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Brunch / Lunch Available 10am to 3pm

Lemon & Cardamom Buckwheat Porridge VGN GF 8

Pickled cranberries, hibiscus, caramelised pumpkin seeds, blueberry butter, maple.
Add sliced banana 1.00

Poached Eggs OR Tofu Scramble on Sourdough Toast V/VGN 8.5

Poached eggs OR tofu scramble with wilted spinach. Add citrus halloumi 2.5

Homemade organic crumpets, blueberry butter VGN 6

FINT Breakfast GF 14.5

Venison sausage, molasses dry cure bacon, poached egg, beans, pickled mushrooms, confit tomato, Raggmunk [potato pancake], toast. Upgrade to sourdough toast 1

FINT Veggie Breakfast V/VGN GF 13.5

Meatless Farms sausage with, poached eggs OR tofu scramble, beans, pickled mushroom, confit tomato, Raggmunk [potato pancake], toast.
Upgrade to sourdough toast [1] add citrus halloumi [3]

Pain Perdu VGN 9.5

Sourdough French Toast, cranberries, blueberry butter, vegan vanilla ice-cream, tahini granola, maple syrup. Add sliced banana 1

Duck Crumpet Benedict (GF*) 12.5

Braised Yorkshire duck leg, crumpets, poached eggs, truffle hollandaise, walnut granola, pickled blackberries

Salmon Gravlax Crumpet Benedict (GF*) 13.5

Staal Smokehouse salmon gravlax, crumpets, rocket, poached eggs, truffle hollandaise, horseradish, lemon balm

V/Vegan Crumpet Benedict (GF*) V/VGN 11.5

Mixed wild mushrooms, crumpets, spinach, poached eggs OR tofu scramble, shiso, vegan hollandaise OR truffle hollandaise

Jerusalem Artichoke Soup VGN (GF*) 8

Rosemary croutons, walnuts, bay oil, sourdough

Seasonal Salad GF VGN 9.75

Vegan paté, blueberries, massaged kale, rocket, sour tomatoes, shallot petals, pumpkin seeds, orange segments, a dill and mustard dressing
Add smoked chicken [+3], goat cheese [+2.5], or Sea Bream [+3.5]

Smørrebrød [Open Sandwich] (GF) (VGN)

Borodinski toast, seasonal leaves, a celeriac, beetroot, and apple slaw, cucumber
Topped with:

Chicken, mushroom, rosemary hazelnuts, micro garlic chives: 11.5 add bacon +1.5
Salmon gravlax, capers, dill and mustard dressing, lemon balm: 13.5 add egg +1.25
Toasted citrus tofu bars, orange segments, walnut granola, shoots: 11

Nordic Gnocchi with Mushrooms VGN GF 13.50

Toasted wild mushrooms, mushroom velouté, hazelnuts
Great with sea bream [4.00] or tofu [2.75]

Saffron Cream Pappardelle VGN 10.5

Pumpkin seeds.

Great with Yorkshire Salmon Gravlax [+4], citrusy halloumi [+3], and chicken [+3]

Please remember to discuss with us any dietary requirements, allergies or intolerances.

In case you're wondering... yes, of course we make it ourselves

A 10% Discretionary Service Charge is added to all bills CASH – correct change only