

GLUTEN FREE MENU

Please inform your server when ordering from the GF menu

BREAKFAST served until noon

WYE VALLEY BREKKIE

Hanley Farm's sausage, two rashers of unsmoked bacon, a hash brown, mushrooms, two free-range local eggs, poached or scrambled, baked beans & toasted sourdough paired with award winning Netherend butter.

11.5

VEGGIE WYE VALLEY BREKKIE (V/VE)

Two vegan sausages, mushrooms, two free-range local eggs, poached or scrambled, a hash brown, baked beans & toasted sourdough paired with award winning Netherend butter.

11.5

Add Halloumi +3

Swap eggs for avocado, for a vegan option +50p

TOAST SERVED ALL DAY

Two slices of toasted sourdough served with Netherend butter.

Add Jam, Honey or Marmalade +70p

Add Eggs +3

Add Bacon +3

Add Sausage +2.5

Add Beans +2

3.5

VEGAN VALLEY TOAST (VE)

Toasted sourdough topped with creamy houmous, fanned avocado, finely chopped tomatoes & a hash brown. Served with salad leaves & a pot of sweet chilli jam.

7.75

Add 2 Vegan Sausages +4

Add Herby Mushrooms +2.5

EGGS BENEDICT

Sliced & toasted bun topped with ham & poached eggs, coated in thick, creamy hollandaise sauce & sprinkled with chives.

9.45

For a veggie version, swap ham for mushrooms.

PORRIDGE

Luscious porridge made with Mead Farm milk.

Switch to Oat Milk +30p (Ve)

4

Add Honey, Jam or Maple Syrup +70p

Add Cinnamon Syrup +1

ORDER A WYE VALLEY BREKKIE 9-11AM
& ENJOY A FREE HOT DRINK
TEA, AMERICANO, CAPPUCCINO, LATTE
OR FLAT WHITE (MON - THURSDAY)

BRUNCH & LUNCH served all day

BACON SANDWICH

Bacon nestled between slices of sourdough. Let us know how you like your bacon cooked.

Add Eggs +3

Add Sausage +2.5

Add Cheese +2

Add Hash Brown +1.25

6

SAUSAGE SANDWICH

Butchers sausages served in sourdough bread.

Add Eggs +3

Add Bacon +3

Add Cheese +2

Add Hash Brown +1.25

Swap for vegan sausages.

6.5

SMASHED AVO ON SOURDOUGH (VE)

Fresh avocado served on toasted sourdough, with a pot of sweet chilli jam.

Add Halloumi +3

Add Eggs +3

Add Bacon +3

Add Herby Mushrooms +2.5

6.75

OMELETTE

Homemade, fluffy, three egg omelette served with a salad garnish & balsamic glaze.

Choice of TWO FILLINGS: Cheddar,

Ham, Mushrooms, Tomatoes, Brie or Bacon.

7.55

DOORSTEP TOASTIES

Served on sourdough bread, with a salad garnish & balsamic dressing.

8

CHEESE & SWEET CHILLI JAM (V/VE)

Melted creamy cheddar on top of lashings of sweet chilli jam.

Vegan cheddar available.

TUNA MELT

Tuna mayo medley, mixed with creamy melted cheddar cheese.

HAM & CHEESE

Thick sliced classic ham with creamy melted cheddar.

BRIE, BACON & RED ONION CHUTNEY

Velvety melted brie, unsmoked bacon & lashings of rich, delicious red onion chutney.

SPEND OVER £10 ON LUNCH & ENJOY
A SMALL GLASS OF HOUSE WINE
OR HALF PINT OF LAGER FOR JUST £2
(MON-FRIDAY, 12-2.30PM)

GLUTEN FREE MENU

KIDS MENU

EGG ON TOAST (V)

Creamy scrambled or poached egg on sourdough toast. **3.75**

BEANS ON TOAST (VE)

Baked beans served on toasted sourdough. **3.25**

CHEESE ON TOAST

Mild creamy cheddar melted on top of sourdough toast. **3.25**
Vegan cheddar available.

SNACK ACTIVITY BOX

6.45

Choice of sandwich filling: Also includes:

Cheese (Ve available)

Ham

Tuna

Houmous

Jam (Ve)

Pom Bears

YoYo Bear

Apple or Orange

Juice Carton

KIDS BREKKIE SERVED TILL NOON

One sausage, rasher of bacon, scrambled or poached egg, baked beans, a hash brown & a slice of sourdough toast. **6.25**

SIDES

FRIES **3.5**

CRISPS **1.95**

Cider Vinegar & Sea Salt

Sea Salt

Cheddar & Onion

BROWNIES & FLAPJACKS

PEANUT BUTTER POWER BAR (VE)

Oats with peanuts, topped with dark chocolate. **4**

BLUEBERRY & COCONUT FLAPJACK (VE)

Oats with blueberries, topped with a creamy coconut topping. **4**

**BUY 2 BROWNIES OR FLAPJACKS
& ENJOY A FREE HOT DRINK
TEA, AMERICANO, LATTE,
CAPPUCCINO OR FLAT WHITE
(MON-THURS 3-4PM)**

WINES

WHITE

CHENIN BLANC

Hutton Ridge, South Africa (Ve)

Crisp acidity, balanced with a fresh & fruity palate of tropical fruit.

S 4.2 M 5.8 L 8.3 B 25

SAUVIGNON BLANC

Nika Tiki, New Zealand (Ve)

Fresh, fruity & flavoursome, finishing with plenty of zing.

S 5.1 M 7.1 L 10 B 30

ROSÉ

COTES DE PROVENCE

Saint Tropez, France (Ve)

Fruity & refreshing, with flavours of apricot, peaches & strawberries.

S 6.1 M 8.5 L 12.1 B 36

RED

MALBEC

Alto de Mayo, Argentina (Ve)

Fruity & easy-drinking, full of juicy cherries & plums with a smooth finish.

S 4.7 M 6.6 L 9.4 B 28

BEER & CIDER

ALE

BUTCOMBE GOLD, BRISTOL, 4.4%

Crisp & slightly hoppy with citrus notes. Light body & clean finish. (Ve) 500ml 5

BUTCOMBE IPA BRISTOL, 5%

Punchy blend of hops, balanced with citrus & bitter notes. (Ve) 500ml 5

ALCOHOL FREE

FREE DAMN, BARCELONA, 0%

Fresh & smooth, with delicate hoppy notes. (Ve) 330ml 3.35

CIDER

ASPALL DRAUGHT, SUFFOLK, 5.5%

Crisp & medium dry, with a delicate aroma & fresh taste. (Ve) 500ml 5

VEGAN MENU

Please inform your server when ordering from the Vegan Menu

BREAKFAST served until noon

VEGAN WYE VALLEY BREKKIE

Two gluten-free sausages, smashed avocado, mushrooms, baked beans, a hash brown, local sourdough toast & vegan butter.

11.5

PORRIDGE

Thick creamy gluten free porridge, made with oat milk.

4.3

Add Jam, Marmalade or Maple Syrup +70p
Add Cinnamon Syrup +1

VEGAN VALLEY TOAST SERVED ALL DAY

Toasted sourdough topped with creamy houmous, fanned avocado, finely chopped tomatoes & topped with a hash brown.

7.50

Served with salad leaves & sweet chilli jam.

Add 2 GF Sausages +4

Add Herby Mushrooms +2.5

TOAST SERVED ALL DAY

Two slices of local sourdough toast.

Served with vegan butter.

3

Add Jam or Marmalade +70p

Add 2 GF Sausages +4

Add Beans +2

TOASTED TEACAKE SERVED ALL DAY

Served with vegan butter.

2.95

Add Jam or Marmalade +70p

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& ENJOY A FREE HOT DRINK
TEA, AMERICANO, CAPPUCCINO, LATTE
OR FLAT WHITE (MON - THURSDAY)

BRUNCH & LUNCH SERVED ALL DAY

VEGAN SAUSAGE SANDWICH

Gluten free sausages in between slices of local farmhouse doorstop bread, white or wholemeal.

6

Add Vegan Cheese +2

FULLY LOADED 12-INCH TOASTED WRAP

Toasted in the panini press. Served with a side salad garnish & a balsamic glaze.

SMASHED AVO ON SOURDOUGH

Fresh avocado served on toasted sourdough, served with a pot of sweet chilli jam.

6.5

Add Herby Mushrooms +2.5

AVOCADO, CHEESE & SWEET CHILLI

Chunky fresh avocado, vegan cheese, lashings of sweet chilli jam & salad.

7.85

DOORSTEP TOASTIES

Served on local farmhouse bread, white or wholemeal, with a salad garnish & balsamic dressing.

7.5

FALAFEL

Baked falafels with lashings of houmous & salad, drizzled in vegan mayonnaise.

CHEESE & SWEET CHILLI JAM

Melted creamy vegan cheddar with lashings of sweet chilli jam.

SPEND OVER £10 ON LUNCH & ENJOY A
SMALL GLASS OF HOUSE WINE
OR HALF PINT OF LAGER FOR JUST £2
(MON-FRIDAY, 12-2.30PM)

SIDES

FRIES

3.5

CRISPS

1.95

Sea Salt

VEGAN MENU

KIDS MENU

SNACK ACTIVITY BOX

Choice of sandwich on sourdough:

Vegan Cheddar
Houmous
Jam **5.95**

Also includes:

Pom Bears
YoYo Bear
Apple or Orange Juice Carton

CHEESE ON TOAST

Vegan cheddar grilled over a slice of sourdough toast. **3**

BEANS ON TOAST

Baked beans served on sourdough toast. **3**

KIDS BREKKIE SERVED TILL NOON

One sausage, avocado, baked beans, a hash brown & a slice of sourdough toast. **6**

BROWNIES & FLAPJACKS

PEANUT BUTTER POWER BAR

Gluten free oats with peanuts, topped with dark chocolate. **4**

BLUEBERRY & COCONUT FLAPJACK

Gluten free oats with blueberries, topped with a creamy coconut topping. **4**

**BUY 2 BROWNIES OR FLAPJACKS
& ENJOY A FREE HOT DRINK
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CAPPUCCINO OR FLAT WHITE
(MON-THURS 3-4PM)**

BEERS & CIDERS

TAP

VICTORIA MALAGA, SPAIN, 4.8%

Refreshing lager, with balanced body & taste.
H 2.6 P 5.2

ROSA BLANCA, MALLORCA, 3.4%

Balance of malty sweetness & soft bitterness.
H 2.6 P 5.2

ALCOHOL FREE

FREE DAMN, BARCELONA, 0%

Fresh & smooth, with delicate hoppy notes. (GF) 330ml 3.35

CIDER

ASPALL DRAUGHT, SUFFOLK, 5.5%

Crisp & medium dry, with a delicate aroma & fresh taste. (GF) 500ml 5

WINES

WHITE

CHENIN BLANC

Hutton Ridge, South Africa (GF)
Crisp acidity, balanced with a fresh & fruity palate of tropical fruit
S 4.2 M 5.8 L 8.3 B 25

SAUVIGNON BLANC

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Fresh, fruity & flavoursome, finishing with plenty of zing
S 5.1 M 7.1 L 10 B 30

ROSÉ

COTES DE PROVENCE

Saint Tropez, France (GF)
Fruity & refreshing, with flavours of apricot, peaches & strawberries
S 6.1 M 8.5 L 12.1 B 36

RED

CABERNET SAUVIGNON

San Andreas, Chile
Soft & mellow, with dark berry fruits & delicate spice hint
S 3.4 M 4.8 L 9.4 B 20

MALBEC

Alto de Mayo, Argentina (GF)
Fruity & easy-drinking, full of juicy cherries & plums with a smooth finish
S 4.7 M 6.6 L 9.4 B 28