

THE PEN AND PENCIL

FOOD SERVICE 10AM - 9PM MONDAY - THURSDAY | 10AM - 8PM FRIDAY | 10AM - 5PM SATURDAY AND SUNDAY

BRUNGII Served everyday from 10am - 4pm

Eggs Pen & Pencil 9.00

Sausage patties, bacon, red onion chutney, poached eggs, hollandaise, grilled sourdough

The P&P Breakfast 10.50

Bacon, sausage patties, baked beans, flat cap mushrooms, grilled tomato, poached eggs, hash browns, grilled sourdough

Vegetarian Breakfast vt 10.50

Fried halloumi, falafel sausage, beans, poached eggs, hash brown, grilled tomato, flat cap mushroom and toasted sourdough

Vegan Breakfast vg 10.50

Falafel sausage, guacamole, wilted spinach, asparagus, beans, hash brown, grilled tomato, flat cap mushroom and toasted sourdough

Californian Breakfast 9.00

Streaky bacon, guacamole, grilled tomato and poached eggs served on a hash brown with melted cheddar cheese

Avocado & Feta vt 9.00

Avocado, sundried tomatoes, rocket, poached eggs, feta cheese, sriracha, toasted pistachio nuts, pumpkin seeds, almond flakes, grilled sourdough

French Toast

2 slices of brioche bread dipped in our egg mixture and pan fried, served with your choice of; Maple syrup vt 7.00 / Banana and chocolate 7.50 / Bacon, maple syrup and candied pecans 8.50

Chorizo Benedict 9.00

Poached eggs served on toasted brioche with grilled chorizo, mushroom, hollandaise sauce and fresh salsa

Hangover Hash 8.00

Fried eggs served on a breakfast hash of BBQ beans, tomatoes, mushrooms, bacon, sausage, sauté potatoes

GLASSICS

Royale 9.00

Smoked salmon, wilted spinach, poached eggs, hollandaise, black & white sesame seeds, grilled breakfast muffin

Benedict 9.00

Cider-braised ham hock, poached eggs, hollandaise, black and white sesame seeds, grilled breakfast muffin

Florentine vt 8.50

Wilted spinach, poached eggs, hollandaise, black and white sesame seeds grilled breakfast muffin

Steak & Eggs 10.00

6oz marinated rump steak, hash browns, fried eggs, hollandaise

American Pancakes

Maple syrup vt 7.00 / Banana and chocolate vt 7.50 / Bacon, maple syrup and candied pecans 8.50

BRUNCH COCKTAILS

P&P Iced Tea 8.00

Vodka, creme de peche, homemade iced tea, gomme, lemon

Winterberry Bellini 8.00

Blackberry puree, crème de mure, lemon, gomme, Prosecco

P&P Bloody Mary 8.50

Vodka, red wine, tomato juice, brown sauce, tabasco, Lea & Perrins, lemon

EXTRAS

Bacon 2.00 / Beans 1.00 / Sausage 2.50 / Hash Browns 2.50 / 2 x Eggs 2.00 / Mushrooms 1.00 / Halloumi 2.50 Falafel Sausage 2.50 / Smoked Salmon 3.50 / Burger Patty 3.50 / Beef Chilli 4.50 / Black Pudding 1.50

Sriracha mayo / Honey mustard mayo / Smoked paprika aioli / Red onion chutney / Sweet chilli / Tartare sauce

Served everyday from 12pm

Honey Mustard Steak 10.50 Served with sauté potatoes, spinach, sun blushed tomatoes and asparagus

Chicken and Chorizo Risotto 11.00

A creamy risotto of spring onions, chives, chicken and chorizo, finish with mascarpone and parmesan

Sweet Chilli Salmon 11.50

Served with stir-fried wild rice, crispy kale and broccoli

Sweet Potato & Spinach Goan Curry vg 9.00

Upgrade to wild rice +1.00 Add Chicken +2.50 or King prawns +3.00

Goats Cheese, Beetroot & Toasted Walnut Salad vt 9.00

Wild rocket, baby spinach, kale, honey & rosemary vinaigrette

Wild Rice Salad with Garlic Chilli Prawns 10.50

Baby mixed leaf salad and wild rice with peppers, red onions and cucumber

BURGERS Served everyday from 12pm

Our burgers are made in house, mixed with marrow and seasoned to a homemade recipe. All served on a brioche bun with fries (+1.00 sweet potato fries)

Sink your teeth into our signature burger, 7oz beef patty, Swiss cheese, bacon, sliced tomato, shredded iceberg, red onion, dill pickle, smoked paprika aioli

Naked Vegan Burger vg 9.00

A homemade spiced falafel burger served with guacamole and cauliflower fritters and a side salad (not served with fries)

BBQ Pulled Pork Burger 11.50

Beef patty topped with honey BBQ pulled pork and red cabbage slaw

Halloumi Burger vt 9.00

Deep fried slices of halloumi with smoked paprika aioli

Buttermilk Chicken 10.00

Cajun fried chicken with sriracha red cabbage slaw

Breaded Fish Burger 10.50

Deep fried breaded pollok with spiced guacamole and fresh salsa

Served everyday from 12pm

P&P Classic Dog 9.00

Served with sauté onions, american mustard and ketchup

Bacon Wrapped Dog 10.50

A hot dog wrapped in crispy bacon topped with sauté onions and melted cheddar cheese

Chilli Cheese Dog 11.00

Our classic hot dog topped with homemade chilli con carne and melted cheddar cheese

SANDWIGHES Served everyday from 12pm

P&P Steak Ciabatta 8.50

Stir fried shredded beef, caramelised onions, charred asparagus, sauté potatoes, grilled tomatoes and hollandaise sauce served in a toasted ciabatta

Californian Club 8.50

A triple stack toasted sourdough with grilled chicken, streaky bacon, omelette, avocado and sun blushed tomatoes

Spanish Chicken 8.50

Grilled chicken, chorizo, roasted red peppers, red onions and smoked paprika aioli served on toasted ciabatta

Sweet Potato Vegan Stack vg 8.00

Crispy fried sweet potato, grilled mushroom, avocado, roasted red peppers, spinach and balsamic glaze served on toasted sourdough

LIGHT BITES

Homemade Nachos

With guacamole, sour cream and salsa vt 4.50 With honey BBQ pulled pork 5.50 With chilli con carne 5.50

Crispy Shell Tacos 6.00

Two crispy shell tacos with a choice of:

Honey BBQ pulled pork / Shredded cajun chicken / Chilli beef / Fried halloumi vt All served with sour cream, guacamole and fresh salsa

Falafel Nibbles vg 4.50

Six pieces of homemade falafel with spiced guacamole

Deep Fried Halloumi vt 4.50

Served with spiced guacamole

Cheese & Bacon Fries 5.00

Upgrade to sweet potato +1.00

Chilli Cheese Fries 5.50

Fries topped with our homemade chilli & melted cheese Upgrade to Sweet potato +1.00

Hot Wings 5.50

Five of our secret recipe spicy hot wings

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Wild rice vg 4.00 Crispy kale vg 3.00 Guacamole vg 3.00 Chargrilled asparagus vg 3.50 Cauliflower fritters vg 4.00 Add Hollandaise +1.00

Skin on fries vt 3.00 Add Hollandaise +1.00
Tender stem broccoli vt 3.50
Sweet potato fries vt 3.00

Red cabbage slaw vt 3.50

SMOOTHES All 5.00 SMAKES All 5.00

Triple Berry Cleanser

Raspberries, blackberries, strawberry puree, coconut syrup, soya milk

Escape To The Sun

Mango, pineapple, cherry syrup, orange juice

No Added Sugar

Kale, ginger, pear, apple juice

Black Forest Gateau

Cherries, blackberries, vanilla syrup,

chocolate milk cream

A Night At The Movies

Popcorn syrup, ginger biscuits, toffee sauce, marshmallows, milk, cream

Biscana

Banana, peanut butter, Biscoff syrup, milk, cream

English Breakfast 2.60 Earl Grey 2.80 Fruit Burst 2.80 Green 2.80 Lemon & Ginger 2.80 Liquorice Detox 2.80 Rooibos 2.80 Mint 2.80

CUFFEE

Americano 2.60 Double Espresso 2.60 Cappuccino 2.80 Latte 2.80 Flat White 2.80 Mocha 3.30 Hot Chocolate 3.30 Extra shot 1.00 Syrup shot 0.50 (vanilla hazelnut caramel amaretto coconut)

Dairy alternatives available

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Belvoir Presse

Raspberry Lemonade/Cucumber & Mint/ Organic Elderflower 3.00

Rose Lemonade/Dandelion & Burdock/ Ginger Beer 3.00

San Pellegrino

Aranciata/Blood Orange/Grapefruit 2.50

Water

Sparkling Water/Strathmore Still Water **2.40**

Fruit Juices

Orange, Pineapple, Apple, Cranberry, Mango, Tomato, Pink Grapefruit 2.50 Bottle Green Elderflower Cordial 0.50 Pepsi, Diet Pepsi, R Whites Lemonade 2.20