

BREAKFAST

SUMMER BERRY OVERNIGHT OATS = 6.5

Coconut soaked oats, raspberry puree, fresh berries, chia seed **VEGAN**

CACAO PORRIDGE = 6.5

Coconut and maple oats, cacao nibs, banana chips, toasted coconut **VEGAN**

SOURDOUGH TOAST = 3.5

Jam or peanut butter **GFA PBA**

MED TOAST = 6.5

Sourdough toast with marinated cherry tomatoes and herb oil **VEGAN GFA**

EGGS ON TOAST = 6.5

Poached or fried eggs, toast, herb **VEG GFA**

+ upgrade scrambled eggs — 1.0

+ chorizo or bacon or sausage patty — 2.8

+ halloumi or mushrooms — 2.8

BRUNCH

SALMON AVO = 13.0

Smoked salmon, poached eggs, smashed avo, dill yoghurt, herbs, sourdough toast **GFA**

TURKISH EGGS = 9.0

Dill yoghurt, chilli butter, poached eggs, za'atar, feta, pomegranate, herbs, sourdough toast **VEG GFA**

+ chorizo or halloumi — 2.8

AVO TOAST = 9.0

Smashed avocado, marinated cherry tomatoes, feta, beetroot hummus, almond dukkah, sourdough toast **VEG NUT GFA**

+ poached egg — 1.5

+ chorizo or bacon — 2.8

+ sausage patty — 2.8

+ halloumi or mushrooms — 2.8

NEW DISH

SMASHED BROWN FLORENTINE = 8.5

Smashed hash browns, spinach, feta, poached egg, pink hollandaise, herbs **VEG**

2 smash stack — 8.5

4 smash stack — 14.5

NEW DISH

SMASHED BROWN BENEDICT = 9.0

Smashed hash browns, grilled parma ham, poached egg, pink hollandaise, herbs

2 smash stack — 9.0

4 smash stack — 15.0

PANCAKES

MAPLE BERRY = 8.0

Pancakes, maple syrup, berries **VEG**

3 pancake stack — 8.0

5 pancake stack — 10.0

BACON = 8.5

Pancakes, maple syrup, bacon

3 pancake stack — 8.5

5 pancake stack — 10.5

CRUMPETS

EGGY CRUMPETS = 9.0

Egg dipped crumpets, halloumi, chilli jam, ketchup, chilli, herbs **VEG**

+ smashed avo or mushrooms — 2.8

+ chorizo or bacon or sausage patty — 2.8

FRIED CHICKEN CRUMPETS = 14.0

Cornflake fried chicken, crispy bacon, egg dipped crumpets, chilli jam, coffee maple, chilli, herbs

+ smashed avo or chorizo — 2.8

+ halloumi — 2.8

FRY UPS

YARD FRY UP = 12.5

Pork sausages, streaky bacon, hash browns, eggs, house beans, mushrooms, sourdough toast **GFA**

+ halloumi — 2.8

HALLOUMI FRY UP = 12.5

Halloumi, hash browns, eggs, mushrooms, house beans, cherry tomatoes, courgette fritters, sourdough toast **VEG GFA**

NEW DISH

DINER FRY UP = 10.5

Pancakes, bacon, fried potatoes, maple syrup, fried eggs

AVO FRY UP = 11.0

Avo, hash browns, mushrooms, house beans, cherry tomatoes, courgette fritters, sourdough toast **VEG GFA**

FRY UP EXTRAS

+ sausage or hash brown or house beans — 1.8 EACH

+ halloumi or bacon or chorizo or tomatoes or Mushroom or smashed avo — 2.8 EACH

2 IN 1 BUNS

BRUNCH BAP = 10.0

Sage and fennel sausage patty, avo, bacon, Swiss cheese, brioche bun, chilli jam dip, herb butter

+ fried egg — 1.5

+ bacon or sausage patty or halloumi — 2.8

YARD BAPS = 8.0

Brioche bun, smashed brown, bloody mary ketchup, herb butter, choice of:

PORK SAUSAGE BAP — 8.0

STREAKY BACON BAP — 8.0

HALLOUMI + AVO BAP **VEG** — 8.0

SALADS

YARD SALAD = 8.0

Feta, mixed leaf, pickled slaw, marinated tomatoes, spring onion, beetroot hummus, herb dressing **VEG GF PBA**

+ with Crispy Chicken — 5.5

+ with grilled parma ham — 2.8

+ with courgette fritters — 2.8

= MAKE ME VEGAN, SWAP FETA FOR AVO =

NEW DISH

BRUNCH CHICK BURGER = 11.5

Cornflake fried chicken burger, smashed avo, leaf, sriracha mayo, bun

NEW DISH

YARD CHICK BURGER = 11.5

Cornflake fried chicken burger, pickled slaw, leaf, Swiss cheese, yard sauce, bun

SIDES

LOADED HASH BROWNS = 8.5

Hash browns, Swiss cheese, crispy bacon, fried onions, Yard sauce

HASH BROWNS = 4.5

Three hash browns, chilli jam dip **VEGAN GF**

CHEESY HASH BROWNS = 6.5

Hash browns, Swiss cheese, fried onions, bloody Mary ketchup **VEG**

SEASONED FRIES = 4.0

Fries, cornish salt & cracked black pepper, Yard sauce dip **VEGAN GF**

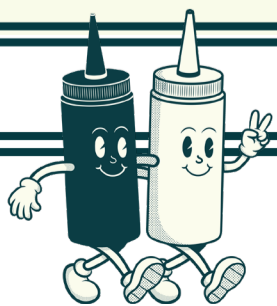
COURGETTE FRITTERS = 5.5

Fried courgette fritter, beet hummus, herbs **VEGAN GF**

BREAKFAST BRAVAS = 5.5

Fried potato, dill yogurt, sriracha **VEG GF**

+ chorizo — 2.8



COFFEE



**SPECIALITY COFFEE BY
ODDKIN COFFEE ROASTERS**

CLASSIC FILTER COFFEE **===== 2.9**

10oz served black or white

ESPRESSO **===== 2.7**

Served with a green tea
palate cleanser

LONG BLACK / SHORT BLACK **===== 3.2**

10oz/6oz, double shot

CORTADO **===== 3.3**

4oz, double shot

FLAT WHITE **===== 3.6**

6oz, double shot

CAPPUCCINO **===== 3.8**

10oz, double shot

LATTE **===== 3.8**

10oz, double shot

MOCHA **===== 4.0**

10oz, double shot, classic/
dark/white chocolate

HAND BREWED

SINGLE ORIGIN COFFEE **===== 4.0**

Seasonal coffee brewed on V60 or
Aeropress

ICED LATTE **===== 4.0**

Double shot, vanilla syrup,
shaken, served over ice

ICED FLAT WHITE **===== 3.6**

Double shot, milk, served over ice

COLD BREW COFFEE **===== 3.7**

Single origin brewed for 12 hours

NOT COFFEE

**TEAS HAND BLENDED BY
BIRD & BLEND TEA CO**

PROPER TEA **===== 2.6**

Our very own secret
breakfast tea recipe

EARL GREY TEA **===== 2.9**

Classic with vanilla and floral notes

GREEN SUNNY SENCHA TEA **===== 2.8**

Green tea with sunflower petals

**STRAWBERRY
LEMONADE TEA** **===== 2.9**

Herbal infusion with strawberry,
hibiscus and citrus peel

MORNING KICK TEA **===== 2.9**

Lemongrass and ginger,
with a yerba mate kick

GINGERBREAD CHAI TEA **===== 2.9**

Rooibos tea with warming winter spices

**DECAF BREAKFAST
ROOIBOS TEA** **===== 2.8**

Naturally caffeine free, with
a hint of honey blossom

PEPPERMINT TEA **===== 2.9**

Fresh and minty with a floral finish

BLUE RASPBERRY TEA **===== 3.2**

Japanese green tea, with
freeze dried raspberries
and blue pea flower

GREEN MATCHA LATTE **===== 3.8**

Pulverised green tea, (un)ordinary
oat m'l'k

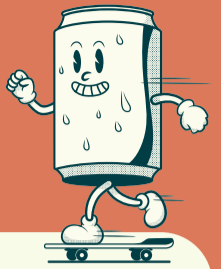
TURMERIC MATCHA LATTE **===== 3.8**

Turmeric, honey, coconut milk

CHAI LATTE **===== 3.7**

Henny & Joe's Chai, cinnamon, milk

IN THE FRIDGE



**HOUSE SPARKLING
RASPBERRY LEMONADE** **===== 3.3**

**HOUSE STRAWBERRY
LEMONADE ICED TEA** **===== 3.2**

Overnight fruit infusion

KARMA COLA ORGANIC **===== 3.2**

CORNISH ORCHARD

SOFT DRINKS **=====**

Sparkling Sicilian lemonade **===== 2.8**

Sparkling English apple **===== 2.8**

Sparkling rhubarb & apple **===== 2.8**

KINGSDOWN WATER **===== 2.0**

Still • sparkling

COCA COLA ZERO **===== 2.2**

TING **===== 2.2**

Sparkling grapefruit juice crush

ORANGE / APPLE JUICE **===== 3.0**

Served over ice, never from concentrate

BEER & CIDER

PURITY SESSION IPA **===== 5.5**

Unfiltered local IPA, 4.5% 440ml

RED STRIPE **===== 3.8**

Jamaican lager, 4.7% 440ml

DUNKERTONS CIDER **===== 4.5**

Organic, medium cider, 6.8% 330ml

DISCLAIMER Although every care is taken, due to our busy kitchen, we cannot guarantee the absence of nuts or other types of allergens in our dishes. More allergen information is available on request. All our food is made fresh to order, so please be patient during busy times. Trust us, it's worth waiting for!

Tweaks can be made where possible in order to make our dishes vegan and gluten free on request.

HOT CHOCOLATE

Single origin chocolate
by Kokoa Collection

Classic/Dark/White **===== 3.8**



LEVEL UP YOUR HOME COFFEE

PURCHASE GROUND OR WHOLE BEAN COFFEE AT THE COUNTER