

Loafer Brunch/Lunch Menu from 9am to 3pm (Sunday from 10am)

Granola Bowl – 6.90

Greek yoghurt with granola, almond flakes, raisins, fresh berries, toasted chia seeds and a wild berries compote

Loafer Breakfast – 13.90

2 bacon, 1 sausage, 2 eggs, chickpeas in tomato sauce, mushrooms, vine cherry tomatoes, potato hash, toast

Loafer Veggie Breakfast – 13.50

(Vegan option available. Sliced avocados replace eggs)

Bubble & squeak patties, wilted spinach, 2 eggs, mushrooms, chickpeas in tomato sauce, vine tomatoes, potato hash, toast

Eggs Royale – 13.20

salmon and poached eggs on a muffin with hollandaise

Eggs Benedict – 11.80

bacon and poached eggs on a muffin with hollandaise

Eggs Florentine – 11.80

wilted spinach and poached eggs on a muffin with hollandaise

Sausage and Egg Muffin – 8.90

with potato hash

Salsa Roja & Smashed Avo on Toast **vegan** - 8.90

served on sourdough topped with chilli salsa

Smashed Avo & eggs on Toast – 10.90

served on sourdough, topped with chilli and coriander

Shakshuka – 12.90

2 poached eggs in a rich tomato and pepper sauce - served with sourdough bread

Turkish Eggs – 11.90

2 poached eggs over creamy garlic yoghurt with spiced chilli butter and herbs - served with sourdough toast

Please see specials board for daily specials or ask a team member (served from 11.30)

Seasonal Salads

Quiche

Soups

Stuffed Croissant

lightly toasted, served with mixed leaves and filling of choice:

Wild mushrooms, spinach & toasted pine nuts - 9.80

Mushrooms, bacon bits & Gruyère cheese - 9.80

Steak & Eggs - 14.90

4oz sirloin steak with chimichurri, fried eggs and a side of hand-cut chips

Bubble & Squeak Patties **vegan** - 7.90

trio of bubble and squeak patties, mixed leaves and vegan sriracha mayo

Triple Stacked American Pancakes

soft & fluffy – cooked to order. choice of:

Banana & Nutella - 7.90

Wild Berries Compote - 8.90

Bacon & Maple Syrup - 8.90

Grilled Cheese Sandwiches

served with mixed leaves choice of:

Cheese & pickle - 7.20

Bacon & Camembert - 9.70

Breakfast bap – 9.20

sausage, bacon, fried egg and hash brown in brioche bun

Bubble and Squeak Patties **vegan** – 7.90

mini bubble and squeak patties, with mixed leaves and vegan sriracha mayo

Scrambled eggs and mushrooms on Toast – 8.90

served on sourdough

Extras + Sides

Egg (1 fried or poached) – 2.50

Scrambled egg – 3.50

Mushrooms – 2.80

Sausage – 2.90

Bacon – 2.90

Smoked Salmon – 3.80

Smashed or Sliced Avocado – 3.50

Toast with butter (choose jam or marmalade) – 3.80

Potato Hash – 2.90

Hash Brown – 2.00

Please talk to our staff about any dietary requirements and allergies

SMALL PLATES MENU

Thursday ~ Saturday 17:00 ~ 21:00

Please inform our team of any allergies or dietary requirements

Nibbles

Aioli 1.9

Bread 2.8

Olives 4.9

Seafood/Meat

Moules Mariniere 7.5

Mussels in white wine sauce

Mexican Style Grilled Shrimps 9.2

Avocado salad, lime and coriander dressing

Mixed Seafood in Thai Coconut Sauce 10.9

Thai spice influenced

Smoked Salmon Carpaccio 10.5

With crispy capers and dill

Shrimps with Spicy Mango Coulis 9.5

Grilled shrimps drizzled with a mango coulis on avocado

Korean Style Chicken Wings 6.9

Coated in spicy chilli sauce

Chorizo and Potato Bake 8.5

With red onions and romano infused with rosemary and thyme

Pan Fried Seabass 9.9

With new potatoes, tomatoes, capers

Seared Duck Breast 13.9

With peach glaze

Sirloin Steak 13

With chimichurri sauce, mash

Slow Cooked Pork Ribs 8.9

In thyme and a chilli honey & ginger glaze

Vegan/Vegetarian

Patatas Bravas (vegetarian) 5.5

Asparagus (vegetarian) 6.8

With stilton, paprika, parmesan

Tender Stem Broccoli (vegan) 6.5

With balsamic glaze, parsnip

Honey Roasted Carrots (vegetarian) 6.5

In whipped ricotta and pecan

Orzo (vegetarian) 5.5

With roasted butternut squash, spinach

Bruschetta di Ricotta (vegetarian) 6.5

Roasted tomatoes with a balsamic glaze

Arancini ai Funghi Shiitake (vegetarian) 6.6

Arancini filled with parmesan and shiitake

Padron Peppers (vegan) 6.9

Roasted Beetroot (vegetarian) 7.5

With cream cheese, pistachio

Desserts

Profiteroles 7.5

With hazelnut chocolate, pistachio

Wild Berry Panna Cotta 7.2

Lemon Posset 6.5

Brownies with Ice Cream 6.9

Affogato 5.9

We don't do sneaky service charges

Every tip goes straight to the team who make the magic happen

Drinks List

White Wine

Les Chiens Blanc, Vin de France, 2023
(bottle) 23 (175ml) 6.4 (250ml) 8.4

Roundstone Sauvignon Blanc, Marlborough, New Zealand, 2023
(bottle) 28.5 (175) 7.9 (250ml) 10.45

Red Slate Dry Reisling, Mosel, 2023
(bottle) 34.5 (175ml) 8.9 (250ml) 12.65

El Camaron Albarino, Rias Baixas, Galicia, Spain, 2023
(bottle) 32.2

Macon Chardonnay, Mallory & Benjamin Talmard, 2023
(bottle) 35.9

Red Wine

Chants du Closeau Malbec, 2023
(bottle) 24.5 (175ml) 6.8 (250ml) 8.9

Dr Zenzen Pinot Noir, Pfalz, Germany, 2020
(bottle) 29.9 (175ml) 8.3 (250ml) 11.9

Chateau d'Argadans, Bordeaux Superior, 2020
(bottle) 39.9

Rioja Reserva, Bodegas Ondarre, Spain, 2019
(bottle) 43.5

Rosé

Chateau L'Escarelle, Palm Par L'Escarelle
IGP Var, Côtes de Provence, 2023
(bottle) 28.5 (175ml) 7.9 (250ml) 10.45

Prosecco

Di Maria Prosecco Spumante DOC, Veneto, Italy
(bottle) 27 (glass) 6.9

From Bristol Beer Factory

Clear Head 440ml, 0.5% ABV 6.2

Infinity 440ml, 4.6% ABV 6.5

Independence IPA 440ml, 4.6% ABV 6.8

Soft Drinks

Folkingtons Cloudy Apple 3.2

Folkingtons Orange Juice 3.2

Cucumber + Rosemary Water 3.5

Counter Culture Kombucha – 3.80
mango + ginger + lime
rhubarb + hibiscus
blueberry + blackberry

Karma Bottled Drinks – 3.50
cola
gingerella
orangeade
lemonade
sugar free cola

Cawston Mini Cartons – 2.10
apple and mango
summer berries

Cano Spring Water – 2.40
still
sparkling