

# CRANE'S KITCHEN

ALL DAY BRUNCH	SIDES
Toast, Seasonal Jam and Butter (v) 4 Date and Ginger Granola, Greek Yogurt and Seasonal Compote (v) (gf) 6 Coconut and Berry Smoothie Bowl (vg) (gf) 6 Bacon Sandwich 4 Add Fried Egg 6  Scrambled Eggs and Smoked Salmon on Sourdough 9 Labneh, Poached Eggs, Spiced Butter, Spring Greens and Hazelnut with Sourdough (v) 8 Smashed Avocado, Soft Boiled Egg, Feta, Toasted Seeds and Dill Oil on Sourdough (v) 9 Mascarpone Mushrooms with Pecorino and Truffle Oil on Sourdough (v) 8.5  Pulled Pork Brioche Burger with Red Cabbage Slaw and Chips 10 The Ultimate Smoked Applewood, Cheddar and Kimchi Toastie with Chips (v) 8	Grilled Halloumi with Honey and Chilli (v) 2.5 Smashed Avocado with Mixed Seeds and Basil (vg) (gf) 2.5 Smoked Salmon 2.5 Crispy Bacon 2 Triple Cooked Chips (v) 3 Add an Egg (v) 2  <div style="text-align: center;"><b>SNACKS</b></div> Sourdough and House Butter 3 Padron Peppers and Root Vegetable Hummus (v) (gf) 3.5 Labneh with Dukkah, Radish Stacks and Crispbreads (v) 4.5 Piquant Chilli Corn and Crunchy Broad Beans 3 Truffle and Pecorino Nuts 4 Amaranto Olive Mix 3
CHILDREN	SWEET THINGS
Soft Boiled Eggs and Soldiers (v) 4 Carrot Sticks and Hummus (vg) (gf) 3 Cheesy Pasta (v) 4.5	Please see counter for the daily Pastries and Cakes. Crane's Kitchen Cheesecake 5 London-made Cream Lab Ice Cream Pots 3.5  <div style="text-align: center;"><u>ALLERGENS</u></div> Please note that all our kitchens operate with NUTS. Please notify the serving team of any allergies you have and we'll do our best to accommodate.  GF – Gluten Free VG – Vegan V – Vegetarian