

BRUNCH MENU

SAVOURY

PILGRM COOKED BREAKFAST 10.5

House baked beans, roasted tomato & mushroom, Cumberland sausage, crispy middle bacon, fried egg & toast.

AVOCADO ON TOAST (V) 9.5

Poached eggs, crumbled feta, tomato & olive salsa.

PILGRM BACON BUTTY 7.5

Crispy bacon, fried egg, potato & brioche bun, house ketchup

SMOKED SALMON & EGGS 12.5

Sourdough toast, scrambled eggs, smoked salmon, olive salsa.

+Add Avocado 3

SEARED BROCCOLINI (V) 8

Polenta soldiers, turmeric cashew cream, poached eggs, dukkah

+Add Salmon 3.5

SMOKED SALMON FISHCAKE 12

Spinach, poached eggs, spiced tomato chutney

SWEET

AMERICAN STYLE PANCAKES 7.5

Organic maple syrup, stewed berries & cream. (V)

+ Add bacon 2.5

FRENCH TOAST (V, NUTS) 9

Banana, chocolate chips, toasted hazelnuts & ice cream or sorbet.

TOASTED BANANA BREAD (V) 4

Passion Fruit Butter

EXTRAS

Toast 2.5

Sweet pastries 2.5

+ Add Jam 1

Crushed avocado 3

Crispy bacon 2.5

Poached/Fried Eggs 2.5

House Baked beans 2.5

SWEETS

Ice Cream Scoop 1.5

V = Vegetarian VG = Vegan

Please be aware that some dishes may contain traces of nuts or dairy products.

A full allergy menu with all allergens is available on request. A 12.5% discretionary service charge will be applied to your bill but please don't hesitate to ask a team member to remove it. We are currently only accepting cash payments.

DRINKS MENU

TEAS

English Breakfast	2.5
Earl Grey	2.5
Gunpowder Mint	2.5
Green	2.5
Blackcurrant & Elderflower (Decaf)	2.5
Coconut Chai	2.5

NOT COFFEE

Hot Chocolate	3.6
Coke	3.5
Diet Coke	3.5
Bloody Mary	9
Virgin Mary	5.5
Square Root Lemonade	2.5

WORKSHOP COFFEE

Espresso	2.9
Macchiato	3.0
Cortado	3.0
Americano	3.0
Cappuccino	3.2
Flat White	3.2
Latte	3.4
Mocha	3.65
Brewed Coffee	3.1
Iced Latte	3.85
Iced Americano	3.1

COLD PRESSED JUICE

Orange Juice	3.5
Apple Juice	3.5