



PURECRAFT

BAR & KITCHEN

Brunch menu

Sourdough toast
with cultured butter
£3.5

Dry cure smoked bacon or Homemade organic pork sausage
with home baked sourdough (stay or to go)
£6

Full English breakfast
homemade organic pork sausage, dry cure bacon,
house black pudding, grilled tomato, flat cap
mushroom with sourdough toast
£9.5

Oak smoked salmon
scrambled egg with sourdough toast
£9.5

Home-made oat and syrup granola
with spiced date compote
£5

Eggs Florentine
poached eggs, spinach, hollandaise, toasted muffin
£7

Please turn over to see our drinks and coffee list.

We make all our sausages, bread and black pudding in house, and try our best to use local organic produce where ever possible.
If you have any dietary requirement or allergies, please let your server know at the time of ordering, not all ingredients are listed.



HOT DRINKS

Coffees		Loose Leaf Teas/hot drinks	
Espresso	3	English Breakfast Tea	3
Americano	3	Fresh Mint Tea	3
Cappuccino	3	Apple & Lemon Tea	3
Latte	3	Earl Grey Tea	3
Flat White	3	Hot Chocolate	3

We source all our tea and coffee is ethically sourced by St. Martins Coffee Roasters

All our coffees are available with soya milk and why not add a shot of hazlenut or caramel syrup to sweeten things up?

SOFT DRINKS

Alain Millait Artisan Nectar Juices: Cox Apple, Apricot Nectar & Orange	3.5
Luscombe Drinks: Sicilian Lemonade, Raspberry Crush, Cranberry Crush, Hot Ginger Beer or Elderflower Bubbly	3.5
Tau Water: Still/Carbonated 750ml/250ml	4.5/3
Fever Tree Mixers: Tonic Water, Soda, Lemonade, Ginger Ale	2.5
Fritz Kola/Zuckerfrei	2.8

www.purecraftbars.com
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