

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

ORGANIC TEMPEH SANDWICH

9.5

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

SMOKED BACON SANDWICH

9

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

Add Sausage	2.5
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SOBRASADA DE MALLORCA

17

Toasted sourdough topped with melted goats cheese, pork sobrasada, roasted peaches + apricots, thyme, Brazil nuts + organic honey.

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

SCALLOP + BACON ROLL

16

Three queen scallops, crispy bacon, piquillo peppers, lettuce, tomato, spicy marie rose sauce in a brioche bun. With home fries + green leaf salad

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	HUGO Elderflower, lemon. lime, mint, prosecco + soda	11
DIRTY CHAI LATTE Double espresso, Henny + Joe's Chai syrup topped with steamed milk	5	PASSIONFRUIT HUGO Passionfruit, lemon, mint, prosecco + soda	10
ICED COFFEE Iced Latte Iced Americano Any Coffee of your choice iced	4.4 4.2 +0.3	ORGANIC JUICE SHOT Fiery Ginger Turmeric	4
ALTERNATIVE MILKS Oat Coconut	0.5	ORGANIC TURBO CHARGER Locally made carrot, ginger + turmeric juice	7

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

FROM THE COUNTER	
FRESH FRUIT SCONE Served with Jam + clotted cream	5.5
SAVOURY SCONE Served with butter + chutney	5
SAUSAGE / VEGGIE ROLL See counter for today's flavour	4.5
CAKES + PASTRIES See our counter for today's selection	

PALESTINIAN CAULIFLOWER SHAWARMA 17
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.

PALESTINIAN CHICKEN SHAWARMA 18
Marinated slow cooked chicken + potato on a warm tortilla, herbed mixed salad with tomato, cucumber, tahini dressing, yoghurt, pomegranate and toasted almonds.

FRESHLY BAKED PIE 15
Please ask for today's flavour. Served with new potatoes + green leaf salad.

WATERMELON FATTOUSH 14.5
Watermelon, cucumber, feta, sourdough croutons, fresh mint, greek oregano + balsamic dressing

AUBERGINE PARMIGIANA 18
Layers of golden roasted aubergine slices, fresh mozzarella, grated parmesan, breadcrumbs + basil oil. Served with Haxby bread
20 minute minimum. NOT AVAILABLE AT WEEKENDS

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