



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, poached eggs, hollandaise, grilled sourdough

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

Loaded Red Pepper 9.00 *Start your morning off with a taste of Mexico.*
Beef mince, red pepper, onion, yellow & green courgettes, cheddar & Red Leicester cheese, tomatoes

Cheesy Spinach Patties 8.00 vt *Popeye's secret brekkie.*
Spinach, Parmesan and mozzarella cheese, bread crumb mix, chive mascarpone (Contains egg)

Avocado & Feta 9.00 vt *One of our long-standing favourites.*
Avocado, sundried tomatoes, rocket, poached eggs, feta cheese, sriracha, toasted pistachio nuts, pumpkin seeds, almond flakes, grilled sourdough

The Breakfast Hash 7.50 vg *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, black & white sesame seeds, grilled breakfast muffin

Benedict 9.00
Cider-braised ham hock, poached eggs, wilted spinach, hollandaise, grilled breakfast muffin

Steak & Eggs 10.00
6oz marinated rump steak, hash brown, fried eggs, hollandaise

American Pancakes vt *Three American style pancakes with:*
Maple syrup 7.00 | Fruit compote, mascarpone 7.50 | Maple syrup, bacon, pecans 7.50

EXTRAS
Swiss/smoked cheese 1.50 Bacon/pancetta 1.50 Halloumi 1.50 Spinach 1.50 Mushrooms 1.50 Sausage 1.50
Smoked salmon 3.00 Hash brown 0.50 Egg 0.50

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

Fruit Bellini 8.00
Aperol, crème de mûre, raspberry syrup, homemade summer fruits purée, topped with prosecco

SAUCES All 1.00

Jalapeño mayo | Honey mustard mayo | Avocado mayo
Tomato and onion seed chutney | Red pepper remoulade | Tartare sauce

MAINS (served every day from 12pm)

Philadelphia Flat Steak 10.00 *Flat steak with a creamy mushroom sauce.*
7oz flat iron steak, mushroom sauce, 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, coriander

Creamy Garlic Chicken 10.50 *Comfort food at its best!*
Grilled chicken, baby potatoes, garlic cream sauce, pesto, sundried tomatoes, red onion

Pan Fried Seabass with Cheesy Spinach Dumplings 11.50 *Delicate, fresh and subtly seasoned fillets*
Pan fried seabass, peas, courgettes, cheesy spinach dumplings, garlic butter, baby potatoes

Stuffed Spicy Squid £11.50 *A medley of wholesome, lightly spiced goodness, packed beautifully in fresh squid fillet.*
Squid, spicy chorizo, red pepper, tomato, onion, parsley with green beans, walnuts, feta cheese

Beetroot Falafels 8.50 vg *Our grilled beetroot falafels in a bed of sautéed curly kale and apple.*
Beetroot, chickpeas, coriander, garlic, ground cumin.

Seasonal Vegetable Stew 8.50 vg *Get cosy with this winter warmer!*
Onion, plum tomatoes, butternut squash, chickpeas, beetroot, parsley

Chickpea Curry 9.00 vg *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)

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 vt *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

Breaded Fish Burger 10.50 *One bite will have you hooked and reeled in.*
Deep-fried breaded Alaskan pollock, homemade tartare sauce, baby gem

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, American mustard, onions, gherkins, 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

SIDES

Cajun Baked Okra 4.50 vg
Pan fried okra, garlic, lemon juice, cajun seasoning

Courgette Fries 4.00
Crispy coated fried courgette

Gem Salad 4.00 vg
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

Pan Fried Green Beans 4.00 vg
Pan fried green beans mixed with shallots

DRINKS

SMOOTHIES All 5.00

Solero vg
Pineapple, Eager orange, passionfruit, vanilla, mango

Triple Berry Cleanser vg
Blackberry, raspberry, strawberry, soya milk, coconut syrup

The Natural Hulk (no added sugar!) vg
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 Licorice Detox 2.80 Rooibos 2.80 Mint 2.80

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)

SOFTS

Belvoir Presse
Raspberry Lemonade/Cucumber & Mint/Organic Elderflower 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