

FINT

Brunch / Lunch Available 10am to 3pm

Bay, Lemon, & Cardamom Buckwheat Porridge VGN GF 8.5

Tahini granola, blueberries, strawberry 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, fruit butter VGN 6

FINT Breakfast GF 14.75

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 13.75

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 11

Sourdough French Toast, apricot compote, macerated strawberries, strawberry vanilla butter, vegan vanilla ice-cream, tahini granola, maple banana.

Lamb Sourdough Benedict (GF*) 13.5

Yorkshire lamb braised with cabbage, pickled apricot, poached eggs, lemon hollandaise, almond granola. Swap sourdough toast for homemade crumpets 1.5

Salmon Gravlax Crumpet Benedict (GF*) 14.25

Staal Smokehouse gravlax, crumpet, tomato, pink onions, rocket, poached eggs, tarragon hollandaise, lemon

V/Vegan Crumpet Benedict (GF*) V/VGN 12

Mixed wild mushrooms, crumpets, spinach, shiso, and poached eggs with lemon hollandaise OR tofu scramble with vegan hollandaise

Cream of Sweetcorn Soup VGN (GF*) 8.75

Spiced granola, croutons, warmed sourdough bread. Add a poached egg 1.5

Fiskefrikadeller – Herby Fishcakes GF 15.75

Buttered potatoes, rocket salad, pickled vegetables, hollandaise. Add a poached egg 1.5

Smørrebrød [Open Sandwich] (GF) (VGN)

Borodinski toast, seasonal leaves, a celeriac, beetroot, and apple slaw, pickled cucumber

Topped with:

Chicken, mushroom, rosemary hazelnuts, micro garlic chives: 12.5 add bacon +1.5

Goats Cheese, apricot jam, pink onions, walnuts, micro celery: 11.5 add bacon +1.5

Salmon gravlax, capers, dill and mustard dressing, lemon balm: 14.25 add egg +1.5

Toasted citrus **Tofu** bars, orange segments, walnut granola, shoots: 11.75

Nordic Gnocchi VGN GF 13.75

Pea, mint, lemon, with either feta, tofu, or sea bream [+3]

Saffron Cream Tagliatelle VGN 10.5

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

Seasonal Salad GF VGN 9.75

Blueberries, rocket, tenderstem broccoli, pumpkin seeds, pickled apricots, a dill and mustard dressing. Add chicken [+3], goat cheese [+2.5], or Sea Bream [+3.5]

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