

# BREAKFAST

## LIGHT BREAKFAST

### Breakfast Bap

(Served in a Hobbs House White

Floury Bap)

**Bacon\*\*** - £8

**Sausage\*\*** - £8

**Veggie\*\*** (v) - Choice of 2 Vegetarian

Fillings\*\* - £7

*ask a member of staff to make it vegan (vg)*

### Granola (v) £8\*\*\*

Greek Yoghurt, Apple &

Cinnamon Compote

*ask a member of staff to make it*

*vegan (vg)*

### Poached Eggs on Sourdough (v) £8\*\*

Served on 2 Pieces of Hobbs House

Sourdough Toast

### Hartley Breakfast Burger £11\*\*

Sausage Patty, Fried Egg,

Hash Brown, Smoked Cheddar,

Brioche Bun

*ask a member of staff to*

*make it vegetarian (v)*

## THE BIG BREAKFAST

*During busy parts of service we will not be able to swap items on the dishes.*

### Farmhouse Breakfast £14\*\*

Smoked Bacon, Sausage, Tomato, Mushroom,

Hash Brown, Baked Beans, Fried Eggs, Toast & Butter

*add Black Pudding +£2.00*

### Cluck & Waffle £13

Crispy Chicken, Waffle, Fried Egg,

Tomato Salsa, Maple Syrup,

Jalapeno, Sriracha

### French Toast £11.50

Brioche, Apple Compote, Bacon, Maple Syrup

*add Fried Egg & Jalapeno +£2*

*ask a member of staff to make it vegetarian (v)*

### Greenhouse Breakfast (v) £13.50

Halloumi, Beetroot Falafel, Tomato,

Mushroom, Smashed Avocado, Hash Brown, Fried Eggs,

Baked Beans, Toast & Butter

*ask a member of staff to make it vegan (vg)*

### Bubble & Squeak (v) £12\*\*\*

Poached Eggs, Chilli Jam, Tomato Salsa, Crispy Kale

*add bacon +£2.00*

*ask a member of staff to make it vegan (vg)*

### Smashed Avocado (v) £11\*\*

Smashed Avocado, Chilli, Poached Eggs, Sourdough

*add Chorizo +£2.50*

*ask a member of staff to make it vegan (vg)*

## LITTLE FARMERS

### Kids Farmhouse Breakfast £6\*\*

Farmhouse Sausage, Fried Egg, Baked Beans & Toast

### Kids Cinnamon Waffle & Maple Syrup £6

*add Bacon +£1*

### Kid's Bap £5

Bacon\*\* / Farmhouse Sausage\*\* /

Mushroom or Fried Egg (v/vg)

served in a Hobbs House linseed bun

### Kids Granola Bowl £5\*\*\*

Yoghurt, Apple & Cinnamon Compote

*ask a member of staff to make it vegan*

## EXTRAS

### £1.25\*\*\*

Fried Egg / Beans / Tomato /

Mushroom / Hashbrown / Beetroot

Falafal

### £2.00\*\*\*

Halloumi/ Black Pudding /

Bacon / Farmhouse Sausage

### £2.50\*\*\*

Chorizo Sausage\*\*

**V - Vegetarian, Vg- Vegan**

**\*\* = Gluten Intolerant Friendly Substitute Available**

**\*\*\* = Coeliac Friendly (please speak to duty manager to double check)**

**We cannot guarantee cross contamination of products in the kitchen.**

**For allergens, all dishes are prepared in a separate area to reduce the risk of this.**

**A discretionary service charge of 10% will be added to your bill - 100% of this goes to the team!**

Please note that although we have stringent processes in place, we use many ingredients in our busy kitchen and cooking processes so we cannot guarantee that our dishes are 100% free of traces of particular allergens. Please let us know if you have any food allergies or intolerances so we can assist and talk through our cooking process of any dish.

# DRINKS MENU

## HOT DRINKS

Espresso £2.50

Macchiato £2.75

Americano £3.10

Flat white £3.30

Latte £3.60

Cappuccino £3.50

Mocha £3.95

Chai latte £3.50

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Mug of tea £2.95

Please ask for our selection!

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Hot chocolate £3.95

Mini hot chocolate £2.50

Add cream & marshmallows £1.00

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Coffee syrups 50p

*hazelnut/vanilla/caramel*

Dairy free milk 50p

*oat/coconut/almond*

## MILKSHAKE £5

Vanilla

Strawberry

Chocolate

(please ask for our vegan options)

All Made with Marshfield Ice Cream  
& Ivy House Farm Milk

## SMOOTHIES £5

**Hail Kale**

Kale, spinach & pineapple

**Pink Banana**

Strawberry & banana

**Veg Delight**

Carrot, mango, banana, apple, parsnip

**Beetroot Booster**

beetroot, mango, carrot & blueberries

**Tropical Twist**

Mango, pineapple, kiwi

**Berry Express**

Strawberry, blueberry, raspberry

**Mango Melody**

Mango & Banana

## SOFT DRINKS

Apple juice 3.10

Freshly squeezed orange juice £3.50

San pellegrino - limonata / blood orange £3.00

Coke / Diet coke / Coke zero £2.95

Cawston press - rhubarb / apple & ginger £2.95

Fentiman's elderflower presse £4.00

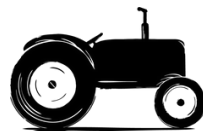
Fentiman's ginger beer £4.00

Fentiman's rose lemonade £4.00

Mineral water - still / sparkling £2

Juice box £2

apple & pear / apple & berries / apple & mango



## LOCAL - SEASONAL - SUSTAINABLE

Hartley Farm is a fifth-generation family farm, shop and kitchen. In our Farm Kitchen, our focus is on cooking fresh, wholesome food that champions the seasons and the local farmers, growers and makers behind the ingredients. All the meat we serve in our kitchen is prepared by our butchers who work directly with local farmers throughout the year. All our beef is from our own native-breed cows that graze on nothing but our own grass for much of the year and our own silage during the winter. Our on-site market gardener, Kate, also grows organic vegetables and salads on the farm and delivers them freshly picked to our chefs every day.

Our farm shop is our larder so if you like what we do in our farm kitchen, be sure to head next door to explore our farm shop and butchers counters!

Read more of  
our story here



Your feedback is important to us and helps us improve.  
Let us know how we did!