

# THE PEN AND PENCIL

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

## BRUNG Served everyday from 10am - 4pm

### Eggs Pen & Pencil 9.00

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

### The P&P Breakfast 10.50

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

### Avocado & Feta vt 9.00

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

### Kimchi Bubble & Squeak Cakes vt 8.50

Pan fried kimchi cakes containing spring onions and coriander, served with fried eggs and spicy sriracha sauce

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

### Smoked Mackerel & Asparagus 9.00

Grilled smoked mackerel, asparagus, poached egg, hollandaise and watercress

### Smoky Beans on Toast vg 7.50

Homemade dish of cannellini beans and butter beans in a smoked paprika tomato sauce, served on toasted sourdough

Toasted bread slices, smooth peanut butter, banana slices, crispy bacon and maple syrup all come together to make this hot sandwich that was made famous as a favourite of the king himself

### Chickpea & Feta Hash vt 8.00

A vegetarian hash of chickpeas, peppers, feta cheese and a harissa spice topped with fried eggs, fresh mint and lemon zest

## GLASSICS

### Royale 9.00

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

### Benedict 8.50

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

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 / Fruit compote and mascarpone vt 7.50 / Bacon, maple syrup and pecans 8.50

### **EXTRAS**

Swiss cheese 1.00 / Bacon 1.50 / Halloumi cheese 1.75 / Spinach 1.25 / Mushrooms 1.50 Sausage patties 2.00 / Smoked salmon 3.00 / Hash browns 1.00 / Free range egg(s) 1.50 / Toast 1.00

Sriracha mayo / Honey mustard mayo / Smoked paprika mayo / Tomato and onion seed chutney / Caprese mayo / Tartare sauce

## BRUNCH COCKTAILS

### P&P Iced Tea 8.00

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

### Mango & Elderflower Bellini 8.00

Mango purée, St Germain, lemon, gomme, Prosecco

### P&P Bloody Mary 8.50

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

## Served everyday from 12pm

### Philadelphia Flat Steak 10.00

7oz flat iron steak, creamy peppercorn sauce, marinated in garlic and rosemary, served with skin on fries

### Chicken Parmigiana 11.00

A breaded chicken breast topped with buffalo mozzarella cheese, served with a homemade tomato sauce and accompanied with roasted new potatoes and tender stem broccoli

### Pork Chop Lyonnaise 11.50

8oz pork chop topped with a Dijon mustard, thyme and onion breadcrumb served with sautéed potatoes and tender stem broccoli

### Portobello Mushrooms & Goats Cheese vt 8.50

Large portobello mushrooms filled with a tomato and spinach sauce, topped with creamy goat's cheese and then grilled

### Blackened Cajun Salmon 11.50

Cajun spiced fillet of salmon served with new potatoes and fresh avocado salsa

### Swordfish Steak 11.00

Chargrilled swordfish served with red pepper pesto coated crushed new potatoes and a three-bean cassoulet

### Sweet Potato Curry vg 8.50

Homemade curry of sweet potatoes, chick peas, tomatoes and spinach, served with basmati rice

### Superfood Salad vt 8.50

A fresh salad of mixed leaves, curly kale, tomatoes, candied beetroot, avocado, feta cheese, edamame beans and pomegranate pearls tossed in a honey mustard dressing

Topped with a grilled chicken breast 11.50 / Topped with a Cajun salmon fillet 12.50

### Grilled Halloumi Salad vt 9.00

Grilled slices of halloumi cheese, fresh rocket, pomegranate pearls, caramelised walnuts dressed in a Dijon mustard dressing

## 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)

### Pen & Pencil Burger 10.50

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

### New Jersey Burger 10.00

Beef patty, fried onions, Swiss cheese, spicy tomato sauce

### New York Stack 13.00

Two beef patties, mushrooms, fried onions, fried egg and Swiss cheese with sliced tomato, red onions, shredded iceberg, smoked paprika mayo

### Halloumi Burger vt 9.00

Grilled halloumi, rocket, caprese mayo

### Buttermilk Chicken 9.50

Cajun fried chicken, red onion, shredded iceberg, sriracha mayo

### Breaded Fish Burger 10.50

Deep-fried breaded pollock, shredded iceberg, homemade tartare sauce

## SANDWIGHES Served everyday from 12pm

Hanger steak, Swiss cheese, red onion, blistered peppers, tomato and onion seed chutney, honey mustard mayo, toasted ciabatta bread

### P&P Club 8.00

Grilled chicken, crispy bacon, lettuce, tomato and smoked paprika mayonnaise Served on a toasted ciabatta bread

### Reuben Sandwich 7.50

Sliced beef pastrami, Swiss cheese, Russian dressing and sauerkraut all served in toasted sourdough bread

## SIDES .

Skin on fries 3.00

Sweet potato fries 4.00

Cheesy fries 4.00

Red cabbage slaw 3.00

Mixed leaf salad 4.00

Tomatoes, cucumber, red onions, peppers in a honey mustard dressing

Asparagus & Parmesan 4.50

Tender stem broccoli, almonds and lemon 4.00

## SMOOTHIES AND SOO

### Triple Berry Cleanser

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

Mango, pineapple, passionfruit syrup, vanilla syrup, orange juice

### No Added Sugar

Kale, ginger, pear, apple juice

## SUAMES All 5.00

### Banoffee Pie

Banana, caramel syrup, ginger biscuits, milk, cream

### Marathon

Chocolate, peanut butter, hazelnut syrup, milk, cream

## Eton Mess

Raspberries, strawberry puree, vanilla syrup, milk, cream, meringue

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

## COFFEE

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, Syrup shot 0.50 (vanilla, hazelnut, caramel, amaretto, coconut)

### Dairy alternatives available

## 30173

### **Belvoir Presse**

Raspberry Lemonade/Cucumber & Mint/Organic Elderflower 2.90

### **Fentimans**

Rose Lemonade/Dandelion & Burdock/Ginger Beer 2.90

### San Pellegrino

Aranciata/Blood Orange/Grapefruit 2.40

Sparkling Water/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