

BRUNCH

(served all day, turn over for our lunch menu)

THE ULTIMATE BREAKFAST BAP £11.5

Saxon sausage, bacon, egg & cheese with spicy gochujang ketchup or WS

Brown Sauce in our sourdough brioche bap

- GLUTEN, MILK, EGGS, SESAME, CELERY

BACON ROLL OR SAUSAGE BAP £7.5

Wiltshire Bacon Co. streaky bacon or Saxon sausage, spicy gochujang ketchup

or WS Brown Sauce in our sourdough brioche bap (add egg +£2.4 / add

cheese, caramelised onions or kimchi +£1.2 / egg bap £5.5)

- GLUTEN, MILK, EGGS, SESAME, CELERY

EGG & CHEESE BREAKFAST BUN £7

A soft breakfast bun filled with a gooey St Ewes egg, melted provolone

cheese, fermented chilli sauce, pickled onion and pea shoots

- GLUTEN, MILK, EGGS, SESAME

GRANOLA, YOGHURT & FRUIT COMPOTE £6.9

our blend of organic nuts, seeds and oats, toasted with honey and extra

virgin olive oil. Served with Estate Dairy greek yoghurt or vegan coyo and

our seasonal fruit compote.

- MILK, NUTS, SESAME

PORRIDGE £4.5 / £6.5

Made from British, gluten-free oats and Estate Dairy milk or oat milk with your

choice of: sweetener (honey, maple syrup or agave) and 3 toppings (cinnamon,

granola, fruit compote, chocolate, raisins, pumpkin or sunflower seeds)

- GF

FRENCH TOAST £10.2

Chai spiced monkey bread, baked in custard, toasted and

served with your choice of maple butter or seasonal fruit

compote

- GLUTEN, EGGS, MILK

TOASTED BANANA BREAD £5

A slice of our famous banana bread, toasted with butter, or

+ Maple Butter +£1 / + Estate Dairy yoghurt and

seasonal fruit compote +£2

- GLUTEN, MILK

SOURDOUGH TOAST, BUTTER & JAM £3.2

Wild Grains' sourdough toast with butter and your choice of

our housemade seasonal jam / marmite / honey

+ an extra slice for £1.4

- GLUTEN, MILK (Marmite contains CELERY)

SIDES:

ST EWES EGG £2.4

BACON £5.5

SAUSAGE £4.5

SMOKED £5.5

SALMON

FOCACCIA £3

BUTTERED £2.6

SOURDOUGH

ADD CHEESE /

KIMCHI /

CARAMELISED

ONIONS £1.2

Scan our QR code to view our website or order celebration cakes



please note that **NUTS** are present in our kitchen, kindly let us know if you have a specific food allergy

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SANDWICHES:

WILD GARLIC, BROCCOLI & CRISPY POTATOES £9.5 *

Wild garlic mayo, charred purple sprouting broccoli, crispy smashed potatoes &

kebab shop style chilli sauce

- VEGAN. GLUTEN.

FINOCCHIONA SALAMI, STRACCHINO & ROCKET £10.2 *

Fennel pollen infused salami from Tuscany with creamy, fresh stracchino cheese

and rocket in sourdough focaccia

- MILK, GLUTEN

PASTRAMI, PECORINO & PICKLE £10.2 *

Black pepper pastrami and pecorino Toscano with rocket and cornichons in

sourdough focaccia

- MILK, GLUTEN

CROQUE MONSIEUR TOASTIE £5.5 HALF / £10.2 WHOLE

Smoked ham, mature cheddar & gooey mustard bechamel in toasted Wild

Grains sourdough. **Make it a Croque Madame with a St Ewes egg +£2.4 or**

make it veggie without ham £4.5 / £9.2

- GLUTEN, MUSTARD, MILK

KIMCHI TOASTIE (V) £5 HALF / £9.7 WHOLE

House made red kimchi with gooey mature cheddar and spring onions in

toasted Wild Grains sourdough. **Add a St Ewes egg +£2.4**

- GLUTEN, MILK

SMOKED SALMON CROISSANT £8.5 *

Oak smoked salmon from The Secret Smokehouse with lemon & dill cream

cheese & citrus pickled red onion in one of our croissants

- FISH, GLUTEN, MILK, EGGS

SEASONAL SALAD (VE) £8.5 *

A mix of grains, seasonal vegetables and herbs. Available

as a large portion or as a side for £4.5*

- VEGAN

VEGETABLE SOUP (VE) £6.9

We change our soup depending on what's in season -

please ask what's on today!

+ a hunk of sourdough focaccia for £2 - VEGAN. CELERY, SOY

QUICHE OF THE DAY (V) £5.7 *

seasonal vegetables and cheese in a creamy savoury

custard encased in flakey pastry

+ leafy salad for £2

- EGGS, MILK, GLUTEN

LUNCHTIME DEAL

HALF A
TOASTIE OF
YOUR CHOICE &
SIDE OF SOUP
£9

* Subject to 20% VAT if eating in or heating up

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FOOD

please order at the counter

SOURDOUGH FOCACCIA & ORGANIC OLIVE OIL

made in house £5

CHEESE

three cheeses, seasonal jam, sourdough crackers £12.5

CHARCUTERIE

three meats, focaccia & olive oil £12.5

CHEESE & CHARCUTERIE

3 cheeses, 3 meats, focaccia and crackers £23

OLIVE, ANCHOVY & PIPARRAS GILDAS

3 anchovy, olive & pickled green pepper skewers £6.5

BOQUERONES

marinated anchovy fillets, served on crisps £6.5

CRISPS

bonilla a la vista, lightly salted £2.5

OLIVES

big juicy pitted gordal olives from Andalusia £5

VALENCIAN ALMONDS

peeled, fried and salted £3.75

MINI CHEESE & JALAPENO SWIRLS

made with cultured butter puff pastry £4

PUDDING

weekly specials - please ask! £8.5

All of our meats and cheeses are sourced from small producers and growers across Italy, each specialising in what they do.

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DRINKS

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125ML / 175ML / BOTTLE

'EWA' 2023 PINOT BLANC

£6.7 / £8.9 / £32

Light, crisp Pinot Blanc, apple & nectarine flavours, savoury hints of vanilla & flint and a slightly salty finish.

'SHERIKA' 2024 LIGHT RED

£6.7 / £8.9 / £32

Bright, crunchy light red, juicy cherry & blueberries, herbaceous notes, fine tannins refreshing finish. Served chilled.

'ARACELI' 2022 SKIN CONTACT PINOT GRIGIO RAMATO

£7.2 / £9.5 / £34

Between an orange and rosé style - wild strawberry, white pepper, cherry, spice, earthy with soft tannins.

'BRIDGET' 2023 SPARKLING PINK

£8.5 / - / £39

Pale, complex sparkling wine with notes of strawberry, cream and white pepper, balanced mouthfeel and delicate bubbles.

BEERS FROM PRETTY DECENT

Session IPA, 4.5% ABV, 440ml

£5.5

Pilsner, 4.8% ABV, 440ml

£5.7

NON ALCOHOLIC

Seasonal fruit shrub served over ice

£4

Soft drinks - please see our fridge

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