

BREAKFAST (SERVED 9AM-12PM - LAST ORDERS AT 11:45AM)

The Potting Shed Full English (G.F.O).....	£ 9.75
Sausage, bacon, rosemary tomatoes, sauteed mushrooms, beans and a choice of poached, scrambled or fried eggs on toast (brown, white or gluten free)	
Vegetarian Full English (Vegan Option) (G.F.O).....	£ 9.75
Our garden bubble & squeak, grilled halloumi, smashed avocado, rosemary tomatoes, sauteed mushrooms, beans and a choice of poached, scrambled or fried eggs on toast (brown, white or gluten free)	

Extra Breakfast Items: Toast, egg, sauteed mushrooms, rosemary tomato	£ 1.25
Black pudding, sausage, bacon, smashed avocado, bubble & squeak	£ 1.75
Smoked salmon, halloumi	£ 2.45

In the mood for celebrating? Add a glass of Bucks Fizz with your Breakfast or Brunch for just£ 2.95

Breakfast Roll (G.F.O)	£ 5.45
Bacon or sausage in a warm roll with tomato chutney (Add a fried egg for 75p)	
Eggs Your Way	£ 4.95
Two poached, scrambled or fried eggs on brown white or gluten free toast	
Chocolate Porridge (vegan).....	£ 5.45
Finished with chopped hazelnuts and fresh raspberries	

BRUNCH (SERVED 9AM-3PM)

Eggs Benedict (G.F.O)	£ 7.95
Home roasted ham, poached eggs and hollandaise sauce served on a toasted muffin	
Eggs Royale (G.F.O).....	£ 7.95
Smoked salmon, poached eggs and hollandaise sauce on a toasted muffin	
Smashed Avocado (Vegan Option Available) (G.F.O):	£ 7.95
Finished with fresh tomato, two poached eggs on sourdough toast and finished with chilli oil	
Pancakes.....	£ 7.95
Served with crispy streaky bacon and maple syrup	
Pancakes.....	£ 7.95
Served with Greek yoghurt & blueberry compote, finished with a drizzle of honey	
Chorizo Baked Eggs (Vegetarian option Available).....	£ 8.95
Baked eggs in a tomato, fennel and dill sauce and finished with goat cheese and served with toasted sourdough	
Mushrooms on Toast (Vegan Option Available).....	£ 8.95
Sauteed button mushrooms and pickled oyster mushrooms served on toasted brioche with a poached egg and finished with goat cheese mousse and tomato chutney	
The Potting Shed Omelette	£ 8.95
Maple glazed bacon lardons, melted brie and finished with watercress and Worcestershire sauce syrup	

(G.F.O) - Gluten Free Option Available

LUNCH (SERVED 12PM - 3PM) - LAST ORDERS 3PM

SANDWICHES

(Brown, white or gluten free) served with homemade coleslaw and green salad

Home roast ham with piccalilli and mustard mayo.....	£ 6.95
Smoked salmon and cream cheese.....	£ 7.45
Brie, roasted red pepper and tomato chutney	£ 6.95
Beer battered fish fingers with, pea puree and tartar sauce.....	£ 7.95
BBQ pulled pork with jalapenos and slaw on a toasted bagel.....	£ 7.95

SIDES

Homemade French Fries.....	£ 2.95
Sweet potato Fries.....	£ 2.95
Homemade Coleslaw or Small Garden Salad.....	£ 1.95

HOT DISHES PLEASE SEE OUR SPECIALS BOARD FOR TODAY'S LUNCHTIME SPECIALS

Fish and Chips.....	£ 12.45
Farr Brew beer battered haddock with homemade fries, crushed peas and tartar sauce	
Cornflake Chicken Burger	£ 10.95
Served in a warm brioche bun with chilli mayo and garden coleslaw	
Moving Mountain Vegan Burger.....	£ 10.95
Topped with vegan cheese and served in a bun with tomato chutney and vegan mayo	
Brisket Hash	£ 12.95
Slow cooked brisket served with paprika roasted new potatoes and topped with a fried egg, crispy Kale and garlic	
Seasonal Quiche/Tart of the Day.....	£ 8.95
Served with our homemade slaw and green salad	
Duck Waffle	£ 12.95
Crispy shredded duck leg served on a Belgian waffle with maple syrup and finished with a poached egg, hollandaise, fresh chilli, spring onion and black onion seeds	
Miso Glazed Salmon (Healthy Option).....	£ 11.95
Served on red and white quinoa with garlic and chilli Kale	
Soup of the Day.....	£ 5.95
Soup of the day served with white, brown or gluten free bread	

SALADS

Warm Halloumi & Butternut Squash Salad (Vegan Option Available).....	£ 9.95
With quinoa, roasted red onions, garden Kale, pine nuts, dried cranberries and finished with a tahini, lemon and garlic dressing	
Turmeric Roasted Cauliflower (Vegan Option Available).....	£ 9.95
With raisins, hazelnuts, mature cheddar, grapes, parsley and finished with a sherry vinegar and mustard dressing	