

BAKER'S KITCHEN MENU

We bake throughout the day with fresh, seasonal ingredients delivered every morning

ON TOAST

made to order

eat in

TOASTED WHITE SOURDOUGH 2.9

Quicke's whey butter / GAIL's organic jam / GAIL's almond butter

AVOCADO SALSA, SPICY SEEDS, CORIANDER CRESS & TOMATO RELISH 8

Plant-based

SAUTÉED MUSHROOMS, WINDRUSH VALLEY GOAT'S CURD & BABY SPINACH 8

GOLDSTEIN SMOKED SALMON, LABNEH, HARD-BOILED EGG, CAPERS & LEMON 9

BAKED BEANS 6

Plant-based

SLIDERS

EGG SOUFFLÉ, CHEDDAR & SPINACH 5 / 6.5

with pickles and Eaten Alive hot sauce / GAIL's ketchup

BARBECUE BRISKET, KIMCHI & MAYFIELD SWISS CHEESE 5.5 / 7

with pickles and Eaten Alive hot sauce / GAIL's ketchup

TOASTIES

until 3pm

CHEESE & LEEK 5.5 / 7

with pickles and Eaten Alive hot sauce / GAIL's ketchup

REUBEN 7 / 8.5

with pickles and Eaten Alive hot sauce / GAIL's ketchup

PORRIDGE

OAT MILK PORRIDGE until 11am

Plant-based

with

Demerara sugar / raw honey / date molasses 3 / 4

Fresh blueberries, toasted seeds and maple syrup 3.2 / 4.2

GAIL's almond butter and seasonal fruit compote 3.2 / 4.2

SAVOURIES

BROCCOLI, CAULI & GOAT'S CHEESE QUICHE 4 / 4.8

served in with a baby leaf salad with GAIL's vinaigrette

HAM, COMTÉ CHEESE & LEEK QUICHE 4.2 / 5.5

served in with a baby leaf salad with GAIL's vinaigrette

CHICKEN, PEA & BACON HAND PIE 4 / 4.5

served in with a baby leaf salad with GAIL's vinaigrette

SOUP & SOURDOUGH

from 11am

SEASONAL RECIPES

Small 3.5 / 4.2

Regular 5 / 6



GAIL's

Traces of allergens may be present. Please ask to see our allergen guide or ingredients to check what's in our food.