

Our artisan bread is unbleached country loaf, please notify our staff if you have any allergies GF bread available.
We use Fenton farm free range eggs, direct from Devon.

BREAKFAST / BRUNCH 9.30AM - 4.30PM

Fruit Toast

Vanilla cream cheese & seasonal berries
£6

Warm Croissant

Butter, jam, honey or peanut butter
£4

House Granola

Mix berries, Greek yogurt,
passionfruit syrup

£8.5 - Vegan option available

**contains nuts & sesame*

French Toast

Banana, blueberry & maple syrup
£10.5

Add bacon for £3

Cannoli Pancakes

Pancakes stacked with
orange ricotta cream &
topped with berry compote

£10.5

Seasonal Mushrooms on Toast

Sautéed chilli, garlic, shallots, thyme +
dukkha, 2 poached eggs on toast

£12 **contains nuts*

Smoked Salmon on Rye

Dill, preserved lemon & black pepper
ricotta, sesame & nigella seeds
on toasted rye

£11.5

Add 2 poached eggs for £4

Nduja on Toast

W/ 2 fried eggs, salsa verde
& aged grated parmesan

£12

Avocado Toast

Chilli salt, lemon and olive oil
on toasted country loaf

£9.75 - Vegan

Add 2 poached eggs for £4

Veggie Brunch

Spiced butternut squash hummus,
Kale, Za'atar, crumbed feta, mixed seeds,
2 poached eggs toasted rye bread

£12.5 **contains sesame*

F&E Vegan

Braised borlotti beans, thyme & garlic
mushroom, roast tomatoes, spinach &
potato cake served with toast

£12.5

F&E Breakfast

Fried eggs, smoked streaky bacon,
cumberland sausage, braised borlotti
beans, garlic-thyme mushroom, roasted
tomatoes served with toast

£13.5

Eggs Florentine

On english muffins 2 poached eggs,
wilted spinach; brown butter
hollandaise

£12.5 - *Add field mushroom £3*

Trecolore Royal

Smoked salmon, brown butter
Hollandaise, poached eggs, wilted
spinach, sprinkled crispy prosciutto,
on toasted muffins

£15

Chilli Scramble Eggs

Scrambled eggs on toast with spinach,
fresh chilli and aged grated parmesan

£11.5

LUNCH 12AM - 4.30PM

Butter Milk Chicken Waffle

Belgian Waffle, crispy
southern fried chicken,
vanilla cream
cheese & maple

£13.5

*Add Avocado or
Crispy Bacon £3 each*

Gnocchi di Patate

Cavolo nero, thyme & rosemary
roasted butternut squash,
garlic & white wine sauce

£12.5 - Vegan

Pumpkin & Ricotta Ravioli

W/ field & porcini
mushroom, aged parmesan
& truffle oil

£13.5

F&E Melanzane

alla Parmigiana

£10.5 - GF

Served with Bread

French Fries £3.5

Truffle & Parmesan Fries £4.5

Daily Arancini £3.9

Daily Quiche + 1 Salad £11

Daily Salad:

Small £8

Large £10

EXTRA

Home-Made Hot Scotch Bonnet Sauce £1.5

Roast Tomatoes | Spinach | Thyme & Garlic Mushroom | Cheddar | Maple Syrup | Extra Eggs £2

Extra Toast (Rye - Country Loaf - GF) £2 | Bacon Jam £2.5 | Braised Borlotti Beans £3

Bacon | Cumberland Sausages | Halloumi | Feta | Avocado | Potato Cake £3 | Smoked Salmon £4.5

FRANZÈ & EVANS

COFFEE

A roast that manages to stick to what a classic dark espresso should be - and actually tastes good. No fads, no trends, just traditionally delicious and simply accessible. Tasting like a good espresso used to, using beans from Costa Rica and honduras.

Espresso £2.2

Macchiato £2.5

Piccolo £2.7

Cappuccino £2.75

Latte £2.75

Flat White £2.95

Long Black £2.6

Hot Chocolate £3.5

Mocha £3.8

Twist Teas £3

ICE COFFEE

Americano £3.5

Latte £3.5

Flat White Double Espresso £3.5

Ice Moka £4.5

Add oat or coconut milk or honey £0.50

Matcha Orange £4.5

COLD DRINKS

Rose & Passion Fruit Ice Tea £4

Lemon & Mint Ice Tea £4

Home-Made Mint Lemonade £4

Add soda or tonic water £2

SMOOTHIES £5

Please ask the waiter for the flavour of the week

CHIA BY MIRA

Blend of seven spices with coconut sugar added to it. Turmeric, ginger, cardamom, cinnamon, black pepper, white pepper, clove, nutmeg.

Classic Chai Latte £3.2

Coco Chai Latte £3.5

Golden Chai Latte £3.5

Dirty Chai £3.7

Turmeric Latte £3.5
(No dairy)

Matcha Latte £4
(No dairy)

Add single off trend espresso £1.50

WHITE WINE

Madregale Bianco
Italy £8 / £26 (175ML)

Cielo Bianco Vegan
Italy £8.5 / £28 (175ML)

RED WINE

Madregale Rosso
Italy £8 / £26 (175ML)

Chianti San Ferdinando
Tuscany £28

ROSE WINE

Reserve De Gassac Rose
France £8.5 / £28 (175ML)

PROSECCO

Prosecco Aqualta
Italy £8.5 / £28 (125ML)

COCKTAIL / SPIRIT

Bloody Mary £8.5

Vodka, tomatoes juice, celery bitters, sriracha

Bacon Bloody Mary £10.5

Vodka, vermouth, spicy tomatoes juice, celery bitter, sriracha & crispy bacon

Bloody Orange Mary £8.5

Vodka, spiced tomatoes juice, orange juice, celery bitters & sriracha

Espresso Martini & Baileys £9.5

Espresso, Vodka, Kahlua, Bailey's Irish cream

Blueberry & Lime Margherita £8.5

Lime, Tequila & orange liqueur ice

Mimosa £8

Orange juice & Prosecco

Classic Bellini £8

White Peach & Prosecco

Bellini Rosso £8

Raspberrry & Prosecco

Hugo Spritz £9.5

Prosecco, mint, elderflower, soda

Aperol or Campari Spritz £9.5

Prosecco, Soda, Sicilian Orange

Negroni £8.5

Gin & Tonic £8

Sbagliato £8.5

BEERS

Birra Moretti £4.5

Meantime Pale Ale £4.5

Peroni Nastro Azzurro £4.5