



Balsamic Mushrooms 8.90
 Bara Bakehouse tin loaf with basil & walnut cream cheese, roasted balsamic mushrooms, dry-cured bacon, cherry tomatoes, spinach and crushed walnuts **(v available)**
 +Add egg, smoked salmon or sausage, see little additions

Chorizo Brunch 9.00
 Toasted Bara Bakehouse sourdough toast stacked with a poached egg, chorizo, sundried tomato sauce, halloumi, crispy kale, finished with Greek yoghurt, homemade pickles, chilli oil and Dukkah **(v available)**
 +Add egg, or sausage, see little additions

Seasonal Curry (NEW)

Choose either:

Tandoori marinated Chicken 10.40
 Or

Spiced Chickpeas & Sweet Potato (v) 8.90
 Both served in a homemade mild Rogan Josh style curry sauce on a bed of aromatic, turmeric infused braised rice with garlic brushed flat bread
 +Add halloumi, egg or chorizo, see little additions

Meaty Press 7.50
 Confit chicken, mozzarella and spring onion pesto on Bara Bakehouse tin loaf
 Served with a side of rocket, cherry tomato & pickled apple

Veggie Press 7.00
 Bara Bakehouse tin loaf with ras el hanout sweet potato & butternut squash, pickled fennel & red onion, spinach & cashew cheese
 Served with a side of rocket, cherry tomato & pickled apple

+Little Additions+

Toasted sourdough	2.00
Raspberry jam	0.50
Peanut butter	1.00
Poached egg	1.00
Dry-cured bacon x2	2.00
Halloumi x2	2.00
Chorizo	3.00
Toulouse sausage	3.00
Smoked salmon	3.50

Big Pocket Fry 12.00
 Poached eggs, dry cured bacon and Toulouse sausage, served with sourdough, Bara Bakehouse tin loaf, spicy tomato beans, creamy soy mushrooms & roasted tomato
 +Add smoked salmon, see little additions

Pineapple & Coconut French Toast 8.90
 Coconut & vanilla French Toast with sweet lime mascarpone, glazed pineapple, shortbread crumb, roasted hazelnuts drizzled with basil syrup
 +Add bacon, see little additions

Blackberry Granola 5.00
 Homemade honey & spiced granola with natural yoghurt, blackberry compote, fresh berries, nuts & seeds **(v)**
Granola + any espresso-based drink for £7.00

Green Eggs on Toast 6.00
 Poached eggs on sourdough with green sauce **(v) (gf available)**
 +Add bacon, smoked salmon or sausage, see little additions

Seasonal Soup (vg) – ask for details 5.00
 Served with toasted sourdough

Kids Menu

Kids under 16 only

Adults, please don't ask as refusal may offend ☺

Mini French Toast 4.50
 Coconut & vanilla French Toast with sweet lime mascarpone, glazed pineapple, shortbread crumb, roasted hazelnuts drizzled with basil syrup

Mini Pocket Fry 4.50
 Tin loaf, poached egg, bacon & sausage

Babyccino 1.50

+Mini Additions+

Half portions available for all little additions except the poached egg

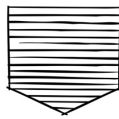
We make as much as we can from scratch, from our cakes to our sauces to our jam.

We use seasonal & locally sourced produce.

Non-gluten containing (gf), vegetarian (v) & vegan (vg) options available on request.

Please let the team know of any food allergies when ordering.

Food served from Mon to Fri: 8am – 3pm ~ Sat: 9am to 4pm ~ Sun: 10am – 3pm



Coffee On Bar

Choose your origin. Ask for details.

All espresso made with double shots.

Espresso	
Americano	
Long Black	
Cortado	
Flat White	
Latte	
Cappuccino	
Batch Brew Filter	All 2.90
Vanilla Latte	+0.30
Mocha	+0.90
Aeropress	3.20
French Press	6.00
V60	3.50
Oat Milk	+0.50

Filter & Pour-Over

Ask for details on our current guest coffee

Hot Drinks

Prana Masala Chai	3.20
Prana Turmeric Chai	3.20
Dirty Chai	4.00
(Chai with single shot of espresso)	
Babyccino	1.50
Hot Chocolate	3.00

Pump Street Hot Chocolate

75% Single Origin, Madagascar

Iced Drinks

Iced Latte	3.40
Iced Chai	3.40
Iced Americano	3.10

Loose Leaf Tea

English Breakfast

The classic breakfast tea blend

Earl Grey

Rich & aromatic

Peppermint

Calming & uplifting

Japanese Sencha Green

One of the most well-loved teas in Japan

Organic Rooibos

Warming & creamy vanilla notes

Lemongrass Ginger

Naturally sweet & invigorating

Bora Bora Fruit Blend

Intense fruity concoction

Chamomile Blossoms

Heavenly floral taste

First Flush Darjeeling

Beautifully balanced black tea

All 2.50

Cakes & Treats

Take a look at our cake cabinet for today's selection of treats, all made in-house

Cold Drinks

Pure Orange Juice	2.80
Sparkling Water	2.20
Bottled Water	1.50

Cawston Press:

Rhubarb	
Elderflower	
Apple	
Ginger Beer	All 1.80

The Bucha's Dog Kombucha:

Green Tea	
Black Tea	
Hoptimist	
Haymaker	All 3.00

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