

## DAYTIME MENU

The Bristol Cookhouse Summer Blend Granola <i>with</i> coconut or pro-biotic yogurt, & seasonal fruit <i>[v/vg]</i>	4.5
The Bristol Cookhouse Full English two eggs, sweet potato, mushrooms, bacon, house beans, roasted cherry tomato, sourdough <i>for vegetarian option switch bacon for avocado</i>	8.5
Home-baked Courgette, Feta & Cheddar bread <i>with</i> basil pesto greens, spiced tomato chutney & two eggs	8
Smashed avocado <i>on</i> chargrilled sourdough <i>with</i> feta, dukkah, parsley & lime <i>[v]</i>	6.5
Mushroom & Sweet Potato Hash <i>with</i> pickled cucumber, kale, kimchi, lime crème fraiche & a fried egg <i>[v,gf,nf]</i>	8.5
Chipotle Braised White Beans <i>with</i> chorizo, smoked aubergine yogurt & poached eggs on chargrilled sourdough <i>[nf]</i>	9
Poached Salmon & Kaffir Lime Scrambled Eggs <i>with</i> charred greens sautéed in gouchjang chilli <i>[gf, nf]</i>	9
Banana & Chocolate Bread <i>with</i> labneh, berries & walnut, sesame <i>and</i> honey brittle <i>[v,gf]</i>	5.5
The Bristol Cookhouse Superfood Salad Bowl	7

*See board for specials*

Extras	eggs – poached / fried / scrambled	2.5
	bacon / chorizo / salmon	3
	halloumi / avocado	2.5
	sourdough toast	2

*All food is made in-house daily and sourced locally when possible. Eggs & dairy are free-range & organic*

*[v] vegetarian [vg] vegan [df] dairy free [gf] gluten free [nf] nut free  
for specific dietary and allergy requirements please speak to your serving staff member*