



## Morning

Served 8am–12 noon

### Breakfast

Fresh daily bakery & patisserie **see counter**

Porridge bowl with yogurt & honey or summer fruit compote **£3 V**

Artisan sourdough toast with preserves & butter **£3 V**

Housemade summer fruit granola pot **£3 V**

Brioche bun with bacon & egg **£4**

Brioche bun with sausage **£4**

Organic eggs on sourdough toast poached/scrambled/fried **£6.5 V**

Penny's Vegan breakfast — Smashed avocado, fried tomato, sweet potato & beetroot on toast, with olive oil **£7 VG**

Penny's breakfast — Fried egg, bacon, chorizo sausage, smashed avocado, tomato and toast **£8**

### Breakfast sides

Smashed avocado **£3 VG**

Streaky bacon **£3**

Sausage **£3**

Smoked salmon **£4**

Egg **£1.5**

## Sharing Boards

Served 12 noon–7.30pm

Meats and cheese from the British Isles

### Cured Meat from Cannon & Cannon

With housemade chutney, pickles, bread & butter **£14**

- Dorset coppa
- Smoked air dried bresaola
- Red wine and peppercorn salami
- Paprika chorizo

### Cheese from Neal's Yard Dairy

With housemade seasonal chutney and crackers **£11.5 V**

- Stichelton A complex blue
- Federa Raw cow's milk
- Ragstone A mature goat's cheese
- Tunworth A soft cow's milk cheese

## Lunch & Evening

Served 12 noon–7.30pm

### Hot

Herb crusted lamb medallions, parsnip puree, ratatouille and a redcurrant reduction **£15 GF**

Pan roasted sea bass fillet, jersey royal potatoes, seared pak choi & samphire with a mango salsa **£15.5 DF GF**

Griddled chicken breast, butternut squash fondant, asparagus, crispy bacon, morel and brandy cream sauce **£13 GF**

Provençal vegetables, spinach, quinoa & halloumi gratinee with balsamic rocket salad, toasted cashews and shaved radish **£10 V GF (VG without halloumi)**

### Salads

Warm heritage beetroot, fig, candied walnut & goat cheese salad with orange & pomegranate dressing **£8.5 V GF**

Five beans & rocket salad with toasted pistachios & feta cheese, with a ginger, chilli & garlic dressing **£8.5 V GF (VG without feta cheese)**

### Hot sandwiches

Served with side salad, hot sauce and Tuscan antipasto

Chicken, brie, purple basil pesto and tomato panini **£8**

Grilled courgette & peppers with sundried tomato and tofu on sourdough **£8 DF VG**

Quiche of the day **£5** with side salad **£7.5 V**

### Specials

See the counter for our freshly made sandwiches, wraps, bakery, confectionary and daily special

**V** Vegetarian **VG** Vegan **GF** Gluten free **DF** Dairy free

Please order and pay at the bar

For allergen information please speak to a member of staff before ordering. All food may contain traces of nuts.



## Drinks

### Teas and coffee from £2

- Coffee from Workshop Coffee Co
- Tea from Canton Tea

### Moju juices from east London £3.2

Subject to availability

- Carrot, apple, red pepper, lemon, ginger and turmeric
- Kale, apple, cucumber, celery, lemon and ginger
- Beetroot, apple, carrot, cucumber and lemon
- Ginger or Turmeric shot **£2.5**

### Freshly squeezed juice £3

- Apple
- Orange

**See counter for complete drinks menu**

## Beer

### Draught

- Noble Craft lager **£2.5/£4.8**
- Over Easy IPA **£2.5/£4.8**
- Freedom Four lager **£2.7/£5.2**
- See bar for seasonal selection

### Bottles & cans

Brewdog Brewery 330ml **£4.5**

- Punk IPA
- Jet Black Heart
- Clockwork Tangerine
- Nanny State (0.5% ABV)

Small Beer 350ml **£4.5**

- Lager (2.1% ABV)

Cornish Orchards cider 330ml **£4.8**

- Gold
- Blush

## Wine

We are proud to partner with Indigo Wine who work closely with small scale producers who avoid conventional farming practices and focus on minimal intervention, organic or biodynamic methods.

### Sparkling

- Prosecco Modi, Sorelle Bronca, Treviso, NV, Italy Glera  
 Huré Frères Invitation Brut NV, Champagne, France Pinot Meunier, Pinot Noir, Chardonnay

### White

- Chenin Blanc, Paarl Heights 2014 SA Chenin Blanc  
 Les Abeilles Blanc, Jean-Luc Colombo, Côtes du Rhône 2015 France Clairette  
 Chardonnay, Viña Zorzal, Navarra 2016 Spain Chardonnay  
 Les Grenettes, Philippe Trotignon, Touraine 2016 France Sauvignon Blanc

### Rosé

- Cuna de la Poesía, Leza Garcia, Rioja 2016 Spain Garnacha  
 Force Majeure Rosé, Mother Rock, Swartland 2016 SA Cinsault

### Red

- 3C, Grandes Vinos y Viñedos, Cariñena 2015 Spain Cariñena  
 Les Abeilles Rouge, Jean-Luc Colombo, Côtes du Rhône 2014 France Grenache  
 Soldiers Block Shiraz, Langhorne Creek 2013 Australia Shiraz  
 Rioja Joven, Decenio, Las Orcas 2016 Spain Tempranillo

	125ml	175ml	250ml	750ml
	<b>£8</b>	—	—	<b>£36</b>
	<b>£10</b>	—	—	<b>£55</b>
	<b>£4.5</b>	<b>£6.2</b>	<b>£8</b>	<b>£24</b>
	<b>£5</b>	<b>£6.9</b>	<b>£9</b>	<b>£27</b>
	<b>£6</b>	<b>£7.9</b>	<b>£10</b>	<b>£30</b>
	<b>£6.9</b>	<b>£9</b>	<b>£12</b>	<b>£36</b>
	<b>£5</b>	<b>£6.9</b>	<b>£9</b>	<b>£27</b>
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