Farmal Arras Buraldard	The Benedicts (Served all day)	Lunch Menu (Served from 11)
Farmhouse Breakfast £15	Eggs Benedict £13	Upgrade your burger with Bacon or Cheddar £1.50 each
Our own butcher's sausage, smoked bacon, black pudding,	Smoked Bacon, two poached eggs & hollandaise sauce on	Beef Burger £15
roasted vine tomatoes, mushrooms, baked beans, toast & butter,	toasted sourdough	Our own butcher's beef burger, served in a ciabatta bun with
choice of eggs; fried, scrambled or poached	Eggs Royale £14	baby gem, tomato & crispy onions. Served with seasoned skin on
Vegan Breakfast £14 (VE)	Smoked salmon, two poached eggs & hollandaise sauce on	fries & relish
Vegan sausages, roasted vine tomatoes, mushrooms, crushed	toasted sourdough	The Loaded Burger Combo £18
Avocado, hash browns, baked beans, toast & vegan butter		Our classic beef burger topped with beef pastrami, jalapenos &
Broomfield's Breakfast Bap £7.25	Light Bites (Served all day)	cheddar sauce. Served with skin on fries & chipotle mayo
Our butchers sausages or smoked bacon in a ciabatta bun	Soup of the day £7 (V)	Chicken Burger £15
Make it vegan - vegan sausages available (VE)	Seasonal homemade soup served with thick sliced bread & butter	Fresh Chicken breast, served in a ciabatta bun with baby gem.
Spinach & Feta Shakshuka £11 (V)	Vegan butter available (VE)	Served with seasoned skin on fries & garlic aioli
Poached egg in a spiced tomato ragu, spinach, crumbled feta	Toasted Teacake £4 (V)	Loaded Pastrami Fries Side £6 / Main £9
& a round of toasted sourdough	Locally made teacake, served with strawberry jam & butter	Seasoned skin on fries topped with beef pastrami, Cheddar
Avocado & Poached eggs £12 (V)	Vegan butter available (VE)	sauce, Jalapenos, crispy onions & chipotle mayo
Smashed avocado, two poached eggs & chilli jam on	Homemade Scone Butter £3.50 (V)	Risotto of the Day £14
toasted sourdough	Fruit scone served with strawberry jam Cream £4 (V)	Homemade risotto of the day – Vegan options available (VE)
	Vegan butter available (VE)	
French Toasts (Served all day) all £11	Toast £4 (V)	Sandwiches (Served from 11)
The Classic	Locally made bread, served with strawberry jam & butter	All served with house salad & seasoned crisps
French toast coated in cinnamon sugar, topped smoked bacon,	Vegan butter available (VE)	Add a mug of our Soup of the day £3
seasonal berries & maple syrup	Cranberry, Almond & Maple Granola £7 (VE)	The Caprese £12 (V)
The Forager (V)	Layers of granola, berry compote, yoghurt & fresh berries	Mozzarella, basil, tomato & pesto on white or granary bread
French toast topped with garlic & thyme mushrooms, rocket,		The Reuben £14
truffle oil & a poached egg	Sides (Served all day)	Slow cooked beef pastrami, cheddar & sauerkraut served on
The Beekeeper (V)	Pimped Hash Nuggets £7	toasted sourdough
French toast topped with grilled halloumi, hot honey &	Hash brown nuggets, sliced bacon, chilli jam, spring onions	The Monte Cristo £13
crème fraiche	& garlic aioli	Bacon, avocado & cheddar served on toasted sourdough with
The Nutty One (V)	Fries £5 (VE)	sweet pepper relish
French toast filled with Nutella, topped with candied hazelnuts,	Seasoned Skin on Fries	Crayfish Open Sandwich £14
cream cheese & maple syrup	Fried Gnocchi £6.50	Crayfish, cucumber, rocket & spring onion served open on
	Fried potato gnocchi topped with wild garlic pesto & grated	toasted sourdough & drizzled with Marie Rose dressing
	parmesan	-
Gluten free options available, please ask for details	Extras:	Salads (Served from 11)
Please inform a member of the team of any allergies before	Jam/Marmalade 50p each	Chicken, Parma ham & Avocado £13
ordering	Mushroom, roasted vine tomato, egg, two hash browns,	Pulled chicken, crushed avocado, parma ham crisp & toasted
(V) Vegetarian (VE) Vegan	baked beans £2.25 each	almonds with house dressed salad
	Sausage, two rashers of bacon, black pudding, vegan sausage,	Burrata Salad £13 (V)
Chef Recommendation	Sadsage, two rashers of sacon, shack padamig, regain sadsage,	
Chef Recommendation	Avocado, Mixed Berries £2.75 each	Burrata, rocket, grilled chilli, basil, sweet pepper relish & toasted