

Daytimes at

THE INK  
IN THE WELL

## Brunch

(available from 9am -3pm)

*Full English* rashers + Cumberland sausage + Stornoway blood pudding + wild mushroom + herb marinated tomato + baked beans + fried local egg + crispy potato + sourdough £11

*Full Vegan (ve)* house vegan sausage + wild mushroom + herb marinated tomato + baked beans + roasted Brussels sprouts + crispy potato + sourdough £10

*Chorizo Hash* scrambled local eggs + patatas bravos + salsa verde + charred corn relish + house corn tortillas £11.5

*Eggs Shakshuka (v)* tomato ragu + feta + poached local eggs + pickled chilli + herb and cashew dukkah + sourdough £11.5

*Quinoa Muesli (ve)* almond milk + seasonal berries + blue agave £6.5

*Avocado Toast (v)* local poached egg + crispy parsnip + breakfast radish + herb chimichurri + sourdough £9

## Brunch Sides

2 eggs £3      sourdough toast £2      bacon or sausage £3

## Pastries

Daily counter selection

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## Sunday Lunch

( available Sundays from 12pm -6pm)

*Traditional English Sunday Roast beef* Yorkshire pudding + roasted potato + sautéed cabbage + glazed carrots + tender stem broccoli Herb Crusted Filet + Red Wine Jus £18.5

*Maple & Sherry Pork Belly* + Pan Gravy + trimmings £16.5

*Roasted root vegetables (ve)* + French Onion Gravy + trimmings £14.5

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Our commitment to doing it right :

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|---|---------------------------------|
| 4. To source all produce within a 50 mile radius.             | 1. Natural and organic wines    |
| 5. No use of air freight or heated greenhouses                | 2. Fairtrade tea and coffee     |
| 6. Over 80% of the certifiable ingredients we use are organic | 3. Cask ales from local brewers |
| 7. No GMO products on our menu                                |                                 |

## Soup / salad

(available from 12pm -5pm)

*Roasted Butternut Squash Bisque (ve)* madras curry + crispy potato + gremolata + tarragon marshmallow £6

*Ribollita potage (ve)* lacinta kale + sourdough + canellini beans £7

*Bitter Greens Salad (v)* roasted tomato + pickled onion+ radish + herb & buttermilk dressing + crispy parsnip £ 7

## Sandwiches /

(available from 12pm -5pm)

*Pork Belly Croque Madame* gruyere + English mustard dijonaise + fried local egg + sourdough £9

*Camembert and Apple Griddled Cheese (v)* rocket + quince + sherry + sourdough £8

*"Nashville Hot Chicken"* cornmeal & jalapeno waffle + whipped Stilton butter + house pickles £9

*Open Faced Asian Sando (ve)* edamame hummus + pickled daikon slaw+ avocado + crispy tofu + chili ginger glaze + kecap mania £9

## Plates

(available from 12pm -5pm)

*Lager Battered Cod* triple cooked chips + mushy pea fritter + preserved lemon tartare sauce £11

*House Burger* double patty + aged cheddar + green leaf + tomato, bacon & onion jam + dijonaise £12

*Jackfruit Tacos (ve)* charred corn relish + avocado + pico de gallo + salsa verde + house corn tortillas £9

## Sharing boards

(available from 12pm -5pm)

*Camembert "Strudel" (v)* filo wrapped + black truffle + local honey + toasted cashew granola + red currant chutney £11

*Ploughman's* chicken liver pate + aged cheddar + 'nduja scotch egg +pickled onion + English mustard dijonaise + red currant chutney + half sour pickle + sourdough £13

*"Chips and Dip" (v)* Edamame hummus + French onion + warm spinach & artichoke + preserved lemon aioli + malt vinegar + sea salt £9

*Antipasti (ve)* glazed heirloom carrots + crispy Brussels sprouts + marinated olives + roasted garlic + edamame hummus + sourdough + poppadoms £11

*Artisanal Cheese (v)* olives + fruit chutney + roasted cashews + local honey + sourdough + poppadoms £12

## Sides

triple cooked chips £3

sourdough £2

celeriac slaw £2