

SALTWATER

brunch/lunch

BREAKFAST

served all day

BREAKFAST PAN 11.75

choice of meat-vegan-vegetarian

TWO EGGS ON TOAST 5.25

free range eggs on toast either fried, scrambled, poached
add back bacon or smoked salmon 3.00

WILD GARLIC MUSHROOMS 10.25

sourdough, rocket, garlic butter, shaved old winchester cheese,
poached egg, pine nuts

FRENCH TOAST 7.25

seasonal fruits, spiced rum maple syrup, toasted flaked almonds

BACON OR SAUSAGE CIABATTA 5.95

choice of local butcher bacon or sausage, vegan, vegetarian sausage
add fried egg or mushrooms 1.25

GRANOLA BOWL 5.95

fresh fruit, coconut yoghurt, seeds

AVOCADO ON TOAST 8.95

sourdough, roasted tomatoes, poached egg, beetroot hummus
add streaky bacon or smoked salmon 3.00

SMOKED SALMON PAN HASH 10.25

poached egg, spring onion, capers, spinach,

BACON OR SALMON HOLLANDAISE 9.50

brioche, poached egg, avocado, hollandaise sauce

SOURDOUGH TOAST 2.95

2 sourdough slices, choice of jam, marmalade, peanut butter,
marmite, nutella

SHAKSHUKA 9.25

tomatoes, onions, spices, poached egg, sourdough toast, lemon

LUNCH PLATES

CROQUE MONSIEUR 10.25

dijon mayo, béchamel, wiltshire ham, pickles, house ketchup

PRAWN SAGANAKI 9.95

cherry tomato and wine sauce, feta, sourdough

KOREAN CHICKEN 9.95

miso celeriac remoulade, kimchi mayo, sesame

MARMITE MUSHROOMS 9.95

sourdough, creamy white wine sauce, poached egg

CAULIFLOWER DAHL 9.25 vg

coconut & spinach dahl, fried
chickpeas, herbed oil

VEGETARIAN CROQUE MONSIEUR 10.25

dijon mayo, smoked aubergine, béchamel, pickles, house ketchup

SUSHI BOWL 13.95 vga

avocado, sushi rice, edamame beans, nori, pickled ginger, sesame
seeds, prawns, smoked salmon, radish

YOU CAN ALSO ADD

poached/fried egg 1.25, smoked bacon 3.00, smoked salmon 3.00,
prawns 3.00, sourdough 2.20, avocado 2.50

some of our dishes can be made either vegan/vegetarian & gluten free options are available,
please ask a team member for help

