

APRIL'S BREAKFAST CLASSICS

April's full English 12.5

2 poached eggs, 2 Old English Cumberland sausages, smoked streaky bacon, black pudding, grilled mushroom & tomato served with toasted sourdough

Plant power breakfast (VG)(DF) 11.5

Vegan black pudding, grilled mushroom & tomato, crushed avocado & kale served with toasted sourdough & vegan spread

Steak & eggs (GF) 12

7oz flat iron steak, served with 2 poached eggs, grilled tomato & mushroom

Huevos rancheros 9.5

Baked eggs in a rich spicy tomato sauce served with kale, a side of crushed avocado & toasted sourdough

Pesto poached eggs 9.5

Chargrilled broccoli, kale, poached eggs & basil pesto served on toasted sourdough

3 egg omelette (GF) 9

With a choice of 2 fillings:

Mushroom / Tomato / Kale / Cheese / Onion

+2 each: Chorizo / Streaky bacon / Smoked salmon

April's crushed avocado (VG)(DF) 7.25

Served on toasted sourdough (ask to add fresh chilli or chilli flakes)

Additions:

+1.75 each: Grilled tomato / Mushroom / Kale / Baked beans (VG)(GF) / Feta (GF)

+2.5 each: 2 Cheshire poached eggs / Streaky bacon (GF) / Halloumi (GF)
/ Black pudding / Vegan black pudding (VG)

+3 each: 2 Old English Cumberland sausages / Chorizo (GF) / Smoked salmon

American style pancake stack (GF) 9.5

With a choice of 2 of following toppings:

Smoked streaky bacon / Mixed berries / Chocolate spread / Maple syrup

Overnight oats (VG)(DF) 7

Oats, acai, summer fruits, coconut, flax seeds, chia seeds & granola

Granola bowl (VG)(DF) 5.5

Coconut yoghurt & mixed berries topped with homemade granola

Warm porridge oats 6

Made with a choice of milk: Semi skimmed / Skimmed / Oat / Coconut / Almond &
2 toppings: Honey / Maple syrup / Mixed seeds / Granola / Blueberries

BAR NIBBLES

April's homemade coconut, chilli & sea salt popcorn (VG)(GF)(DF)	4.5
Queen green pitted olives (VG)(GF)(DF)	4.5
Houmous with basil pesto served with toasted pine nuts & warm pitta	6.5
Fresh pickles with radish, cauliflower, carrot & cucumber (VG)(GF)(DF)	5
Sun blushed tomato & olive focaccia with rosemary & olive oil (VG)(DF)	6

SMALL PLATES

FROM THE FARM

8oz fillet steak with chimichurri sauce (GF)(DF)	20
Piri Piri chicken wings & sriracha mayo (GF)	9
Hoisin duck, stir fried noodles & julienne veg (DF)	9
Rosemary pork meatballs (GF)	11
With chorizo & fennel served in a roast tomato & red wine sauce	

FROM THE SEA

Saffron & garlic king prawns (GF)(DF)(*Nuts)	9
With grilled kale & a romesco sauce	
Grilled sea bass fillet (GF)(DF)	9
With chargrilled asparagus & a burnt lemon dressing	
Crab salad (GF)(DF)	9
With fennel, lemon & chilli served with a lemon aioli & smoky tomato pepper sauce	

FROM THE GARDEN

Heritage vine tomatoes, mozzarella & rocket salad (GF)	5
With a balsamic glaze dressing	
Grilled goat's cheese	7
With Knutsford honey & sage, served with sourdough crostini	
Spring rolls (VG)(DF)	7.5
Made with vegan black pudding, caramelised onion & carrot served with a sweet & sour sauce	
Crispy rosemary roast potatoes (GF)(*Nuts)	5.5
With pistachio sour cream & smoky tomato dips	
Soy & ginger stir fried noodles (VG)(DF)	5
Chargrilled tenderstem broccoli & kale topped with pine nuts & a basil pesto (GF)	5.5
Skinny fries (VG)(GF)(DF)	4.5
Coconut, lime & chilli rice (VG)(GF)(DF)	5