

All Day Brunch

Porridge, maple syrup, fresh berries, chia seeds £4

Granola, Greek yoghurt, fresh berries £4

Sourdough toast with butter, jam, or nut butter £4

Artisan breakfast brioche roll, bacon, rocket, tomato chutney £5.50

Artisan breakfast brioche roll, portobello mushroom, spinach, chilli jam £5.50

Lunch

Vegetable soup de jour, sourdough £7

Smashed avocado, cherry tomato, chilli, black pepper, toasted sourdough £7.50

Traditional Ploughman's – crusty sourdough, cheddar cheese, pickled onions, cornichons, tomato chutney, celery, hardboiled egg. £10

Charcuterie Board – prosciutto, salami, coppa ham, Mexicana cheddar, manchego cheese, crackers, Kalamata olives, cornichons, tomato chutney, fresh berries. £12

Green Buddha bowl salad (edamame, broccoli, mixed leaves, roasted chickpeas, quinoa, tahini dressing) £9

Carb refuel buddha bowl salad (roasted red peppers, cherry tomato, artichoke heart, farfalle, parsley, olive oil & miso dressing) £9

Supplements: add chicken breast, avocado, falafel, portobello mushroom, feta £3

For details on today's selection of sandwiches, bagels and baguettes please ask a member of the team £5.50

Children's Menu

Ham and cheese toastie £5

Tuna and cheese toastie £5

Children's packed lunch box (sandwich, Pomme Bears, baby bell, raisins, juice) £6

Wherever possible we try to use fresh produce from the Palace walled garden, this varies with seasons and availability, please ask a team member for further details.