

marmalade

light bites

croissant / 3.6 pain au chocolat / 3.6 apricot danish / 4 banana loaf / 3.8

multiseed toasts: estate dairy butter, negroni marmalade / 4.5

granola: coconut yoghurt, mixed berries / 8

fresh fruit salad / 7

bacon or sausage ciabatta sandwich / 7

brunch plates / all come with a small fruit salad appetiser

avocado on toast: 2 poached eggs, sauce vierge, jalapeno tabasco / 10

sauteed mushrooms on toast: garlic, tarragon, spinach, chive cream cheese, poached egg / 10

harissa hummus on toast: avocado, roasted pepper, pistachios, sriracha (vegan) / 9.5

scrambled eggs on toast: french salami, comte cheese, truffle oil / 11

2 eggs your way, toast / 7.5

+ sauteed mushrooms / 2

+ roasted cherry tomatoes / 2

+ streaky bacon / 2.7

+ chipolata sausage / 2.2 each

+ smoked salmon / 5

+ avocado / 3

+ homemade rosti / 1.8 each

+ extra egg / 1.5

courgette, mint and feta frittata: smoked salmon, roasted cherry tomatoes, thyme infused honey / 12

brioche french toast: mixed berries, orange mascarpone cream, maple syrup / 12

brioche french toast: smoked streaky bacon, toasted walnuts, banana, hot honey or maple syrup / 12

vegetarian breakfast: avocado, potato rosti, chive cream cheese, poached eggs, roasted cherry tomatoes, sauteed mushrooms, toast / 12

full breakfast: smoked streaky bacon, 2 chipolata sausages, poached eggs, potato rosti, roasted cherry tomatoes, sauteed mushrooms, toast / 13.5

toasted ciabatta sandwiches

french salami, comte cheese, sauteed mushroom / 9

roasted chicken, brie, indian spiced aubergine chutney (mild) / 9

roasted mediterranean vegetables, black olive tapenade (vegan) / 9

roast ham, cheddar, tomato, dijon mayonnaise / 9

herb seasoned french fries / 4

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espresso / macchiato / 3.2

long black / americano / 3.2

cortado / flat white / latte / cappuccino / 3.5

all coffees available iced

mocha / chai latte / 3.6

hot chocolate / 3.8

teas: breakfast / decaf / green / fresh mint / strawberry mango / 3

orange juice / apple juice / 3.6

abc juice: apple, beetroot, carrot, a touch of ginger/ 4.2

current coffee:

roastery: campbell & syme

farmer: roger chilcon

country: peru

process: washed

notes: red grape, plum, caramel

recommended: long black

cacklebean / eggs

owe their rich, vivid orange yolks to the arlington white chickens- whose only home is the cacklebean farm

truly free-range, all their birds roam as they please around their 12-acre site, nestled in the foot of a hill near stow-on-the-wold

flourish craft bakery / bread + pastries

a family-owned artisan bakery housed in an unassuming trading estate in watford

supplying both the local community and michelin star restaurants, they remain committed to supporting the good people behind their good bread

swaledale butchers / meat

family-run, nose to tail butchers who partner with the finest small-scale sustainable farms on the yorkshire dales

all meat is slow-grown and free roaming

estate dairy / milk

aims to support small, local family farm holdings that share their ethos for quality and sustainability

started by married duo shaun & rebecca, estate dairy now supplies some of the country's top restaurants, hotels and artisan cafés

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vegan menu

banana loaf / 3.8

fresh fruit salad / 7

multiseed toasts: estate dairy butter, negroni marmalade / 4.5

granola: coconut yoghurt, mixed berries / 8

avocado on toast: sauce vierge, jalapeno tabasco / 7

sauteed mushrooms on toast: garlic, tarragon, spinach / 8.5

harissa houmous on toast: avocado, roasted pepper, pistachios, sriracha / 9.5

build your own:

+ sauteed mushrooms / 2

+ roasted cherry tomatoes / 2

+ harissa hummus / 2.2

+ avocado / 3

+ roasted pepper / 2

+ extra toast / 1.5

gluten free menu

multiseed toasts: estate dairy butter, negroni marmalade / 4.5

fresh fruit salad / 7

avocado on toast: poached eggs, sauce vierge, jalapeno tabasco / 10

sauteed mushrooms on toast: garlic, tarragon, spinach, chive cream cheese, poached egg / 10

harissa houmous on toast: avocado, roasted pepper, pistachios, sriracha / 9.5

scrambled eggs on toast: french salami, comte cheese, truffle oil / 11

2 eggs your way, toast / 7.5

+ sauteed mushrooms / 2

+ roasted cherry tomatoes / 2

+ streaky bacon / 2.5

+ chipolata sausage / 2.2 each

+ smoked salmon / 5

+ avocado / 3

+ extra egg / 1.5

courgette, mint and feta frittata: smoked salmon, roasted cherry tomatoes, thyme infused honey / 12

vegetarian breakfast: avocado, poached eggs, roasted pepper, chive cream cheese, roasted cherry tomatoes, sauteed mushrooms, toast / 12

full breakfast: smoked streaky bacon, 2 chipolata sausages, poached eggs, roasted cherry tomatoes, sauteed mushrooms, toast / 12

HATCH CATERING Ltd is unable to guarantee a completely allergen free environment. However, we will aim to minimize the risk of exposure, encourage self-responsibility and plan for effective response to possible emergencies.

THE 4 MAIN ALLERGENS USED IN OUR RESTAURANT ARE GLUTEN, MILK, NUTS & EGGS

PLEASE BE AWARE WE WORK FROM A VERY SMALL KITCHEN AND THE ABOVE 4 INGREDIENTS ARE VERY PREVELANT. OUR FULL ALLERGEN POLICY (PLEASE ASK A MEMBER OF STAFF FOR A COPY) OUTLINES SOME MEASURES WE TAKE IN ORDER TO LOWER THE RISK OF EXPOSURE AND CROSS CONTAMINATION BUT WE ARE UNABLE TO GAURATEE AGAINST TRACE CONTAMINATION.