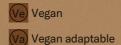
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FEARNS

MON-SAT 9.30am-4.30pm

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 + Black pepper sausage	+4.00 +3.50
Folded eggs, Yorkshire artisan butter, chive, sourdough	7.50
+ Streaky bacon + Black pepper sausage	+4.00 +3.50
Poached eggs, Yorkshire artisan butter,	7.00
chive, sourdough + Streaky bacon + Black pepper sausage	+4.00 +3.50
Baked bean curry, deep-fried smoked ve tofu, flatbread + Fried egg	10.00
French toast, spiced golden syrup,	11.00
seasonal berry compote + 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, (Va) kewpie mayo	7.00
Lamb flatbread, leek, aubergine, yoghurt, pomegranate	12.50



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.

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 (Ve)	3.50
Seasonal greens, lemon-truffle oil sauce Ve	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