Breakfast MENU

Eggs.

Eggs Your Way. 8.00
Fried, Poached or Scrambled Egg Served on White, Granary or Gluten-free toast.

Eggs Benedict 10.00
Poached Eggs and Ham served on an English Muffin with Hollandaise Sauce

Eggs Royale 12.00
Poached Eggs and Smoked Salmon served on an English Muffin with Hollandaise Sauce

Eggs Florentine 9.00
Poached Eggs and Spinach served on an English Muffin with Hollandaise Sauce

Sandwiches.

On a choice of white, granary or gluten-free bread.

1 Filling 6.50
2 Fillings 7.50
3 Fillings 8.50

Bacon	Tomato
Fried Egg	Vegan Sausage
Pork Sausage	Mushrooms

Something on Toast.

On a choice of white, granary or gluten-free bread.

Beans On Toast 5.50
Toast & Preserve 3.50
Toasted Teacake 3.20

Lighter Breakfasts.

Granola 8.00
served with Fruit and Yoghurt.

Porridge 8.00
with a choice of fruit compote or honey.

Belgian Waffles 9.00
served with a choice of fresh fruit & cream or Bacon & Maple Syrup.

Main Breakfasts.

The Potting Shed 14.00
Locally sourced sausage, Two rashers of bacon, fried or poached egg, hash brown, baked beans, tomato and mushrooms. With a choice of white or granary bread.

The Gardeners 12.00
Locally sourced sausage, rasher of bacon, fried or poached egg, hash brown, baked beans, tomato and mushrooms. With a choice of white or granary bread.

Veggie Breakfast 12.00
Two vegan sausages, tomato, mushroom, fried or poached egg, baked beans and hash brown. With a choice of white or granary bread.

Gluten-Free Breakfast 12.00
Two rashers of bacon, fried or poached egg, tomato, mushrooms, baked beans, hash brown and gluten-free toast.

Smashed Avocado Toast 11.00
Served on a lightly toasted sourdough.

Smoked Salmon & Scrambled Egg 14.00
Served with wilted spinach on a lightly toasted sourdough.

Extras.

Portion of Hash browns	2.50
Fried/Poached Egg	2.20
Tomato	1.20
Slice of Toast	1.50
Mushrooms	1.20
Scrambled Egg	3.50
Bacon (2 rashers)	2.75
Sausage	2.75
Baked Beans	1.20

Please note that meals cannot be fully customised - changes are subject to kitchen discretion. Prices cannot be modified.

Lunch MENU

Quiche of the Day 8.00

Soup of the Day 7.00
with a cheese toastie 10.00

Toasties. 8.50

Served on White Bloomer
with Homemade Coleslaw and Salad

(Gluten-free & vegan options available)

Tuna Melt
Cheese & Ham
Cheese
Bacon, Brie & Chilli Jam
Cheese & Red Onion Chutney
Pepperoni Pizza
Mozzarella, Pesto & Tomato

Add Chips 2.50
Add Crisps 1.50

Sandwiches. 7.00

Served on a choice of White or Granary Bloomer
with Salad and Homemade Coleslaw.

(Gluten-free options available)

Coronation Chicken
Tuna Mayo & Sweetcorn
Beetroot & Hummus
Ham Salad
Mature Cheddar

Add Chips 2.50
Add Crisps 1.50

Jacket Potatoes. 9.50

Served with Salad and Homemade Coleslaw.

Tuna Mayo & Sweetcorn
Baked Beans
Mature Cheddar (V/VE)
Coronation Chicken
Beef Chilli
Vegan Chilli (V/VE)

Main Meals.

Ham, Egg & Chips 13.50
Ham with Two Free Range Eggs and Chunky Chips.

Beer Battered Cod & Chips 14.50
Beer Battered Cod with Petit Pois, Homemade Tartare Sauce and Chunky Chips.

Homemade Lasagne 14.00
Beef Lasagne served with Mixed Salad and Garlic Ciabatta.

Cod Goujon Sandwich 14.00
Battered Cod Goujons served on White Bloomer with Homemade Tartare Sauce, Mixed Salad and Homemade Coleslaw.

The Shed BLT 14.00
Bacon, Mixed Leaves & Tomato with Mayo, on a Lightly Toasted White bloomer with Mixed Salad and Homemade Coleslaw.

Chicken Caesar Salad 12.00
Grilled Chicken, Romaine Lettuce & Homemade Garlic Croutons served with a Creamy Caesar Dressing.

The Shed Brunch Plate 14.00
Avocado, poached egg, feta on sourdough topped with chilli flakes and dill.

Chicken Tikka Masala 13.50
with rice and naan bread

Wood-fired Margherita Pizza 10.00

Wood-fired Pepperoni Pizza 12.00

Extras. 1.50

Tuna Mayo
Mature Cheddar Cheese
Ham
Red Onion
Baked Beans
Red Onion Chutney

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