

FOOD MENU

SERVED 8AM - 3PM WEEKDAYS
9AM - 3PM SATURDAY / 10AM - 3PM SUNDAY

TOAST & GRAINS

OVERNIGHT OATS (V, VG)

Cold rolled oats soaked in coconut milk served with:
Roasted apricot, ginger syrup, Yorkshire Skyr and pumpkin seed brittle or
Basil and sumac macerated strawberries with, Yorkshire Skyr, coconut and toasted almonds. £6.50

HOUSE GRANOLA (V, VG)

With Yorkshire Skyr or coconut yoghurt, compote or fresh seasonal fruit. £5.00

GRIDDLED BUCKWHEAT BANANA BREAD (V, VG)

Served warm with coconut yoghurt and pumpkin seed brittle. £5.00

SOURDOUGH TOAST (V, VG)

Served with a choice of peanut butter, house made jam or salted butter. £3.50 - add sliced banana £0.75p

SEASONAL FRENCH TOAST (V)

House baked milk loaf stuffed with an almond crème pâtissière and topped with roasted apricots, ginger syrup and pumpkin seed brittle. £8.00

SANDWICHES

GRILLED CHEESE (V)

A mix of house ricotta, cheddar and comté cheese grilled between sourdough and served with a freshly dressed side salad. £6.50 - add prosciutto £1.00

DAILY SANDWICHES

See our counter for today's selection of sandwiches - all can be toasted.

SIDES

Chorizo - £1.50
Toast - £1.00
Fried / Poached Egg - £1.50
Crispy Bacon - £1.50
House Beans - £2.20
Sausage - £2.00

Please ask a member of our team for information on ingredients/allergens used in the menu and do let us know if you have any allergies or dietary requirements. All dishes are made in a kitchen that handles milk, eggs, gluten, sesame, soya, peanuts, nuts and nut products. We apologise we are no longer able to accommodate laptops during busy period, thanks for your understanding.

PLEASE SEE THE COUNTER FOR OUR SELECTION OF FRESH BAKES, MADE RIGHT NEXT DOOR EVERY MORNING IN NOVA BAKEHOUSE.

HERITAGE BOARD (V)

A breakfast board to truly celebrate the produce of Britain. There is a selection of house breads baked right next door in Nova Bakehouse with ancient grains from Northumberland served with a pot of Yorkshire Skyr yoghurt and seasonal fruit compote alongside Yorkshire cheddar, a soft boiled organic egg and Yorkshire churned salted butter. £7.50

EGGS

RICOTTA & SPRING ONION EGGS (V)

House made ricotta served on top of focaccia with slow scrambled eggs and charred spring onions. £7.50

SLOW SCRAMBLED EGGS (V)

Served on our renowned Four Cheese & Rye Scone or sourdough. £5.50

TURKISH EGGS (V)

Two poached eggs served in thick, creamy garlic yoghurt and topped with urfa chilli infused brown butter, served with a slice of buttered sourdough. £7.50

SRIRACHA EGGS ROYALE

Poached eggs on a house buttermilk biscuit topped with wilted spinach, hot smoked salmon and Sriracha hollandaise. £9.00

PLATES

ROSTI

Crispy pan fried potato & shallot Rosti topped with spinach, blistered tomatoes, a poached egg, Yorkshire sausage and house made tomato relish. £9.00

MELON PANZANELLA

Galia and cantaloupe, shaved fennel, soaked sourdough croutons and a caper and white balsamic dressing. £7.00

ARTICHOKE & SPINACH MELT

Sourdough topped with creamy Parmesan, artichoke and spinach, grilled with provolone. Think cheese on toast, upgraded. Served with a freshly dressed side salad. £7.50

HOT SMOKED SALMON ON NOVA BAKEHOUSE SEEDED RYE

Two slices of salmon topped Nova seeded rye with a lemon & dill ricotta and a salad of pickled cucumber & leaves. £7.50

RAREBIT CROQUE MONSIEUR

Sourdough topped with Yorkshire ham, stout béchamel and provolone cheese and baked to gooey perfection! Served alongside a freshly dressed green salad. £8.00

HOUSE BAKED BEANS (V, VG, GF)

Topped with roasted Turkish pepper, black olives, house ricotta & house made dukkah served with sourdough or quinoa. £7.50

ROASTED ALOO GOBI (V, VG, GF)

Roasted and spiced cauliflower, coriander quinoa salad topped with crispy fried onions and served with a mint yoghurt (VG without yoghurt). £6.75