

BREAKFAST MENU

Available until 4pm /

Free tea or coffee with your breakfast before 12pm.

The Font Breakfast £8

Two soft poached eggs, smoked pancetta, pork & herb sausage, homemade baked beans, oven roasted plum tomato & griddled granary toast.

The Font BIG Breakfast £10.⁵⁰

The Font Breakfast with added Bury black pudding, pan-fried mushrooms & house hash

The Font Vegetarian Breakfast (V) (Available Vv) £9.⁵⁰

Two soft poached eggs, Quorn sausages, house hash, pan-fried mushrooms, homemade baked beans, roasted plum tomato & griddled granary toast.

(For Vv ~ eggs swapped for smoked tofu & Quorn sausages swapped for avocado)

Smashed Avocado, Roasted Field Mushroom & Poached Egg on toast with Sriracha Hollandaise £9

Toasted thick cut potato sour dough with poached eggs, smashed avocado, roasted field mushroom & tomato with sriracha hollandaise & fresh watercress.

Why not add smoked pancetta for £2?

Baked Duck Eggs (V) (Available Gf) £8

Potato hash in a rich tomato ragout baked with cheddar, spring onions & a duck egg served with toasted flatbread.

Baleados – Open Corn Tortilla (Gf) (Available V & Vv) £8

Our breakfast take on this popular Honduran party dish.

MEAT - corn tortilla, refried beans, chorizo, mozzarella, fried egg, spicy chilli sauce,

VEG - corn tortilla, refried beans, guacamole, mozzarella, fried egg, spicy chilli sauce

VEGAN - corn tortilla, refried beans, guacamole, smoked tofu, spicy chilli sauce.

Poached Eggs on Toast (V) (Available Gf) £4

Two soft poached eggs served on toasted granary bread.

Homemade Baked Beans on Toast (Vv) £4

Pinto beans, simmered until tender in plum tomatoes & fresh herbs, served on toasted granary bread.

Why not add a poached egg for £1.50?

Pancetta or Sausage Sandwich (Available Gf) £4.⁵⁰

A buttered ciabatta filled with your choice of crispy pancetta or pork & herb sausage.

Why not add a poached egg for £1.50?

FOOD

Food Served
until 10pm
every day

Breakfast
served
until 4pm

Please
order your
food at
the bar



We are changing our menu seasonally, all dishes are hand prepared using fresh ingredients from local suppliers.

SPECIALS

Don't forget to check out our specials board for today's homemade soups, one pots & more!

LIGHT DISHES & SIDES

Dips & Flatbread (Vv) £4.50

Wild garlic bud chimichurri, white bean pesto & sweetcorn hummus served with warm flatbread.

Street Salad (Vv) (Gf) £4.50

A spicy & zesty salad, with rocket, shredded red & white cabbage & carrots, dressed with lime, chilli & coriander.

Olives & Sun Blushed Tomatoes (Vv) (Gf) £4

Mixed Artisan Breads (Vv) £4

A mix of artisan bread fresh from our bakers, served with balsamic vinegar.

Baked, Garlic & Herb Potato Wedges (Available Vv) (Gf) £4.50

Maris piper potatoes, roasted with herbs, garlic & flaked sea salt until crispy & served with a homemade dip.

Veggie Flatbread pizza (V) £7

Flatbread topped with a rich homemade tomato sauce, olives, sun blush tomato, rocket & mozzarella.

Meat Flatbread pizza £7

Flatbread topped with a rich homemade tomato sauce, chorizo, salami, fresh chilli & mozzarella.

MAINS

Chermoula Chicken & N'duja

Sausage Gumbo (Available Gf) £10.50

British chicken thighs marinated in buttermilk & a chermoula spice mix, oven cooked & served with a black bean, potato & N'duja gumbo, homemade cornbread & chimichurri.

Spiced Spring Lamb, Apricot &

Pearl Barley Stew £11.50

Tender spring lamb seasoned with ras-el-hanout & gently cooked with dried apricots & pearl barley, served with homemade piccalilli & sour dough.

BOARDS

Deli Board £15

A selection of artisan cheeses and cured meats. Served with a house chutney, cornichons & griddled ciabatta.

Cheese Board £8

A selection of the artisan cheeses served with a house chutney & griddled ciabatta.

Meze £16.50

A multicultural feast with fennel & caraway pork belly, chermoula chicken thighs, baked rosemary, garlic & baked, herb, garlic & flaked sea salt potato wedges, chorizo, salami & Cashel blue cheese. Served with sour dough crostini's, marinated olives, yoghurt dip & a side salad.

Vegetarian Meze (V or Vv) £15.50

A muddle of homemade dips, West Indian split pea & yam curry, griddled halloumi, tomato, boscaiola olive & spinach ragout, olives & sun-blushed tomatoes. Served with toasted flatbread & baked garlic, herb & flaked sea salt potato wedges.
(Can be served as a vegan option)

Note: If you require further information on ingredients which may cause allergy or intolerance, please speak one of our staff before you order your food.

(Gf) = Gluten Free, (V) = Vegetarian, (Vv) = Vegan

Fish Of The Week from Northern Shoal

We've teamed up with Mal from Northern Shoal Fishmonger's to bring you the freshest Grimsby fish each week. We'll be changing marinades & sides depending on the catch so check out the specials board for this week's selection!

West Indian Split Pea & Yam Curry (V) (Available Vv & Gf) £8.50

A West Indian style curry with yellow split peas & yam, served with a herbed yoghurt & homemade cornbread.

Baked Tofu with a Tomato, Boscaiola Olive & Spinach Ragù (Vv) (Available Gf) £9

Tofu baked with lemon & basil served on a tomato, Boscaiola olive & spinach ragù, crispy shallots, street salad & toasted flatbread.

SANDWICHES

Add baked, herb, garlic & flaked sea salt potato wedges to any sandwich for £1.50
(All sandwiches available with Gf ciabatta)

Chimichurri Chicken, Street Salad & Chipotle Mayo £7

Served hot on a flatbread.

Fennel & Caraway Roast Pork Belly, Apple Sauce & Salsa Verde £7

Served hot on ciabatta.

Pancetta, Sticky Date & Goats Cheese £7

Served hot on a ciabatta.

Roasted Tofu, White Bean Pesto & Street Salad (Vv) £6

Served hot on a ciabatta.

Grilled Halloumi, Sweetcorn Hummus & Street Salad (V) £7

Served hot on a ciabatta.

We're pleased to be working with some of the best local suppliers, Northern Shoal Fishmonger's supplying fresh Grimsby fish to your door & Fruits of the Forage producing award winning foraged chutneys, cordials & jams.