

BREAKFAST

Culinary
Couture

SERVED IN THE RESTAURANT IN BOUTIQUE

from 7:00 am - 11:30am

COOKED BREAKFAST

ANY 5 ITEMS £11.5 ANY 8

ITEMS £13.5

Choose from:

- Cumberland sausage
- Vegetarian sausage (vg)
- Smoked back bacon
- Smoky tomato beans (vg)
- Creamy scrambled egg
- Fried egg
- Crisp hash brown (vg)
- Garlic & thyme field mushrooms (vg)
- White / brown buttered bread

HOT DRINKS

Filter Coffee	£3
Tea	£3
Herbal Teas	£3

SOURDOUGH ROLL

Bacon	£6.5
Sausage (vegan available)	£6.5
Bacon & sausage	£8.5
+ Add-on Fried egg	£2

PORRIDGE

Classic (vg)	£5.5
Served with maple syrup	
Peanut & Berry	£6.5
Served with peanut butter, berry compote & maple syrup (vg)	

EXTRAS

Selection of Fruits (vg)	£2
Apple, orange, banana, pear	
Yoghurts	£2

Varying flavours	Prices
Handmade Pastries	on
Assortment on display (vg available)	display

COLD DRINKS

Orange Juice	£3
Apple Juice	£3
Water	£2

Please advise the team of any dietary requirements before ordering.

We are unable to operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination.

CulinaryCouture.uk

BARISTA COFFEE

SERVED IN THE RESTAURANT IN BOUTIQUE

6:30am 'til late

*Culinary
Couture*

HOT DRINKS

Americano	£3.5
Latte	£4
Cappuccino	£4
Flat White	£4
Double Espresso	£3.5
Mocha	£4
Hot Chocolate	£4
Assorted Teas	£3

COLD DRINKS

Iced Latte	£4.5
Peach Iced Tea	£4
Dragon Fruit & Mango Cooler	£4
Orange Juice	£3
Apple Juice	£3
Water	£2

EXTRAS

Syrup - Caramel & Vanilla	£0.5
Additional Coffee Shot	£1
Milk Alternatives - Oat & Soya	£0.5

Please advise the team of any dietary requirements before ordering.

We are unable to operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination.

CulinaryCouture.uk

SNACKS & SHARERS

SERVED IN THE RESTAURANT IN BOUTIQUE

from 13:00 'til late

*Culinary
Couture*

SHARERS

Loaded Brisket Chilli

Nachos £14.5

Slow-cooked pulled brisket in a rich, smoky chilli, with crispy tortilla chips. Topped with melted cheese, fresh jalapeños, & sour cream. Finished with a sprinkle of spring onions & a squeeze of lime for that perfect zing.

Loaded Veggie Chilli

Nachos £13.5

Slow-simmered smoky bean chilli served over golden tortilla chips. Topped with melted cheese, fresh jalapeños, sour cream, zesty salsa, spring onions & a squeeze of lime for a vibrant zing (vg available)

Charcuterie Board For Two

£25

- Selection of cheeses
- Selection of meats
- Homemade scotch egg
- Grapes
- Pork Pie
- Chutneys
- Olives
- Crusty rustic baguette

Freshly Fried Chicken Wings £12

- Chipotle honey BBQ
- Crispy & seasoned
- Buffalo & Ranch
- Vegan Chick'n'strips (vg)
In a sticky ginger, chilli, garlic sauce

SNACKS

Loaded Fries

£6.5

Cheese, spring onions, crispy onions & chipotle honey barbeque sauce

Skin-on Fries

£4.5

Seasoned crispy skin-on fries

Truffle Mac

£8

Black truffle "three cheese" mac with a Parmesan & herb crumb.

Maple-mustard £5

sausages (vg available)

Sausages with a maple and English mustard glaze

PIZZA

SERVED IN THE RESTAURANT IN BOUTIQUE
from 13:00 'til late

*Culinary
Couture*

72-hour fermented Pinsa Romana dough

PEP PEP £14

Spiced pepperoni and mozzarella, drizzled with hot honey for a sweet kick. Topped with rocket

VEGGIE (V) £13.5

Grilled aubergine, peppers and red onion topped with mozzarella and rocket (vg available)

MEATY £15

Italian salami, spiced pepperoni topped with mozzarella and rocket

HOT ONE £15

Spiced pepperoni, 'nduja and pickled jalapeños for a kick. Topped with mozzarella and rocket

CHEESY (V) £13

Double mozzarella on a rich tomato base, topped with basil leaves (vg available)

Pinsa Romana is a type of pizza with a unique base made from a blend of flours. It is fermented for 72 hours, resulting in a thinner crust that is crunchy on the outside and soft and light on the inside.

Please advise the team of any dietary requirements before ordering.

We are unable to operate a dedicated vegetarian/vegan kitchen area. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross-contamination.

CulinaryCouture.uk