

BRUNCH MENU

SERVED 9 - 14.30 EVERY DAY

PARTISAN

EGGS ON TOAST 8

Two Poached, fried or scrambled eggs on buttered Haxby sourdough.

Bacon	2.5	Tempeh	3
Sausage	2.5	Avocado	3
Chorizo	3	Home fries	2.5
Smoked Salmon	4	Halloumi	3

FRENCH TOAST 17

Three grilled slices of brioche dipped in cream and egg with mixed berry compote, lemon mascarpone. Topped with Pecan, Almond + Oat Granola Served with Maple syrup.

Add Bacon	2.5	Extra Maple Syrup	1.5
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EGGS BENEDICT 15

English Muffin topped with Yorkshire ham, two poached eggs + hollandaise sauce. Served with home fries + green leaves Alternatively have it with smoked streaky bacon

EGGS ROYALE 17.5

English Muffin topped with Staal smoked salmon, two poached eggs + hollandaise sauce. Served with home fries + green leaves

EGGS FLORENTINE 14.5

English Muffin topped with wilted spinach, two poached eggs + hollandaise sauce. Served with home fries + green leaves

PARTISAN BREAKFAST 17

Skillet of two fried eggs, M+K herb sausage, smoked bacon + black pudding, cherry vine tomatoes, home fries, mushroom + our homemade smokey baked beans. Served with sourdough toast + butter

VEGGIE BREAKFAST 17

Skillet of two fried eggs, tempeh, mushroom, cherry vine tomatoes, homemade baked beans, home fries, feta, avocado + chimichurri. Served with Haxby sourdough, butter or vegan spread

VEGAN BREAKFAST 17

Skillet of scrambled rose harissa tofu, tempeh, mushroom, cherry vine tomatoes, homemade baked beans, home fries, avocado + chimichurri. Served with Haxby sourdough + vegan spread

SHAKSHUKA 18

Two free range eggs baked in a skillet with a rich Middle-Eastern flavoured tomato sauce. Roasted red peppers, fresh spinach. Topped with crumbled feta, chilli oil + herbs Served with Haxby Bread
Add Chorizo Iberico 3

EGGS ST VINCENT 18

Two free range eggs baked in a skillet with a rich tomato sauce, roasted aubergines, peppers + spinach topped with parmesan, capers + herbs. Served with Haxby Bread
Add Chorizo Iberico 3

SMOKED BACON SANDWICH 9

Smoked streaky bacon, fresh tomatoes green leaves on buttered Haxby Bread. Or have a Sausage sandwich

Add Sausage 2.5

ORGANIC TEMPEH SANDWICH 9.5

Marinated grilled tempeh slices. Served with fresh tomatoes, avocado, piquillo peppers, rocket + vegan mayo

CARAMELISED CHORIZO ON TOAST 17

Thick cut chorizo iberico + caramelised onion jam on Haxby sourdough topped with two fried eggs, grated aged manchego + piquillo peppers

HAM + CHEESE TOASTIE 17

Thick Yorkshire cooked ham, mature cheddar, grilled on Haxby sourdough. Served with home fries + green leaf salad

Cheese toastie also available

PERSIAN EGGS 14.5

Slow scrambled eggs with fresh spinach, soft onions, Medjoul dates, chilli + spices. Topped with fresh yoghurt + almond Dukkha. Served on toasted sourdough

TURKISH FIGS + GOATS CHEESE 16

Turkish figs + melted goats cheese slices on Haxby sourdough. Topped with smoked almonds + organic honey

ALLERGY WARNING: WE CAN'T SPECIFY ALL THE INGREDIENTS ON THIS MENU. PLEASE TELL A MEMBER OF STAFF IF YOU HAVE AN ALLERGY. WE MAY BE ABLE TO ALTER THE DISHES FOR YOU. WE DO NOT CATER FOR SEVERE ALLERGIES.

Please note: During busy periods there may be a delay on food. We have a tiny kitchen and everything is cooked to order

An optional 10% service charge is placed on all tables ordering menu items

SPECIALS MENU

SERVED 9 - 14.30 EVERY DAY

PARTISAN

CHAI LATTE Henny + Joe's Chai syrup topped with steamed milk	4.2	ORGANIC TURBO CHARGER Locally made carrot, ginger + turmeric juice	7	PASSIONFRUIT HUGO Passionfruit, lemon, mint, prosecco + soda	10
DIRTY CHAI LATTE Double espresso, Henny + Joe's Chai syrup topped with steamed milk	5	ORGANIC JUICE SHOT Turmeric Fiery Ginger	4	APEROL SPRITZ Aperol, fresh orange, prosecco + soda	11
BOOZY HOT CHOCOLATE / COFFEE Kahlua Baileys Amaretto	+2.5	BLOODY MARY Spiced tomato juice, Vodka, tabasco + Worcestershire sauce. Virgin Mary available upon request	10	HUGO SPRITZ Elderflower, fresh mint, lemon+ lime topped with prosecco + soda	11

PALESTINIAN CAULIFLOWER SHAWARMA Marinated roasted cauliflower + potato on a warm tortilla, herbed mixed salad with tomato, cucumber, tahini dressing, yoghurt, pomegranate and toasted almonds. Vegan version available upon request.	17	AUTUMN EGGS Miso Roasted Butternut Squash and Kale, Crispy Fried Eggs, Peanut Rayu Sauce, Pickled Radish + Chillies, Coriander + Spring onions on Sourdough Toast.	16
PALESTINIAN CHICKEN SHAWARMA Marinated slow cooked chicken + potato on a warm tortilla, herbed mixed salad with tomato, cucumber, tahini dressing, yoghurt, pomegranate and toasted almonds.	18	SOBRASADA DE MALLORCA Toasted sourdough topped with melted goats cheese, pork Sobrasada, saffron + orange poached pear, Brazil nuts + organic honey.	17
SCALLOP + BACON ROLL Three queen scallops, crispy bacon, piquillo peppers, lettuce, tomato, spicy marie rose sauce in a brioche bun. With home fries + green leaf salad	16	AUBERGINE PARMIGIANA Layers of golden roasted aubergine slices, fresh mozzarella, grated parmesan, breadcrumbs + basil oil. Served with Haxby bread 20 minute minimum. NOT AVAILABLE AT WEEKENDS	18

PERFECT WHILE YOU WAIT	
HAXBY BREAD + BUTTER	4
MARINATED GORDAL OLIVES	4
MARCONA ALMONDS	3.5

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FOR YOU HOWEVER DUE TO THE SIZE OF OUR KITCHEN WE
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