

2 SLICES OF SOURDOUGH TOAST

Strawberry Jam • Marmalade • Honey • Peanut Butter • Vegan Spread

4.50

PORRIDGE

Berry Compote • Apple, Caramel & Almonds • Banana & Peanut Butter

9.50

BAKERY BASKET

Warm Croissant, Pain au Chocolat & Toasted Sourdough

8.00

GRANOLA, YOGHURT & BERRY COMPOTE

Vegan & Gluten-free options available

8.50

BACON SANDWICH

In a Ciabatta | **Add** Fried Egg or Mushroom 1.50

8.00

EGGS ON TOAST

Poached or Fried Eggs **8.00** Scrambled **9.25**
Add Extra slice toast **1.25**

SMASHED AVO

With Coriander, Chilli & Slow roasted tomatoes on Sourdough

10.00

SMOKED SALMON & SCRAMBLED EGGS

Staal's Smoked Salmon served with toasted sourdough

14.00

MEXICAN EGGS

Spicy Tomato Salsa, Poached Eggs, Feta & Crispy Tortillas

14.50

BOMBAY POTATOES

Flatbread, Mango Yoghurt & Herb Salad

15.00

HERBY MUSHROOMS ON TOAST

Slow-roasted Tomatoes, Walnuts & Marscapone

15.00

TURKISH EGGS WITH SOURDOUGH

Chorizo, Poached Eggs, Warm Garlic Yoghurt, Hazelnut Dukkah

15.25

SWEETCORN FRITTERS

Halloumi, Avocado, Poached Eggs & Kasundi

15.25

CREAMY TRUFFLE MUSHROOMS

With Poached Eggs on Toasted Sourdough

16.25

CROQUE MADAME

Baked Gruyère Cheese & Ham Sandwich topped with a rich Dijon Mustard Sauce, Homemade Onion Chutney & Fried Egg

16.25

CHORIZO & PARMA HAM HASH

Potatoes, Poached Eggs, Tomatoes, Balsamic & Sourdough

16.00

STEAK & EGGS

Sirloin, Fried Eggs, Flatbread, Robinsons Steak Sauce & Chimichurri

22.50

ONLY AVAILABLE TILL 12 NOON!

EGGS FLORENTINE (SPINACH)

13.00

EGGS BENEDICT (BACON)

14.00

EGGS ROYALE (STAAL'S SMOKED SALMON)

15.00

SIDES

HALLOUMI FRIES

Floured and fried Halloumi, served with Harissa Mayo

6.50

HOMEMADE HASH BROWNS

A bowl of homemade mini clusters

6.50

HERBY MUSHROOMS

And Wilted Spinach

6.50

FRIES

A bowl of French Fries

4.00

EXTRAS

Must be ordered as part of a main dish.

Bacon

3.25

2 Poached Eggs

3.00

Crumbled Feta

3.00

Grilled Halloumi

3.50

Pan Fried Chorizo

4.00

Smashed Avocado

4.00

Staal's Smoked Salmon

5.00

Doreen's Black Pudding (Slice)

3.25

AMERICAN PANCAKE STACKS

BERRY COMPOTE, MAPLE SYRUP & CRÉMÉ FRAÎCHE

FULL 15.25

SMALL 12.25

BANANAS, CARAMEL SAUCE & CANDIED HAZELNUTS

FULL 15.25

SMALL 12.25

STREAKY BACON, MAPLE SALTED BUTTER & MAPLE SYRUP

FULL 16.25

SMALL 13.25

Add extras to any pancake stack dish for 2.00 per item:
Syrup • Caramel Sauce • Banana • Compote
Creme Fraiche • Candied Hazelnuts

FOOD ALLERGY & INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when placing your order.



**FRESHLY SQUEEZED
ORANGE JUICE**

4.50

**YORKSHIRE WOLDS
APPLE JUICE**

4.25

**FROBISHERS
ORANGE JUICE**

3.25

**COCA COLA
REGULAR OR DIET**

3.75

SAN PELLEGRINO LEMONADE

3.50

APPLETISER

3.50

PEACH ICED TEA

3.80

**BOTTLE GREEN
ELDERFLOWER
SPARKLING PRESSE**

3.50

**CANO WATER
STILL / SPARKLING**

3.50

BUNDABERG GINGER BEER

3.60

CHAI LATTE

4.80

BEETROOT LATTE

4.80

TURMERIC LATTE

4.80

MATCHA LATTE

4.80

Please ask one of the team about our selection of teas and coffees

WINES

We intentionally serve our wines in 250ml cans to ensure every glass is as fresh and perfectly conditioned as intended.

BABY PROSECCO 7.50

WHITE 7.50

Tiki Ridge, Sauvignon Blanc,
New Zealand 12.5%

ROSE 7.50

Mirabeau Pale Rose,
France 12.5%

RED 7.50

Beefsteak Club, Malbec,
Argentina 12.5%

BOTTLED LAGER 5.00

Noam, Bavarian Lager.
340ml 5.2%

ROBINSONS BRUNCH COCKTAILS

9.00 each

BELLINI



Prosecco & Peach Purée

MIMOSA



Prosecco & Freshly Squeezed
Orange Juice

ESPRESSO MARTINI



Absolut Vodka,
Kahlua & Lontan Coffee

BLOODY MARY



Absolut Vodka, Tomato juice,
Tabasco, Worcestershire
Sauce, Celery Salt & Lemon

KYIV MULE



Ginger beer, Absolut Vodka,
Lime & Mint

APEROL SPRITZ



Prosecco, Aperol &
Soda water