



BREAKFAST AND BRUNCH

SERVED 9AM TO 3PM

BOWLS

Fruit Bowl

selection of fruit with coconut yogurt, chai seeds and honey (vg) - 6.50

Nutty Granola

nutty granola, mixed fruit, chai seeds, honey and coconut yogurt (vg) - 7

SIDES

Homemade Halloumi Sticks - 5.5

Truffle Fries - 5.5

Fries - 4
+ cheese +1.5

Sweet Potato Fries - 4.5

Homemade Hummus dip with bread - 6

ADD EXTRA

Egg - 1.5	Streaky Bacon - 3.5
Sourdough Slice - 1.5	Halloumi - 3.5
Garlic Mushrooms - 2	Chorizo - 3.5
Smashed Avocado - 3	Cumberland Sausage - 2.5
Hash Browns- 3.5	Smoked Salmon - 4

KIDS MEALS

Please see back of menu

We use seasonal ingredients to garnish some of our dishes

An optional service charge of 12.5% will be added to your food bill

EGGS

Smashed Avocado with Poached Eggs (v)

feta cheese, chilli flakes on sourdough toast - 13.5

Poached Eggs and Streaky Bacon

homemade herb pesto, hollandaise and spinach on sourdough toast - 12.5

Chorizo and Scrambled Eggs

homemade herb pesto and hollandaise on sourdough toast - 13.5

Smoked Salmon, Poached Eggs, Spinach

with homemade herb pesto and hollandaise on sourdough toast- 14.5

Turkish Eggs (v) **new**

poached eggs with yogurt, garlic and herb butter and smoked salt, served with sourdough toast - 14.5
+ Chorizo - 3.5

VEGETARIAN & VEGAN

Vegan Full English B&B (vg)

stewed beans, meat free sausage, spinach and onions, garlic roasted mushroom, hash brown, grilled soy tofu on sourdough toast - 14.5
go veggie? add egg + 1.5

Soft Mozzarella, Seasonal Tomatoes with balsamic glaze (v)

with homemade herb pesto on sourdough toast - 12.5

'As you like it'- ask to have poached, fried or scrambled eggs

All our eggs are Free Range from Clarence Court

BREW & BARREL

B&B SPECIALS

Full English B&B ***locals favourite***

streaky bacon, two eggs, beans, garlic roasted mushroom, black pudding, hash browns and sausage on sourdough toast -16.5
give it both barrels - double up + 6

B&B Breakfast Brioche Bun

streaky bacon with soft scrambled egg and cheddar on a soft brioche bun - 12.5

B&B Shakshuka (v)

poached eggs with rich tomato, red pepper & onion sauce with, feta, spinach and toasted sourdough - 15.5
add chorizo + 3.5

French Toast (v)

with strawberries, strawberry coulis, mascarpone, maple syrup - 13.5
add Streaky Bacon - +3.5

Sweetcorn Fritters (v)

with sweet red pepper sauce, avocado, topped with salsa and poached egg - 13.5

Pulled Pork Benedict

12hr braised pulled pork, smashed avo, poached eggs, smoked paprika hollandaise, crispy kale on brioche bun - 16

Pancakes (v)

stack of 3 pancakes with banana, walnut & honey compote, mascarpone, caramelised banana with caramel sauce. - 13.5

PASTRIES

See our counter for today's fresh pastries, cakes and bar snacks

FOOD ALLERGY NOTICE

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH





HOT DRINKS

COFFEE

Large +30p

Espresso - 3
Latte - 3.9
Cappuccino - 3.9
Long Black - 3.3
Flat White - 3.6
Americano - 3.3
Mocha - 3.9
Macchiato - 3.3
Cortado - 3.3
Milk Alternatives - Oat, Almond,
Coconut +.30

BLENDSMITHS

Chai Latte - 3.9
+ Dirty Chai (+coffee) - 4.9
Tumeric Latte - 3.9
Matcha - 4.1
Beetroot and Ginger - 3.9
Hot Chocolate (V) - 4

Syrups - Vanilla, Hazelnut, Caramel, Butterscotch
+.20

Iced Drinks +.20

TEA

English Breakfast
Earl Grey
Green Tea
Peppermint
Hibiscus
Rooibos
- 3.3

COLD DRINKS

Juices - 3.5

Orange, Apple, Passionfruit, Lychee, Pineapple, Grapefruit

Jarr Kombucha 330ml - 4.5

Original or Passionfruit

Cawston Press 330ml - 3.95

Cloudy Apple, Elderflower Lemonade, Rhubarb

CocaCola or Diet Coke 330ml - 3.5

Still or Sparkling Water 330ml - 2.5

SMOOTHIES

Tough Nut - 7.2

Hemp protein, cocoa, banana, peanut butter, almond milk
+ shot of espresso + 1

Common Ground - 7.2

Spinach, apple, pineapple, mango, ginger, lime

Berry Blend - 7.2

Summer berries, banana, oat milk

Mango Passion - 7.2

Mango, passionfruit, lime, coconut

PRIVATE HIRE

In the evenings we turn into a chilled, laidback cocktail wine bar, where friends come to catch up, many come on dates or some have a right knees up when we have live music or private parties in this intimate space.

Please ask a team member or email admin@brewandbarrel.co.uk to enquire about hiring our space

BREW & BARREL

BOOZY BRUNCH DRINK SPECIALS

BLOODY MARY - 9

MIMOSA - 8

PROSECCO BOTTLE- 25
(11AM TO 4PM)

ABOUT THE COFFEE

OUR SPECIALITY COFFEE IS 100% ARABICA
SINGLE ORIGIN

Profile: Full body, medium acidity, rich and sweet.

Notes: Caramel, Cherry, Chocolate

Origin: Brazil (Cabo Verde – Fazenda Paraíso)

Sourced from a local roaster in Battersea we opt for the highest grade coffee. We also offer many other drink options like the Matcha and Hot Chocolate- which has quickly become a local favourite.

KIDS MENU

KIDS PANKCAKES - 7

KIDS FRENCH TOAST - 7

KIDS FULL ENGLISH - 9.5

SCRAMBLED EGGS ON TOAST - 5

FRUIT BOWL - 4

