

**WE
ARE A SMALL
KITCHEN
SO PLEASE ONLY
ORDER WHAT
IS ON THE
MENU**



Weekend Brunch

DRINKS

ESPRESSO £2.20

St Martins Friday Street - the basis of all our coffees

AMERICANO £2.60

House espresso, hot water

CORTADO £2.30

50/50 House espresso & textured milk

FLAT WHITE £3.00

Short & strong. House espresso with textured milk

CAPPUCCINO £3.30

House espresso topped with thick textured milk and garnished with Belgian chocolate flakes

LATTE £3.30

House espresso topped with textured milk

ICE LATTE £3.50

House espresso on ice with milk

MOCHA £3.50

House espresso, textured chocolate milk and Belgian chocolate flakes

CHAI LATTE £3.40

Indian Masala Chai blended into steamed milk and topped with a dusting of Cinnamon

DIRTY CHAI £3.80

As above with an added shot of Espresso

MATCHA/BEETROOT/TURMERIC LATTE £3.20

with textured oat milk

HOT CHOCOLATE £3.50

Thick and creamy topped with Belgian chocolate flakes - add cream and marshmallows +50p

POT OF LOOSE-LEAF TEA £2.50

St Martins breakfast blend served in a pot

We also serve loose leaf Earl Grey, Lemon and Ginger, Peppermint or green tea

ICED TEAS £2.75

A selection of iced teas including Cucumber and Mint, Raspberry or Jasmine and Lime

COLD DRINKS £2.95

Fentemans Curiosity Cola, Cloudy Lemonade, Rose Lemonade, Elderflower or Orange

LUXURY MILKSHAKES £4.00

Vanilla, Chocolate, Strawberry or Banana made with fresh milk, and real fruit puree, with cream & topping

HEALTHY FRUIT SMOOTHIE £4.00

Blended seasonal fruit - ask the barista for flavours

LUXURY FRAPPE £4.00

Frothy blended milk, espresso and ice, or flavour with chocolate, gingerbread vanilla or ask the barista topped with cream

BABYCCINO £1.00

Frothy milk topped with Belgian chocolate flakes

FLAVOUR SHOTS 50P

Vanilla, Gingerbread, Salted Caramel, plus lots more

LUXURY DRINKS with Whipped Cream £3.75

BISCOFF LATTE

GINGERBREAD LATTE

PUMKIN SPICED LATTE

IRISH CREAM LATTE

Plus seasonal Specials

Please ask our staff for alternatives to the above... single shot or extra hot
oat milk available for all drinks

PLEASE ORDER AT COUNTER - ALL AVAILABLE TO TAKEAWAY

Weekend Brunch

Saturday 8.30am to 1.30pm
Sunday 10am to 1pm

BRUNCH

OLD BLIGHTY **£11.95**

2x Woodhouse Farm sage & black pepper sausage, 2 x Woodhouse Farm Dry cured bacon, 2 x poached free range eggs, hickory smoked tomatoes, smoky beans, Hambleton bakery sourdough toast and herby potatoes.

LIGHT BLIGHTY **£8.50**

Woodhouse Farm sage & black pepper sausage, Woodhouse Farm Dry cured bacon, poached free range egg, Hambleton bakery sourdough toast, hickory smoked tomatoes, smoky beans and herby potatoes.

VEG BLIGHTY (V) **£11.00**

Grilled halloumi, 2x poached free range eggs, Hambleton bakery sourdough toast, hickory smoked tomatoes, smoky beans, mushrooms and Herby potatoes.

MUMBAI BREAKFAST (V) **£9.95**

Chilli cheese on toasted Hambleton bakery sourdough topped with two poached free-range eggs. Add streaky bacon (£2.50).

AVO SMASH (V) **£9.95**

Smashed avocado, lime, tomato, coriander, feta & chilli flakes with two poached free-range eggs on toasted Hambleton bakery sourdough. Add smoked salmon (£2.50).

SHRUMMUS (VEGAN) **£8.50**

grilled parsley mushrooms, truffle balsamic and hummus on Hambleton bakery sourdough.

EXTRAS (£2.50 each) - Woodhouse Back bacon (2 rashers), Streaky bacon (4 rashers), Woodhouse sausage (x2), Black pudding, Halloumi or Smoked Salmon.

FARMYARD **£5.50**

Woodhouse Farm sage & black pepper sausage.
Or
Woodhouse Farm dry cured back bacon on Ciabatta.

Add one of the following egg, mushroom or cheese 75p.

*GF breads available

HOMEMADE FLUFFY PANCAKES **£9.50**

Served with maple syrup and Woodhouse streaky bacon.

or

Banana, Nutella and toasted Hazelnuts and chocolate sauce (V).

or

Banana, Biscoff sauce and toasted pecans.

CHERRY BAKEWELL PANCAKES

Cherry compote, clotted cream and toasted almonds.

ALL KIDS PANKAKES **£5.00**

Any version

CAKE

A SELECTION OF HOMEMADE CAKES INCLUDING GLUTEN FREE OPTIONS

Smaller portions for under 12's on request (30% discount)

All our ingredients are sourced locally where possible.

All dishes are freshly made in house using the finest ingredients and no additives apart from a good sprinkle of seasoning

*Our kitchen uses ingredients containing nuts please ask regarding ingredients and allergens

Please check our specials board/website for daily specials - we love to use seasonal ingredients where possible

All takeaway products are served in recyclable/compostable containers and cups

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