

This menu has been created using our passion for comforting nutritious home cooked food.
 Expect seasonal produce from our on-site garden & live fire cooked dishes

SMALL PLATES

Ideal as a light dish or sharing nibble whilst you wait for your main

Selection of marinated olives & feta gf	3.8	Sticky Korean gochujang charcoal grilled chicken wings fresh chilli sesame gf	10
Charred hispi cabbage miso & honey butter sauce blackened lime gf	9		
PAUS. grown mixed leaf salad house dressing gf vegan	5	Smashed peas on toasted sourdough fire roasted beetroot balsamic glaze salad vegan gf bread available	9.5

MAIN MENU

Breaking bread house hummus butter olive oil & balsamic dip gf bread available great for sharing			10
Soup of the day homemade focaccia gf vegan gf bread available			9
Oak smoked pulled pork burger house BBQ sauce fennel & cabbage slaw milk bun gf bun available			10
Moroccan vegetable tagine cous cous olives chickpeas raisins vegan using a selection of seasonal PAUS. vegetables grown on site gf option available			14.5
Traditional Hungarian beef goulash made using our family recipe toasted sourdough contains red wine gf bread available			16

PAUS. & NOURISH

Health focused dishes curated by our
 Head Chef and Nutrition Coach Piers

Fire roasted butternut squash garlic & lemon ricotta braised butterbeans cavolo nero candied pumpkin seeds gf	14.5
Sott'olio asparagus, pea, tender stem broccoli, mint & selection of PAUS. garden greens grilled chicken thigh crumbled feta charred lemon gf	15.5

TACOS

All served on authentic soft corn tortilla
 3pcs

BBQ chicken al pastor charred sweetcorn tomatillo salsa coriander gf	15.5
Fried plantain black beans Caribbean green seasoning pickled red onion coriander gf	14

Service charge is not included.

If you have a food allergy or special dietary requirements, please inform a member of our team
 when placing your order. Despite our every effort, we cannot promise a 100% allergen free environment and cannot guarantee
 against cross contamination.

TEA

english breakfast | earl grey 2.5
 green | black chai | peppermint
 red berry | fresh mint

SOFT DRINKS

Sparkling water | 750ml 3.8
 Cambridge juice co | 330ml | various 3.4
 Breckland orchard | 275ml | various 3

COFFEE

single espresso 2.5
 double espresso | americano 2.7
 cappuccino | flat white | latte | chai latte 3.6
 hot choc | mocha | ice coffee | dirty chai 3.9
 add caramel syrup 0.5

BOTTLED BEER

Birra Moretti | 330ml 4
 Corona Cero | 330ml | alcohol free 4.5

PILSNER URQUELL ON TAP

half pint | pint 3.25 | 6

WINE

125ml | 175ml | 250ml | bottle
 6 8.5 11.85 35

FAMILLE PERRIN

ORGANIC | CÔTES-DU-RHONE | FRANCE

BLANC

honeysuckle | lime zest | white peach

ROSÉ

citrus fruits | fresh berries | floral notes

ROUGE

black pepper | violets | strawberries

DOMIN & KUŠICKÝ

ORGANIC | SOUTH SLOVAKIA

TRAMINER

dry fruits | nutmeg | Alexandra's favourite

DOMINUS ROSÉ

wild strawberries | light & semi dry

PINOT NOIR

wild berries | dark cherries | chocolate

GIN & TONIC

single | double

Gordons | Schweppes indian tonic 6 | 8
 Hendrick's | mediterranean Fever-tree tonic 7.5 | 9.9
 Warner's Rhubarb gin | mediterranean Fever-tree tonic 7.5 | 9.9
 Gordons Passionfruit gin | indian Fever-tree tonic 7.5 | 9.9
 Seedlip Grove 42 | indian Fever-tree tonic | orange | alcohol free 7.50

PROSECCO

125ml | bottle

Vino Spumante 6 | 35

CHAMPAGNE

bottle

Moët & Chandon Impérial Brut 750ml 85

RATHFINNY SUSSEX SPARKLING WINE

Family owned vineyard in Sussex committed to producing wine using sustainable methods that are kind to the land, people and environment

CLASSIC CUVÉE BRUT | 2018 | 750ml

red apple skins | grapefruit | lemon meringue 48

ROSÉ BRUT | 2018 | 750ml

clementine | raspberries | quince 57