

THE ARTHOUSE

DAYTIME, EAT

BREAKFAST

Available until 12:00 noon.

Breakfast / 13

Sausage, bacon, a fried or poached free range egg, plant-based black pudding, beans, confit garlic mushroom, roasted tomato, bloomer toast. *No substitutes.*

Plant-based Breakfast (VG) / 13

Plant-based sausage, bacon, scrambled tofu, black pudding, beans, confit garlic mushroom, roasted tomato, bloomer toast. *No substitutes.*

House Breakfast Brioche (GFOP³) / 10

Brioche, pureed avocado, sausage, bacon, fried free range egg, tomato relish.

BRUNCH

Available until 3:00pm.

Avocado & Wild Mushroom (VG)(GFOP¹) / 9.5

Fermented potato flatbread, wild mushroom, pureed avocado, unami glaze. *Add one / 2 or two / 3.5 fried or poached eggs (V).*

Halloumi & Avocado (V)(GFOP²) / 11

Sourdough, honey glazed halloumi nuggets, pureed avocado. *Add bacon or plant-based bacon / 3.*

Sweetcorn & Cheddar Fritter (V) / 12

Sweetcorn and cheddar fritter, free range poached eggs, whipped ricotta, fermented jalapeno honey.

Ous Catalans (N) / 11.5

Our Catalan / Turkish eggs (Cilbir) fusion. Chorizo sausage, poached free range eggs, romesco sauce, natural yoghurt, Aleppo pepper butter dressing. *Add one slice of fermented potato flatbread / 1.5*

Huevos Caseros (V)(N) / 10.5

Tortilla bowl filled with mexi beans, pico de gallo, shredded lettuce, free range poached eggs, chipotle cashew crema.

Rarebit (V)(GFOP¹) / 7.5

Fermented potato bread, rarebit sauce, confit tomatoes, beer braised onions.

Children's Menu Available for 10s and Under.

LUNCH

Available from 12:00 noon till 4:00pm.

Seasonal Soup (GFOP¹) / 8

See our specials for details of our chefs soup. Served with our salt and herb focaccia.

Sweet Chilli Cheese Toastie (V)(VGOP) (GFOP²) / 10

Sourdough, sweet chilli jam, smoked cheese, mayonnaise. *Available as plant-based if you'd prefer (VG). Add bacon or plant-based bacon / 3.*

Halloumi Sweet Chilli Wrap (V) / 10

Halloumi, roasted pepper, baby leaf spinach, sweet chilli jam, tortilla.

Tomato Fritter Wrap (VG) / 10

Smoky tomato fritter, sweet pickle relish, shredded lettuce, plant-based garlic aioli, tortilla.

House Burger (GFOP³) / 16.5

Two 4oz Patties, American cheese, bacon crumb, tomato relish, bread & butter pickles, shredded lettuce, secret sauce on brioche. Served with fries and remoulade stuffed tomato.

Chicken Caesar Salad (GFOP) / 12

Grilled chicken, bacon crumb, shredded lettuce, grana padano cheese, Caesar mayonnaise, croutons. *We can remove the croutons if you'd prefer (GF).*

Heritage Tomato & Fig Salad (V)(VGOP) (GF) / 12

Heritage tomato, fig, basil, fresh cheese curds, cold pressed oil. *We can replace the cheese curds with more tomato and fig if you'd prefer (VG).*

Add / 3.5

Fries and remoulade stuffed tomato to any of the lunch options (included with the house burger) (VG).

WEEKEND SPECIALS

Available until 4:00pm Friday to Sunday.

Limited availability each day.

Chicken Waffles / 14

Buttermilk fried chicken breast, free range fried egg, bourbon & maple dressing.

Soufflé Pancakes, Strawberry, Chocolate & Cream (V) / 12

Japanese soufflé pink pancakes, strawberry compote, Chantilly cream, chocolate sauce.

(V) Vegetarian (VG) Plant Based / Vegan (GF) Gluten Free Ingredients (N) Contains Nuts. Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment, there is a risk that traces of these may be in any other dish. Please let us know if you have any allergies.

Substitute options: GFOP¹ Slice of GF Bread / 1, GFOP² Two Slices of GF Bread / 2, GFOP³ GF Brioche / 1.5. Please note that our gluten free bread options are not plant-based.

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SIDES

Honey Glazed Halloumi Nuggets (V)(GF) / 5
Halloumi, honey.

Patatas Bravas (V)(VGOP)(GF) / 5
Crispy seasonal new potatoes, salsa brava, confit garlic aioli. *We can change to plant-based garlic confit if you'd prefer.*

Fries (VG)(GF) / 4.5

Fries & Garlic Aioli (V)(VGOP)(GF) / 5
Fries, house garlic aioli. *We can change to plant-based garlic confit if you'd prefer.*

Parmesan Truffle Fries (GF) / 6.5

Cheese & Crispy Onion Fries (V) / 6.5
Fries, American cheese, crispy onions. *We can change the cheese to plant-based smoked cheese if you'd prefer (VG).*

EXTRAS

Two cauliflower and potato hash browns (GF) / 3

Two sausages or plant-based sausages (GF) / 4

Two bacon or three plant-based bacon (GF) / 3

One free range fried or poached egg (GF) / 2

Two free range fried or poached eggs (GF) / 3.5

Scrambled tofu (GF) / 3.5

BAKES & DESSERTS

Dark & Fruity Flapjack (VG) / 3.8

Carrot Cake (VG)(N) / 4.2

Lemon & Yuzu Citrus Fruit Slice (V)(GF*) / 3.8
*Please note this is a gluten free recipe however it is sold as very low gluten as it is made in a bakery that handles gluten.

Fruit Scone, Butter & Jam (V) / 3.8

Raspberry Bakewell (V)(N)(GF*) / 3.8
*Please note this is a gluten free recipe however it is sold as very low gluten as it is made in a bakery that handles gluten.

Sticky Toffee Pudding (V) / 4
Served warm with toffee sauce.

Cinnamon Bun (VG) / 4.6
Served warm.

Pastel de Nata (V) / 2.5

Affogato (V)(GF) / 5.5
Ice cream, chocolate sauce, caramel sauce, espresso.

Baileys Affogato (V)(GF) / 8.5
Ice cream, chocolate sauce, caramel sauce, baileys, espresso.

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