



THE PEN AND PENCIL

FOOD SERVICE 10AM - 9PM MONDAY - THURSDAY / 10AM - 8PM FRIDAY / 10AM - 5PM SATURDAY & SUNDAY

BRUNCH

(served every day 10am-4pm)

Eggs Pen & Pencil 9.00 *So good, we put our name on it.*

Pancetta, sausage patties, bacon, tomato and onion seed chutney, grilled sourdough, poached eggs, hollandaise

The P&P Breakfast 10.50 *The breakfast that will set you up for whatever the day throws at you.*

Bacon, sausage patties, pit beans, garlic roasted wild mushrooms, marinated tomatoes, poached eggs, hash brown, grilled sourdough

Cherokee Corn Cakes 9.50 *A traditional dish brought to you all the way from North Carolina.*


Pancetta wrapped asparagus, sweetcorn cakes, vine cherry tomatoes, poached egg

Cheesy Sausage Egg Sliders 7.50 *3 slider buns mixed with your breakfast favourites.*


Sausage patty, fried egg, Red Leicester melted cheese, chives in slider buns

Smoked Salmon Rings 10.00 *The mascarpone bagel is a classic American favourite.*

Smoked salmon, fresh cucumber, chives, mascarpone, bagel bun, red onion, dill, lemon, capers

Spinach Garlic Kulcha 7.00  *Creamy melted cheese and spinach wrapped in a delicious crêpe.*

Baby spinach, garlic, egg, cheddar cheese, chive mascarpone

Avocado & Feta 8.50  *One of our long-standing favourites.*

Avocado salsa, feta, rocket, poached eggs, sriracha, grilled sourdough

The Breakfast Hash 7.50  *Full of colour, full of flavour.*

Pinto beans, potatoes, bell peppers, squash, courgette, mushrooms, onion, chilli flakes, paprika, garlic

THE CLASSICS

Royale 9.00


Smoked salmon, wilted spinach, poached eggs, hollandaise, grilled sourdough

Benedict 9.00

Cider-braised ham hock, poached eggs, hollandaise, grilled sourdough

Steak & Eggs 10.00

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

American Pancakes 

Three American style pancakes with:

Maple syrup 7.00 / Fruit compote, mascarpone 7.50 / Maple syrup, bacon, pecans 7.50

BRUNCH COCKTAILS

Mary's a Redneck 8.50

Bourbon or Vodka, blistered yellow peppers, BBQ sauce, red wine reduction, tomato juice, salt & pepper, tabasco sauce, celery bitters, lemon juice, Lea & Perrins

Ellis Island Fruit Tea 8.00

Tanqueray gin, elderflower liqueur, lemon juice, homemade fruit tea syrup

Summer Fruits Bellini 8.00

Aperol, crème de mûre, raspberry syrup, homemade summer fruits purée, topped up with prosecco

SANDWICHES

(served every day from 12pm)

Philly 8.00 *Beef and cheese combined... what's not to like?*

Hanger steak, Swiss cheese, red onion, blistered peppers, tomato and onion seed chutney, honey mustard mayo, crispy baked ciabatta panini

Grilled Hot Pastrami 7.50 *Made famous in New York - this one's a classic for a reason.*

Melted cheese, pastrami beef, crispy baked ciabatta panini

Bacon Guacamole Sandwich 8.50 *You'll be grinning after the first bite.*

Bacon, fried egg, guacamole, red pepper remoulade sauce, grilled sourdough

MAINS

(served every day from 12pm)

Philadelphia Flat Steak 10.00 *Flat steak with a rich garlic and rosemary flavour.*

7oz hanger steak, chimichurri salsa, garlic rosemary marinade, skin on fries

Deep Fried Lamb Chop 11.50 *A classic countryside recipe.*

3 lamb chops, mashed potato, red wine sauce, spring onion, redcurrants, breadcrumb seasoning, fresh chilli and coriander

Stuffed Chicken Roll 11.00 *Chicken stuffed roll with a tasty cheesy surprise.*


Chicken, tropical mushroom mix, white wine creamy sauce, vegetable mix, smoked mozzarella, caramelized pears

Roasted Hake 11.50 *This firm, white fish is similar to cod, with a flaky texture and subtle, fresh flavour.*

Hake, San Diego-style homemade marinated vegetables (onion, fennel, courgette, red pepper, green pepper, black olive, green olive, garlic, thyme, chilli, basil), chive oil

L.A. Grilled Octopus 12.50 *Enough flavour to sink a ship.*


Octopus, lotus root, green courgette, yellow courgette, wasabi foam, red tobiko

Beetroot Falafels 8.50  *Our grilled beetroot falafels are served on a beautiful bed of salad.*

Beetroot, chickpeas, coriander, garlic, ground cumin

Moroccan Lentil Stew 8.50  *A new family favourite.*

Baby spinach, brown lentils, carrot, sweet potato, onion, tomato

Chickpea Curry 9.00  *A chickpea curry, made extra creamy with coconut milk.*

Chickpeas, garlic, basil, onion, cherry tomatoes, maple syrup, coconut milk, soy sauce, basmati rice

BURGERS

(served every day 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 Sweet Potato Fries)

Classic Beef Burger 9.00 *Our juicy burger recipe will take you back to that homely taste from the good ol' days.*

7oz steak burger, tomato and onion seed chutney, shredded gem, red onion

Pen and Pencil Burger 10.50 *Sink your teeth into a delicious Pen and Pencil-style, 7oz steak burger.*


Swiss cheese, bacon, avocado mayo, marinated tomatoes, shredded gem, red onion, grilled dill pickle

Submarine Burger Bomb 9.50 *Cheese lover? This is one you shouldn't resist.*

Beef patty ball filled with Red Leicester Cheese, served in a bun with red onion and red cherry tomatoes

Johnnie Walker Cheese Burger 10.50 *Calling all whisky fans!*

Johnnie Walker infused beef patty, Guinness blue cheese sauce, deep fried onion

Halloumi Burger 9.00  *A vegetarian alternative with a kick.*

Grilled halloumi, spicy tomato chutney, rocket

Buttermilk Chicken 9.50 *Our crispy, spicy fried chicken recipe is full of Cajun flavour!*

Cajun fried chicken, jalapeno mayo, red onion, shredded gem

Deep-Fried Alaskan Pollock Burger 10.50 *One bite will have you hooked and reeled in.*

Deep-fried breaded Alaskan pollock, homemade tartare sauce, baby gem

EXTRAS

Sauces 1.00 - everything else 1.50

Jalapeno mayo / Honey mustard mayo / Avocado mayo / Swiss cheese / Smoked cheese

Tomato and onion seed chutney / Bacon / Pancetta / Red pepper remoulade / Tartare sauce


SIDES

Cajun Baked Okra 4.50 

Pan fried okra, garlic, lemon juice, cajun seasoning

Deep Fried Lotus Root 4.50

Lotus root, spicy tomato chutney

Gem Salad 4.00 

Baby gem, marinated tomatoes, red onion, blistered peppers, coriander & cashew pesto dressing

Sweet Potato Fries 4.00


Sweet potato fries, seasoned in paprika chilli salt

Skin on Fries 3.00


Skin on fries, seasoned in herb salt

DRINKS


SMOOTHIES All 5.00

Solero 

Pineapple, Eager orange, passionfruit, vanilla, mango

Triple Berry Cleanser 

Blackberry, raspberry, strawberry, soya milk, coconut syrup

The Natural Hulk (no added sugar!) 

Cucumber, spinach, pear, Eager apple

SHAKES All 5.00

Harlem Shake

Banana, milk, gingerbread, peanut butter

Ginger Snap

Ginger nut, golden syrup and ginger mix, milk, cream

Salted Hazelnut Shake

Salted caramel, hazelnuts, milk, cream, dates

Soya/Almond alternatives available

TEA

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

SOFTS

Belvoir Raspberry Lemonade/Cucumber & Mint Presse/Organic Elderflower Presse 2.90

Fentimans Rose Lemonade/Dandelion & Burdock/Ginger Beer 2.90

San Pellegrino Sparkling Water/Aranciata/Blood Orange/Grapefruit 2.40

Strathmore Still Water 2.40

Fruit Juices (Orange, Pineapple, Apple, Cranberry, Mango, Tomato, Pink Grapefruit) 2.40

Bottle Green Elderflower Cordial 0.50

Pepsi, Diet Pepsi, R Whites Lemonade 2.20

COFFEE

Americano 2.50

Double Espresso 2.50

Cappuccino 2.70

Latte 2.70

Flat White 2.70

Mocha, Hot Chocolate 3.20

Extra Shot, Syrup Shot 0.40

(Vanilla, hazelnut, caramel, amaretto, coconut)