



BRUNCH

TEA

CAKES

COFFEE

CRAFT BEER

GIN

BOTTOM LESS

CRAFTYARD WENDOVER

BRUNCH

CRAFTY CLASSIC

Two british pork sausages, streaky bacon, scrambled egg, hash brown, beans & field mushrooms on sourdough toast

11

SMOKED BENEDICT

Streaky bacon, poached eggs w/ hollandaise sauce on sourdough or english muffin

10

EGGS ROYALE

Smoked salmon, fresh spinach, poached eggs w/ hollandaise sauce on sourdough or english muffin

10.50

EGGS FLORENTINE

Steamed fresh spinach, poached eggs w/ hollandaise sause on an english muffin

10

CRUSHED AVOCADO V

Poached egg, crushed avocado w/ lime chilli & coriander on sourdough toast

9.50

VEGAN MESS

Mexican beans with onions, garlic & tomato served with sliced avocado on toast

9

SCOTCH PANCAKES

Two homemade pancakes w/ streaky bacon, fresh fruit, jam, greek yogurt & maple syrup

9

MOROCCAN FLATBREADS V

Falafel with houmous, pickled cabbage, herbs on pita bread with a garlic and lemon yoghurt

9.25

GOAT'S CHEESE SALAD

Mixture of green leaves, spinach, rocket, goats cheese wrapped in streaky bacon, vine tomatoes with a honey mustard dressing

9.80

WALNUT AND POMEGRANATE SALAD

Mixture of green leaves, spinach, rocket, pomegranate, walnuts, vine tomatoes and a balsamic glaze

(Add chicken, bacon, halloumi 1.50 each)

9.20

LAYERED ROSTI V

Shredded potato rosti with onion seasoning, loaded with a choice of roasted ham and egg or smoked salmon and crème fraiche

9.50

SARNIES

EAT IN OR TAKEAWAY. ACCOMPANIED WITH A SIDE SALAD

NEW YORKER

Pastrami, gherkins, mustard mayo, cheese slices

6.50

CHICKEN PESTO

Chicken pesto, vine tomato, rocket and mozzarella

6.50

TOMATO AND MOZZERELLA V/VE

Vine tomatoes and mozzarella with sliced avocado

6.50

HAM AND BRIE

Homemade roasted ham and brie

6.50

CHEESE

Locally sourced caramelised onion chutney & cheese

6.50

GF loaf available

ANYTHING EXTRA

Bacon	1.50
Sausage	1
Hash brown	1
Halloumi	1.50
Crushed avocado	1.50
Mushrooms	1
Hollandaise sauce	1

BOTTOMLESS BRUNCH

TUESDAY - SATURDAY, 12-3PM

Choose anything from our brunch menu and enjoy 90 min of unlimited prosecco, gin or lager t&c*. Does not include any extras.

£32 PP

DESSERTS

SCOTCH PANCAKES

With bananas, strawberries, drizzled with Nutella

6.50

CAKE OF THE DAY

See board for todays fresh home baked cakes

2.50

BOTTOMLESS CRAFTERNOON TEA

TUESDAY - SATURDAY, 12-3PM
BOOKING REQUIRED

A variety of homemade finger sandwiches, freshly baked selection of plain or raisin scones with devon clotted cream & preserve, an assortment of cakes all served with traditional teas, gin or bottomless prosecco t&c*

£34 PP

DRINKS

DRINK IN OR TAKEAWAY,

COFFEE

Organic speciality coffee sourced and roasted by our friends at Barista Life.

Decaffeinated coffee and alternative milks (oat, almond and soya) available. Add flavoured syrup (hazelnut, caramel, vanilla) 0.75

Americano	2.50
Flat White	2.90
Cappuccino	2.90
Latte	2.90
Espresso	2.00
Double espresso	2.50
Chi tea latte	2.80
Over ice coffee	2.80
Hot chocolate	2.80
Deluxe hot chocolate	3.50
Mocha	2.90

POT OF TEA

Breakfast Tea, Earl Grey, Peppermint, Green, Camomile, Chi, Fruit Infused

2.70

FRESH SEASONAL LOCAL



Our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.