



# THE PEN AND PENCIL

FOOD SERVICE MONDAY - SATURDAY 10AM - 9PM. SUNDAY 10AM - 5PM

## BOOK A TABLE

### BRUNCH 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, homemade hash brown, grilled sourdough

#### Vegetarian Breakfast **vt** 10.50

Fried halloumi, mushroom and lentil patties, beans, poached eggs, homemade hash brown, grilled tomato, flat cap mushroom and toasted sourdough

#### Vegan Breakfast **vg** 10.50

Mushroom and lentil patties, guacamole, wilted spinach, asparagus, beans, homemade hash brown, grilled tomato, flat cap mushroom and toasted sourdough

#### Avocado & Feta **vt** 9.00

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

#### Baked French Toast Casserole **vt** 9.00

Winter berries baked with brioche and cinnamon topped with mascarpone

#### Homemade Meatballs 9.50

Homemade meatballs cooked in our tomato sauce served on toasted sourdough with melted cheddar cheese

#### Nduja Potato Hash with Poached Eggs 9.50

Nduja, roasted potatoes, garlic, tomato sauce with two poached eggs

#### Winter Squash Ratatouille & Poached Egg **vg** 9.00

Courgette, aubergine, butternut squash, tomato, rosemary, basil, garlic with poached egg in the centre

#### Homemade Potato Roti on Pea Soup with Poached Egg **vt** 8.50

Homemade potato roti, pea soup, spinach, garlic and poached egg

### 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, 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 / Fruit compote & mascarpone **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

Mushroom Lentil Patties 2.50 / Smoked Salmon 3.50 / Burger Patty 3.50 / Black Pudding 1.50

### SAUCES All 1.00

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

### MAINS Served everyday from 12pm

#### Marinated Flat Iron Steak 13.50

6oz marinated flat iron steak with parmesan shaving, rocket and Chimichurri salsa. Served with fries or garlic roasted potatoes

#### New Yorker Chicken 13.50

Breaded chicken breast stuffed with sun blushed tomatoes and parmesan served with Romanesco cauliflower and topped with creamy tomato sauce

#### Salmon with Sesame Couscous 14.00

Salmon topped with Chimichurri and baked. Served with sesame couscous, pickled cucumber, and sweet potato aioli

#### Winter Squash Ratatouille with Tomato & Basil Sauce **vg** 12.50

Homemade ratatouille smothered in a rich tomato and basil sauce

#### Jefferson Mac & Cheese Lava Cake Salad **vt** 12.00

Mac & cheese lava cake on a bed of dressed mixed leaf

#### Monkfish with Beetroot Lentils & Clams 14.00

Monkfish served on beetroot lentils, clams and sweet potato aioli

#### BBQ Ribs 14.00

Marinated BBQ ribs on roasted vegetable couscous served with a mini grilled cheese sandwich

### 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)

#### P&P Burger 11.50

7oz beef patty, Swiss cheese, bacon, sliced tomato, shredded iceberg, red onion, dill pickle, smoked paprika aioli

#### Mushroom Lentil Burger **vg** 11.00

Homemade smoked mushroom and lentil patty, iceberg and Romanesco vegan mayo served on a pretzel bun

#### Meaty King of America 13.50

Two beef patties, red wine caramelised onion, red Leicester cheese, iceberg, Catalan sauce

#### Halloumi Burger **vt** 10.50

Deep fried slices of halloumi with smoked paprika aioli

#### Buttermilk Chicken 11.50

Cajun fried chicken with sriracha red cabbage slaw

#### Soft Shell Crab Burger 12.50

Fried whole soft shell crab, samphire, chipotle mayo and sticky lime sauce

#### New York Mac N Cheeseburger 10.50

Mac n cheese, crispy bacon, jalapeno mayo and iceberg lettuce

### SANDWICHES Served everyday from 12pm

#### Philadelphia Steak Ciabatta 9.00

6oz rump steak with sautéed peppers, onions, Nduja, chipotle mayo served on toasted ciabatta

#### Deep Fried Cheese & Prosciutto 8.00

Cheddar cheese and prosciutto deep fried and topped with rocket, served with Manhattan dipping sauce

#### Pulled Chicken & Chorizo 8.50

BBQ pulled chicken, grilled chorizo and jalapeno mayo served on toasted ciabatta

#### Vegan Crunch Wrap **vg** 7.50

Black beans, avocado, tofu, yellow and red pepper, red onion, tomato, garlic

#### Old Bay Shrimp Wrap 8.50

Grilled shrimp, avocado, black beans, garlic, lime, mayonnaise, iceberg, olives and paprika

### LIGHT BITES

#### Homemade Nachos 4.50

Add 1.50 for Guacamole, Sour cream, Chimichurri Salsa **vt**

Add 2.00 for BBQ Chicken

Add 2.50 for BBQ Pulled Ham Hock

#### Cheeseburger Spring Rolls 6.00

#### Smoked Mushroom & Lentil Nibbles with Avocado Mousse **vg** 5.00

#### Spinach & Feta Rolls **vt** 4.50

#### Cheese & Bacon Fries 5.00

Upgrade to sweet potato +1.00

#### Cheese Fries **vt** 4.00

Fries topped with melted cheese

Upgrade to Sweet potato +1.00

#### Chicken Wings 5.50

Choose hot or BBQ

### SIDES

Sweet potato fries **vt** 3.50

Fries **vt** 3.00

Halloumi fries **vt** 3.50

Garlic & Rosemary Roasted Potatoes **vt** 3.00

Buttery Garlic Mushrooms **vt** 3.00

Homemade Hash Browns **vt** 2.50

### DRINKS

### SMOOTHIES All 5.00

#### Triple Berry Cleanser

Strawberry puree, raspberries, blackberries, coconut milk

#### Passionstar

Fresh pineapple, fresh passionfruit, vanilla syrup, pineapple juice

#### Lim Refresher

Grapes, blackcurrants, raspberries, apple juice

### 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

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

Dairy alternatives available

### SOFTS

#### Belvoir Presse

Raspberry Lemonade/Cucumber & Mint/ Organic Elderflower 3.00

#### Fentimans

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