

Autumn Menu



Light Brunch

Nutty Granola, Mixed Berries VE 7.50
Thick Plant Based Yogurt

Packington Free Range Bacon Or Sausage Muffin 7.00

Plant Based This Isn't Bacon Muffin 7.00

Overnight Oat's VE 7.50
Mango, Coconut & Chia Seeds

Silver Tree Sourdough Toast V Small 4.00 Large 5.00
Dalton's Organic Dairy Butter, Hawkshead Jam or Marmalade, Marmite or Nutella - Vegan Spread Available too.

Big Breakfast Muffin 11.50 - this is our little House Brunch
Packington Pork Sausage Patty, Fried Egg, Bacon, Cheese, Tomato & Garlic Chutney & Rosti Hash Brown

Vegan Breakfast Muffin VE 10.50
Vegan Sausage, Rosti Hash Brown, Field Mushroom, Vegan Cheese & Kashmiri Tomato Chutney

Brunch

House Brunch 15.00

2 Russell's Thick Pork Sausages, 2 Back Bacon, Thyme & Garlic Roasted Plum Tomato, Beans, Field Mushroom, Free Range Fried Egg on English Muffin & Crispy Potatoes

Plant Based Brunch VE 15.00

2 Vegan Sausages, Thyme & Garlic Plum Tomatoes, Avocado Smash on Sourdough, Tenderstem Broccoli with Chilli & Sesame Dressing, Pumpkin Seeds & Cajun Sweet Potato Wedges
Add an Egg 1.50 (poached or Fried)

Avocado Smash on Silver Tree Bakery Sourdough V 13.00
Topped with Pumpkin Seeds and Mr Vikki's Jam & Poached Eggs
Add Bacon 3.50, Add Goats Cheese 3.00, Add Oak Smoked Salmon 5.00

Singapore Crab & Crayfish Benny 16.50
Crab Cakes, Poached Eggs, Spinach, Sweet Chilli Hollandaise

Wild Mushroom, Spinach, Parmesan & Truffle Oil 13.50
On Sourdough, with Poached Eggs. Add Tenderstem Broccoli 3.00

Free Range Packington Bang Bang Chicken Waffle 16.50
Asian Salad, Nutty Bang Bang Sauce, Sesame Seeds

Mexican Hash 15.00

Spicy Packington Sausage & Crispy Bacon, Crispy Potatoes, Beans, Spicy Tomato Sauce, Jalapenos, Smoked Apple Wood Cheddar & Fried Packington Eggs Finished With Crispy Nachos Crumb & Avocado Smash

BBQ Pulled Packington Pork Bennie 15.00
On Sourdough With Poached Eggs, Hollandaise sauce, Hot Sauce, Crispy Onions

Turkish Eggs 13.50
Whipped Garlic Yoghurt, Chilli Butter & Chorizo with Toasted Sourdough

Toffee Apple & Blackberry Crumble French Toast 14.00
Topped with Cranberries, Mixed Nuts & Seeds & Vanilla Mascarpone
We also have Vanilla Custard if you prefer!

American Pancakes 15.00
Homemade Pancakes, Packington Sausage Patty & Bacon, Free Range Egg, Cheese & Maple Syrup

Purity Beer Glazed Packington Free Range Gammon Bennie 15.00
Spinach, Poached Eggs, Hollandaise Sauce & Parmesan Bacon Crumb

Fried Halloumi, Flat Mushrooms, Dukkah, Kashmiri Tomato Chutney & Packington Poached Eggs 13.50

Toasted Sourdough Whipped Goats Cheese, Beetroot, Oak Smoked Salmon, Pesto Dressing & Hot Beetroot Sauce 13.50

Toasted Sourdough with Hummus, Sweet Potato Falafel, Tomato & Nigella Chutney & Pineapple Salsa VE 12.50

Salads

Crispy Duck, Asian Salad 17.00
Pineapple Salsa, Cashew Nuts & Honey & Hoisin Dressing

House Caesar Salad 13.50
Baby Gem Lettuce, Anchovies, Parmesan, Crispy Steaky Bacon, Poached Egg, Garlic Croutons, Olives & Creamy Garlic Dressing.
Add Oak Smoked Salmon 5.00

Fries Sides

House Fries 4.00
Cajun Fries with Aioli 4.50

Extras

1 Sausage 2.25, 1 Bacon 2.00
Mushroom 1.50, Tomatoes 1.50, Beans 1.50
Avocado Smash 4.00, Chilli Jam 2.00, Maple Syrup 1.50
Free Range Egg - Fried or Poached 1.75
3 Egg Scrambled 4.00, Oak Smoked Salmon - 5.00, Chorizo 4.50

Puddings

Please Check out our Selection of Cakes & Bakes
All of these are individually priced and subject to availability

Homemade Scone with Raspberry & Vanilla Jam & Clotted Cream 4.50
Or with a Pot of Tea 6.00



Ice Cream Sundaes made using Daltons Organic Ice Cream 6.00

Please choose from the following flavours:
Very Vanilla, Cheeky Chocolate, Strawberry's & Cream

Then please choose your toppings:
Fudge Pieces, Marshmallows, Oreo Pieces, Kit Kat Pieces, Smarties bits, Crunchy Pieces, Cadburys Chocolate

Choose your Sauce:
Chocolate, Strawberry & Caramel

Ice Cream in a Cone 3.75

Gluten Free? Don't worry we have it covered, anything with bread can be changed to gluten free bread, we also use Gluten Free Flour with most of our dishes. We can also adapt dishes where some items may contain gluten, just ask the team or speak to one of chefs.

Drinks Menu

Coffee

Americano + Milk - 3.20
Double Espresso Shot - 3.10
Latte - 3.40
Cappuccino - 3.40
Flat White - 3.40
Long Black - 3.10
Macchiato - 3.20
Mocha - 4.00

**PEAK &
WILD**
SUSTAINABLE COFFEE

Coffee Extras

Add an Extra Shot of Coffee 1.60
Whipped Cream or Vegan Cream 0.25
Add Marshmallows 0.25
Syrups 0.50
Sugar Free - Vanilla, Hazelnut, Caramel,
Salted Caramel, Spiced Chai, Toasted
Marshmallow, Lemon & Lime, Peach,
Spiced Pumpkin, Gingerbread,
Banana, Coconut, Orange

All of our Coffee's can be served iced.

Coffee Specials

Salted Carmel Fudge Latte 4.25
Caramel Crème Brulee Late 4.00 - Our Team's Recommendation
Gingerbread Latte 4.25, Spiced Pumpkin Latte 4.25

Plant Power 4.00 Super Latte

Beetroot, Turmeric, Mumbai Railway Chai or Matcha
Available with all Milks

Spiced Pumpkin & Turmeric 4.50

Hot Chocolate 4.00

Abyss 30% Cocoa Fairtrade Organic
Or White Hot Chocolate

Add Cream & Marshmallows .50, Add Vegan Cream 0.25
Toasted Marshmallow 4.50, Red Velvet 4.50
S'Mores Hot Chocolate 5.00, Banoffee 4.50
Chocolate Orange 4.50, Coconut 4.50

Pot of Suki Loose Leaf Tea- 3.00

Breakfast Tea, Earl Grey Blue Flower, Sencha Green,
Red Berry, Apple Loves Mint, Lemongrass & Ginger, Chamomile,
Peppermint or Rooibos Caramel & Vanilla, Belfast Brew - For Those
Who Like Their Breakfast Tea A Little Stronger

Real Food Smoothies 5.00

Mango, Spinach, Broccoli, Avocado, Coconut, Ginger & Lime
Blueberry, Raspberry, Banana & Flaxseed,
Pineapple, Mango, Strawberry & Kiwi
Mango, Beetroot & Carrot
Strawberry & Banana
Passionfruit, Pineapple & Mango
Mango, Pineapple, Coconut, Lime & Mint
All blended with apple juice

Dalton's Organic Ice Cream - Real Think Milkshakes 7.00

Lotus Biscoff, Rocky Road, Oreo, Strawberries & Cream

Cocktails

Espresso Martini 9.50

Double Shot of Tiki Coffee, Vanilla Vodka, Kalua

Passionfruit Martini 9.50

Vanilla Vodka, Passionfruit Puree, Passoa & Prosecco

Aperol Spritz 8.50

Aperol, Prosecco & Soda

House Mimosa 8.50

Prosecco, Cointreau & Fresh Orange

Classic Mojito 9.00

Rum, Lime, Mint, Sugar & Soda

The Pom's Bloody Mary - Breakfast in a Glass 11.50

Double Six Towns Vodka, Big Tom Tomato Juice, The Famous Hawkshead Chilli
Jam & Relish, Celery Salt, Smoked Paprika, Jalapeno, Olive & Steak Bacon

Pom's Autumn Berry Lemon & Lime Lemonade 4.50

Luscombe Organic 4.50

Hot Ginger Beer, Elderflower Bubbly, Raspberry Crush,
Lime Crush, Rhubarb Crush, Sicilian Lemon

Frobishers Fusions 4.00

Apple & Raspberry, Passion Fruit & Orange, Apple & Mango

SoHo Premium Award Winning Sill Soft Drinks 4.00

Apple, Honey & Lemon, Blood Orange,
Raspberry & Ginger, Cucumber, Mint & Lime

Classic Soft Drinks

Coca-Cola 16oz 3.80
Diet Coke - Schweppes Lemonade 16oz 3.50
Coke Zero - Sprite - Orange Fanta 330ml Bottle 3.50
S.Sellegrino Sparking Water 250ml 3.00
Acqua Panna Sill Water 250ml 3.00

Fresh Fruit Juice - including the bits 4.25

Orange or Apple

Big Tom Tomato Juice 4.25

Purity Beer

Lawless Lager Pint 6.00 1/2 3.20
Longhorn IPA Pint 6.00 1/2 3.20

Yoxall Cider Bottle

Original Cider or Dark Fruits Cider 6.50

White Wines

Pinot Grigio Mirabello - Bottle 21.00 250ml 6.50 175ml 5.50

Marlborough Sauvignon Blanc - Bottle 25.00 250ml 8.50 175ml 6.50

Red Wine

Peculiar Mr Pat Merlot - Bottle 21.50 250ml 6.50 175ml 5.50

The Last Stand Shiraz - Bottle 21.50 250ml 6.50 175ml 5.50

Rosé Wine

Pinot Grigio Mirabello Rose - Bottle 21.50 250ml 6.50 175ml 5.50

Zinfandel Burlesque Rose California - Bottle 21.50 250ml 6.50 175ml 5.50

Prosecco

Prosecco Spumante Le Dolci Colline Italy - Bottle 29.00 125ml 6.50

Sprits - 25ml 5.00 50ml 8.00

Staffordshire, London Dry Or Pink Gin - Rum - Vodka

We stock a small selection of other sprits
behind the Bar please ask the team

Luscombe Organic Tonic's 3.00

Tonic - Light Tonic - Elderflower- Cucumber - Grapefruit