

GAIL's MENU

SEASONAL FAVOURITES
MADE TO ORDER UNTIL 3PM

PORRIDGE

UNTIL 11AM

OAT MILK PORRIDGE Plant-based

with

Demerara sugar / raw honey / date molasses
Fresh blueberries, toasted seeds and maple syrup
GAIL's almond butter and seasonal fruit compote

ON TOAST

TOASTED WHITE SOURDOUGH

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

AVOCADO ON SEEDED SOURDOUGH Plant-based

with salsa verde, spicy seeds, coriander cress
and tomato relish

SAVOURY

ARTICHOKE & BASIL LOAF CAKE

with Kalamata olives, sun-dried tomatoes and cheddar
served toasted with labneh

SOUP & SOURDOUGH

OUR SEASONAL SOUPS

Small

Large

BAKED EGGS

TWO SOFT-BAKED CACKLEBEAN EGGS WITH BUTTERED SOURDOUGH SOLDIERS

served with

LABNEH & SLOW-COOKED TOMATO & RED PEPPER MATBUCHA

STREAKY BACON

Our Arlington White free-range eggs are from
Cacklebean farm in the Cotswolds

SIDES

AVOCADO & SALSA VERDE Plant-based

GOLDSTEIN SALMON

STREAKY BACON

TOASTIES

MADE IN SELECT BAKERIES ONLY,
PLEASE GIVE US A CALL

THREE CHEESE & TOMATO

Comté, Quicke's cheddar, Montgomery Olglesfield
cheese and Isle of Wight tomatoes

THE REUBEN

Monty's Deli pastrami, sauerkraut and
Mayfield Swiss cheese with Russian dressing

Served with pickles, fermented carrots
and Eaten Alive kimchi hot sauce



All of our food is made by us, by hand, in our kitchens
Please note that traces of allergens may be present