



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 10.50

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

Vegan Breakfast 10.50

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

Avocado & Feta 9.00

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

Baked French Toast Casserole 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 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 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 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  7.00 / Fruit compote & mascarpone  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 12.50

Homemade ratatouille smothered in a rich tomato and basil sauce

Jefferson Mac & Cheese Lava Cake Salad 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 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 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 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 

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 5.00

Spinach & Feta Rolls 4.50

Cheese & Bacon Fries 5.00

Upgrade to sweet potato +1.00

Cheese Fries 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  3.50

Fries  3.00

Halloumi fries  3.50

Garlic & Rosemary Roasted Potatoes  3.00

Buttery Garlic Mushrooms  3.00

Homemade Hash Browns  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

Vim 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