

Daytimes at

THE INK  
IN THE WELL

## Brunch (Available from 9am – 1pm)

*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)* vegan sausage + wild mushroom + herb marinated tomato + baked beans + avocado + crispy potato + sourdough £10

*Chorizo Hash* scrambled local eggs + patatas bravas + salsa verde + charred corn relish + warm tortillas £10

*“Beans on Toast”* gigante beans + pancetta + pain au lait + poached eggs + Parmesan £7

*Spiced French Toast* pain au lait + grilled maple peach + bourbon whipped mascarpone £10

*Avocado Toast* local poached egg + onion hay + breakfast radish + herb chimichurri + sourdough

*“Sin”namon Roll* it’s naughty £7

Pastries Daily counter selection

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

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## Soups / Salad / Sandwiches (Available from 12pm – 5 pm)

*6 Hour French Onion Soup* brioche + Gruyere £7

*Pressed Watermelon Salad (v)* grilled peach + feta + spring greens + pickled onion + orange blossom vinaigrette + vin cotto £8

*Pork Belly Croque Madame* gruyere + English mustard dijionaise + fried local egg + sourdough £10

*Open Faced Tofu Katsu (ve)* edamame hummus + pickled daikon slaw + avocado + chilli ginger glaze + kecap manis £9

*Lobster Roll* Atlantic cold-water lobster remoulade + toasted brioche + preserved lemon £11

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

*Seared Tuna Tacos* kimchi slaw + charred corn and avocado relish + roasted peanut + sweet pickled chilli glaze £8

*Sliced Tenderloin Sandwich* horseradish cream + Stilton + cress + onion hay + roasted tomato + baguette £11

*“Nashville Hot Chicken”* cornmeal & jalapeño waffle + whipped Stilton butter + house pickles £10

Please let your server know if you have any dietary requirements, due to the processes of our kitchen we cannot 100% guarantee a dish is completely allergen free.

## Plates

*Lager Battered Cod* duck fat fried chips + mushy pea fritter + preserved lemon tartare sauce £12

*House Burger* double patty + aged cheddar + green leaf + fried green tomato + streaky bacon + onion hay + English mustard dijonnaise + brioche £12

*5 Spice Ahi Tuna* chilled soba noodle salad + house kimchi + peanut and chilli agrodolche £13

## Boards

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

*Moules Frites* 'nduja + caramelised fennel + roasted tomato + duck fat chips + preserved lemon aioli £10

**Sides** duck fat fried chips (v) £4 triple cooked chips (ve) £3 sourdough (ve) £2 celeriac slaw (ve) £2

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