

CRANE'S KITCHEN

ALL DAY BRUNCH – 9 - 16:00

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
Smashed Avocado, Soft Boiled Egg, Feta, Toasted Seeds and Dill Oil on Sourdough (v) (gf)	9

SIDES

Smashed Avocado with Mixed Seeds and Basil (vg) (gf)	2.5
Smoked Salmon	2.5
Crispy Bacon	2
Add an Egg (v)	2

LUNCH – 11.30-16:00

STARTERS

Daily Soup with Toasted Sourdough (vg)	5
British Heritage Tomato Bruschetta and Lemon Ricotta (v)	6
Broccoli, Butterbean and Halloumi Fritters, Watercress with Mint Yogurt Dressing (v) (gf)	5

MAINS

Smoked Mackerel Panzanella	9
Braised Chicken Fregola with Broad Beans, Fennel and Toasted Hazelnut	10
Pulled Pork Brioche Burger with Red Cabbage Slaw and Chips	10
The Ultimate Smoked Applewood Cheddar and Kimchi Toastie with Chips (v)	8
Selection of Counter Salads (v) (vg) (gf)	8

SNACKS

Sourdough and House Butter (v)	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 (v)	3
Truffle and Pecorino Nuts	4
Amaranto Olive Mix (vg)	3

CHILDREN

Soft Boiled Eggs and Soldiers (v)	4
Carrot Sticks and Hummus (vg) (gf)	3
Cheesy Pasta (v)	4.5

SWEET THINGS

Please see counter for the daily Pastries and Cakes.	
Crane's Kitchen Cheesecake	5
London-made Cream Lab Ice Cream Pots	3.5

ALLERGENS

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