



FRIDAY

(Served from 5 pm. Last orders 10 pm)

-SNACKS-

MIXED OLIVES - 3.75

PRETZELS - 2.15

MIXED NUTS - 3.15

SPICED PEANUTS - 2.35

SOURDOUGH & OIL (EVOO) & BALSAMIC- 3.00

SNACKING SALAMI - 2.95

THE BOARD *(available 1/2 portion) Four featured meats & four cheeses rotating weekly (ask us what we have today) served with our 30 hour slow fermented Sourdough Bread, Mountain loaf, house pickles, extra virgin olive oil & dips - 20.00*

-TAPAS & MEZZE- *served with our 30 hour slow fermented Sourdough Bread*

HUMMUS, GARBANZOS, TOMATINES & WHIPPED FETA *Spiced chickpeas, 24 hour marinated baby pomodoro, pickled aubergine. Topped with whipped feta. - 6.50 - (GF, NF, available Vn)*

JUDIONES CON CHORIZO *Butter beans, mild chorizo & Sherry Dressing - 7.50 (GF, NF, DF)*

WHOLE CHARRED AUBERGINE, BABA GHANOUSH, TOASTED CHANA *Topped fresh chilli, pomegranate seeds, walnuts & tahini dressing - 7.25 (GF, Vn)*

LEEKS & PROSCIUTTO *Oven roasted, served with hot piquillo pepper & chilli sauce - 7.50 (GF, NF)*

ROASTED PEPPERS & SPRING ONIONS WITH ROMESCO *Trio of peppers with spring onions two ways, charred & fresh, drenched with Romesco sauce (smoked red pepper & almond sauce) - 6.80 (GF, Vn)*

BARBERS 1833 CHEDDAR, PICKLED AUBERGINES & SUN-DRIED TOM *A glorious gourmet sourdough toastie with our homemade pickled aubergine & sun-dried tomatoes - 8.50 (NF, available Vn)*

FIG, SWEET PO & KALE *with caramelized seeds & pomegranate dressing - 7.50 (GF, available Vn)*

-SOMETHING SWEET-

ISCHIA TIRAMISU CUP with Callebout & limoncello - 5.00 (GF, NF)

COCO COTTA served with seasonal topping - 4.50 (NF, GF, Vn)

*If you have a food allergy, intolerance or sensitivity, please let us know before you order so we suggest the best dishes for you.
Our dishes are prepared in areas where allergenic ingredients are present.
We cannot guarantee our dishes are 100% free of these ingredients.*



SATURDAY

-BREKKIE-

TOAST *Our sourdough toast with Swindon Organic Butter & Caversham Jam Lady Jam - 4.5 (available Vn)*

CHIA PUDDING JAR *Overnight chia seeds with homemade raspberry & mango puree topped with toasted seeds & berries - 5.50 (GF, Vn, NF)*

PORRIDGE *Organic gluten free oats with seasonal fruit, maple syrup & toasted crushed almonds - 5.50 (GF, Vn, available NF)*

-BRUNCH- (9 till 4 pm)

TEX-MEX BREKKIE *Tortilla filled with soft scrambled eggs, ham, cheddar & kale. Served with Hummus & Chilli sauce - 9.25 (NF, available GF & Vn)*

CATALAN BRUNCH *Fried egg on sourdough toast with sautéed baby spinach, toasted almonds & raisins & tomatines - 8.75 (available Vn)*

SC&I MORGEN *Mountain Loaf toast (65% Rye Bread), garlicky ricotta, smoked trout & poached duck egg - 9.75 (NF)*

BARBERS 1833 CHEDDAR, PICKLED AUBERGINES & SUN-DRIED TOM *A glorious gourmet toastie with our homemade pickled aubergine & sun-dried tomatoes - 8.50 (NF, available Vn)*

-SNACKS-

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PRETZELS - 2.15

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SOURDOUGH & OIL (EVOO) & BALSAMIC - 3.00

SNACKING SALAMI - 2.95

THE BOARD *(available 1/2 portion) Four featured meats & four cheeses rotating weekly served with our 30 hour slow fermented Sourdough Bread, Mountain loaf, house pickles, extra virgin olive oil & dips - 20.00*

-TAPAS & MEZZE- *served with our 30 hour slow fermented Sourdough Bread - (From 4 pm. Last orders 10 pm)*

HUMMUS, GARBANZOS, TOMATINES *Spiced chickpeas, baby pomodoro, pickled aubergine. Topped with whipped feta. - 6.50 - (GF, NF, available Vn)*

JUDIONES CON CHORIZO *Butter beans, mild chorizo & Sherry Dressing - 7.50 (GF, NF, DF)*

WHOLE CHARRED AUBERGINE, BABA GHANOUSH, TOASTED CHANA *with fresh chilli, pomegranate seeds, walnuts & tahini - 7.25 (GF, Vn)*

LEEKS & PROSCIUTTO *Oven roasted, served with hot piquillo pepper & chilli sauce - 7.50 (GF, NF)*

ROASTED PEPPERS & SPRING ONIONS WITH ROMESCO *Trio of peppers with charred & fresh spring onions drenched with Romesco sauce (smoked red pepper & almond sauce) - 6.80 (GF, Vn)*

FIG, SWEET PO & KALE *with caramelized seeds & pomegranate dressing - 7.50 (GF, available Vn)*

-SOMETHING SWEET-

ISCHIA TIRAMISU CUP with Callebout & limoncello - 5.00 (GF, NF)

COCO COTTA served with seasonal topping - 4.50 (NF, GF, Vn).

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SUNDAY

-BREKKIE- *(From 11 am. Last orders 5 pm)*

TOAST *Our sourdough toast with Swindon Organic Butter & Caversham Jam Lady Jam - 4.5 (available Vn)*

CHIA PUDDING JAR *Overnight chia seeds with homemade raspberry & mango puree topped with toasted seeds & berries - 5.50 (GF, Vn, NF)*

PORRIDGE *Organic gluten free oats with seasonal fruit, maple syrup & toasted crushed almonds - 5.50 (GF, Vn, available NF)*

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-BRUNCH-

TEX-MEX BREKKIE *Tortilla filled with soft scrambled eggs, ham, cheddar & kale. Served with Hummus & Homemade Chilli Sauce - 9.25 (NF, available GF & Vn)*

CATALAN BRUNCH *Fried eggs on sourdough toast with sautéed baby spinach, toasted almonds & raisins & tomatines (24 hour marinated tomatoes in garlic, basil & good olive oil) - 8.75 (available Vn)*

SCEI MORGEN *Mountain Loaf toast (65% Rye Bread), garlicky ricotta, smoked trout & poached duck egg on top. Served with mixed salad - 9.75 (NF)*

HUMMUS, SPICED GARBANZOS, TOMATINES & WHIPPED FETA *Spiced chickpeas, baby pomodoro, pickled aubergine. Topped with whipped feta. - 6.50 - (GF, NF, available Vn)*

BARBERS 1833 CHEDDAR, PICKLED AUBERGINES & SUN-DRIED TOM *A glorious gourmet sourdough toastie with our homemade pickled aubergine & sun-dried tomatoes - 8.50 (NF, available Vn)*

-SOMETHING SWEET-

ISCHIA TIRAMISU CUP with Callebout & limoncello - 5.00 (GF, NF)

COCO COTTA served with seasonal topping - 4.50 (NF, GF, Vn)

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