

MINI MISS UPSTAIRS

Last orders at 3pm.
Please order at the counter.

BRUNCH, AVAILABLE 9 - 3

Mini Miss Bread Sourdough Toast v £4.50

Choose from Walden White **or** Heritage Grains **or** Rugbrød Sourdough **or** a selection of all 3. Served with Bungay Butter & House Preserve

Cinnamon Bun French Toast v £9

Orange Mascarpone, Blood Orange & Poached Rhubarb

Ashura Cereal Bowl v/GF £9

Toasted Puffed Quinoa, Honey, Sweet Spices, Panela Sugar & Nuts, Greek **or** Coconut Yoghurt & Seasonal Fruit

Breakfast Plate £13

Soft Boiled Cacklebean Egg, Saffron Fish Co. Treacle Cured Trout, Labneh, House Pickles, Capers & Rugbrød

Bacon Sandwich £7

Smoked, Streaky Bacon, Walden White Sourdough

LUNCH, AVAILABLE 11-3

Poached Eggs, Hot Smoked Salmon & Crushed New Potatoes GF £13

Poached Cacklebean Eggs*, Saffron Fish Co. Hot Smoked Salmon, Chive Labneh, Crushed New Potatoes, Crispy Capers, Wild Garlic Oil, Za'atar

*Cacklebean Eggs, Labneh & Salmon may be replaced with Crispy Sesame Tofu to make the above dish vegan for £11

Neal's Yard Dairy Cheese Toastie v £9

British Farmhouse Cheddars & Westcombe Cheddar Curds, Red Onion Marmalade, Pickles

Please note the cheese in this dish is made using animal rennet

Seasonal Flourish Salad v £11

Seasonal Salad Leaves, Roasted Beetroot, Graceburn Cheese, Radish, Pomegranate, Neal's Yard Dairy Greek Style Yoghurt, Wild Garlic & Hazelnut Pesto, Sourdough Croutons

Add a Slice of Sourdough +£1.50

The salad and vegetables used in this dish have been sourced from Flourish Produce - a farm based in Hildersham using ecological farming practices to grow high quality, fresh produce

Drinks and sweet bakes are available from the counter.

V vegetarian VG vegan GF gluten free

If you have any food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. Thank you.

