


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
FEARNS

All Day





MENU

MON-SAT 9.30am-4.30pm

 Vegan

 Vegan adaptable

Allergen Information: Some of our menu items may contain nuts and allergens. If you have any allergies or dietary requirements, please request our allergen information before placing your order.

Thick yoghurt, honey, compote, extra virgin olive oil, pistachio granola		7.50
Black bean & beet hummus, British halloumi, poached egg, toast		10.25
Two fried eggs, Sichuan chilli oil, yoghurt, flatbread		11.00
+ Streaky bacon		+4.00
+ Black pepper sausage		+3.50
Folded eggs, Yorkshire artisan butter, chive, sourdough		7.50
+ Streaky bacon		+4.00
+ Black pepper sausage		+3.50
Poached eggs, Yorkshire artisan butter, chive, sourdough		7.00
+ Streaky bacon		+4.00
+ Black pepper sausage		+3.50
Baked bean curry, deep-fried smoked tofu, flatbread		10.00
+ Fried egg		+1.50
French toast, spiced golden syrup, seasonal berry compote		11.00
+ Crispy-fried chicken		+3.50
Ham hock, gravy-dipped fried toast, poached egg, honey mustard dressing		13.50
Fish finger butty, fried gherkin, cheddar, kewpie mayo, brioche bun		11.00
Salt & pepper Koffmann's chip butty, kewpie mayo		7.00
Lamb flatbread, leek, aubergine, yoghurt, pomegranate		12.50

Sides

Deep-fried British halloumi		6.00
Fish goujons, kewpie mayo		6.50
Nocellara olives		4.50
Black bean & beetroot hummus, flatbread		7.75
Kimchi		2.50
Balsamic onions		3.50
Seasonal greens, lemon-truffle oil sauce		3.75
Extra streaky bacon		4.00
Extra egg		1.50
Black pepper sausage		3.50
Salt & pepper chips (or plain if you must)		3.75