RUSTIC FULL HOUSE 14.9

Nicholson's Lincolnshire sausage, two poached eggs, back bacon, black pudding, mushrooms, tomato, hash browns, avocado, house-made beans + white toast

MEAT BREAKFAST 13.1

Nicholson's Lincolnshire sausage, two poached eggs, back bacon, tomato, hash brown, house-made beans + white toast

PLANT BREAKFAST | VE | GFO 12.7

Home-made plant sausages, mushrooms, chilli beetroot, tomato, hash browns, avocado, beans + white toast

AVOCADO SOURDOUGH | GFO | N 10

Pure Knead sourdough, avocado, chimichurri, rocket, coriander, lime + dukkah nuts

POACHED EGGS ON SOURDOUGH I V I GFO 7.8

Pure Knead sourdough, two poached eggs, coriander oil, red pepper sauce + chives

BREAKFAST CIABATTA | GFO 6.8

Choose from Nicholson's pork + leek sausage | Nicholson's dry cured back bacon | Home-made plant sausage. **Make it bacon + sausage for** 8.5

SEASONAL SOUP 8.6

Ask a member of staff what soup we have available today. Served with white bread, or Sourdough +0.75

SHAKSHUKA I V 13.4

House-made tomato + bell pepper sauce, chunks of feta, 2 baked eggs, fresh chilli + sourdough

SWEET POTATO KALE CAKE I VIGFIN 10

Poached free-range egg, house tomato salsa, avocado, sour cream, chilli, sriracha + dukkah nuts

OVEN BAKED WINTER BERRY PORRIDGE | GF | N 84

Roasted winter berries, granola + yogurt

LOADED BANANA BREAD | V | NUTS 8.1

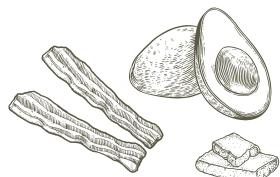
Our famous secret winter recipe banana bread with caramelised banana, hung honey yogurt, pistachio + dried raspberry. + **Bacon** 3.4 | + **Peanut Butter** 1.4

ADD ONS

Nicholson's sausage | Bacon | Halloumi | Avocado 3.4 Plant sausages | Mushrooms | Sweet potato kale cake 2.8

Two free-range poached eggs 2.4 Swap to gluten-free bread +0.4

Feta | Black pudding 2.3 Two hash browns 2 Smoked salmon 3.7 Chilli beets 2.5



Espresso-based drinks

Choose from our two espresso options below to have in your favourite espresso-based drink

- O Baristocracy, Blend
 Summer berries, chocolatey + sweet
- ●○ Skylark, Ethiopia Buku Hurufa Smooth, sweet + hints of citrus

Espresso	2.8
Long Black	3.4
Americano	3.4
Macchiato	3
Cortado	3.2
Flat White	3.7
Latte	3.8
Cappucino	3.8
Mocha	3.9
Extra shot	1
Miso Caramel Syrup	0.5
Alternative Milks	0.3
Oat, almond, coconut	

Coffee Key:

- Best served black
- O Goes well with milk

Batch Brew

Made daily in our Moccamaster. Our batch brew is always best enjoyed without milk

● Baristocracy, Uganda 3.1

Dark chocolate + bold fruity body

Pour Over

Brewed by slowly pouring hot water over freshly ground coffee, highlighting its purest flavours

- Baristocracy, Uganda 4.8

 Dark chocolate, red berries + silky mouth feel
- Skylark, Ethiopa Peaberry 4.9 Tropical, juicy, bright + slightly floral

Other hot drinks

Chai Latte	3.7
Dirty Chai Latte	4.2
Lili-chino	1.3
Hot Chocolate	3.7
Kids Hot Chocolate	2.8
Cream + marshmallows	0.5
Itallian Hot Chocolate Thick and creamy with whipped cream + a lotus biscuit	4.7

Nutritional Lattes

From SIMARA BLENDS in Australia. Best served hot or iced over one of our alternative milks (oat, coconut, almond)

Japanese Matcha Umami, vegetal, creamy	4.9	
Golden Tumeric	4.7	
Spicy, ginger, sweet		
Ginger Beets	4.5	
Botanical, vegetal, sweet		
Butteryfly Pea	4.6	
Floral, sweet, mellow		
Add honey	0.3	

Loose Leaf Tea



Japanese Sencha Green Tea	3.3
Ooolong	3.2
Stinging Mint	3.1
Sage + Chamomile	3
Ginger Fresh	3.1
Chamomile + Lemongrass	3.1
English Breakfast	3.3
Earl Grey	3.2

Seasonal specials

Check out our boards by the bar for our seasonal specials!



Iced Latte4Iced Chai4Iced Dirty Chai4.3



Smoothies

Green Detox 5.2 Mango, spinach, broccoli, avo, coconut, ginger + lime

Juicy Berries 5.3 Strawberry, blackberry + raspberry

Tropical 5.2

Pineapple, mango + passionfruit

Protein powder (V) 0.5

Chia Seeds 0.5



Fruit Juice

Frobisher's Apple 3.5 Frobisher's Orange 3.6 Frobisher's Mango 3.4

Kids Drinks

Fruit Shoot 2.3 Glass of milk 1.9 Lemonade 2.5

Soft Drinks

Bundaburg Ginger Beer	3.9
Lemonade	2.5
Tonic Water/Slimline	2.4
Ginger Ale	2.5
Still Water	2
Sparkling Water	2.1

Kombucha

Small batch brewed by LIFE KOMBUCHA here in the North East with 3-generation old recipes from Hong Kong

Jasmine Green Tea 4.3

Brewed with high-quality semi-fermented green tea and blended with Jasmine florets

Apple + Lemon 4.4

Fermented with slow-pressed crisp apples, lemons, and infused with sliced ginger

Mixed Berries + Black Pepper 4.5

Fermented with crushed raspberries and blueberries, infused with black pepper

Seasonal Specials

Ask your server for our our current seasonal specials!



Wine

RED

Trapiche Melodias Malbec | Argentina 2022

Full-bodied, with blackberry, vanilla + plum (13.5%)

Bottle 22 | 250ml 8.2 | 175ml 5.8

WHITE

Mack & Collie Sauvignon Blanc | New Zealand 2022

Zingy + bright. Apple + passionfruit sweetness with lime acidity (12.5%)

Bottle 21 | 250ml 8 | 175ml 5.6

ROSÉ

Anciens Temps Rosé | France 2023

Blackcurrent aromas with strawberry sweetness (12.5%)

Bottle 19 | 250ml 7.5 | 175ml 5.3

PROSECCO

Tosti Extra Dry | Italy 2022

A classic dry prosecco. Bright and rounded (11%)

Single Serve 9

MIMOSA

Prosecco + fresh orange juice

A go-to boozy brunch companion

175ml 8



Two By Two - Razorbill Pale Ale 440ml | 5.4

Light, juicy + very drinkable (5%)

Two By Two - 10 Years, 10 Parakeets 440ml | 5.5

A tropical + hoppy special for 10 years of TwoByTwo! (5.4%)

Two by Two - Pilsner 440ml | 5.4

Crisp + refreshing classic pilsner (5%)

Draught Beers

Two by Two | Snake Eyes | American Pale Pint 5.8 | Half 2.9

Tropical, hazy, soft + very drinkable (4.7%)

Full Circle | Repeater | Sessions IPA Pint 5.7 | Half 2.85

Tropical fruit + a classic bitterness of pine resin (4.2%)

Two By Two | Byker Pale | Pale Ale Pint 5.7 | Half 2.9

Fully flavoured refreshing hazy pale (4%)

Cocktails

Espresso Martini	8.5
Salted Caramel Espresso Martini	9
Mocha Martini	8.5
Pornstar Martini	8.7
Negroni	8.5
Mojito	8.5
Margarita	8.8
Aperol Spritz	8.5

