



GRAINS

POLENTA PORRIDGE (VE/GF) 9

Polenta Porridge, Banana, Coconut, Almond, Flax Seeds, Berry Compote

SMALL PLATES

SCONE & JAM (V) 5.5

English Scone, Clotted Cream, Berry Compote

BREAD & BUTTER (V) 4

Sourdough Bread, Home-Made Butter
+ Home-Made Berry Compote £1.5

BREAKFAST *served from 7am*

EGGS IN HELL (V) 11.5

Sautéed Tomato, Peppers, Onion, Garlic
Poached Egg, Sourdough +Feta 2, +Garlic Sausage 3

BREAKFAST MUFFIN 11

Toasted English Muffin, Two Sausage Patties,
American Cheese, Fried Egg, Hash Brown
+Streaky Bacon 2.5

ENGLISH BREAKFAST 12

Fried Egg, Bacon, Cumberland Sausage, Hash
Brown, Cherry Tomato, Beans, White Bloomer

THE CASA FRY UP 16

Two Fried Eggs, Bacon, Two Cumberland
Sausages, Hash Browns, Mushrooms, Cherry
Tomato, Beans, White Bloomer

BUBBLE & SQUEAK 14.5

Beans, Cumberland Sausage, Bubble & Squeak,
Fried Egg

OH SO VEGGIE (V) 15

Fried Egg, Veggie Sausage, Avocado, Beans, Spinach
Mushrooms, Cherry Tomato, Sourdough, Hash Brown

SPANISH TORTILLA (V) 11.5

Sautéed Potatoes, Three Scrambled Eggs
Spicy Aioli, Chives, Padron Peppers

PLANTAIN BREAKFAST 14

Fried Plantain, Avocado, Fried Egg, Streaky Bacon

AVOCADO CROISSANT (V) 13.5

Toasted Croissant, Smashed Avocado,
Poached Egg, Rocket, Parmesan

BACON & PANCAKES (V) 13

Pancakes, Bacon, Fried Egg, Maple Butter

GOAT'S CHEESE MUFFIN (V) 11

Toasted English Muffin, Bacon, Goat's Cheese,
Fried Egg, Honey

SANDWICHES

ROASTED VEG & HALLOUMI (V) 11

French Baguette, Courgette, Peppers, Tomato
Grilled Halloumi, Pesto

THE CEASAR WRAP 11

Tortilla Wrap, Grilled Chicken, Romain Lettuce
Parmesan Cheese, Ceasar Dressing

FALAFEL HOUMOUS (VE) 11

Tortilla Wrap, Falafel, Houmous
Roasted Peppers, Fries, Sweet Chilli Sauce

SALMON & CREAM CHEESE 11

White Bloomer, Smoked Salmon, Dill, Cream Cheese

TOASTED CROISSANT CAESAR 13

Crispy Chicken, Ceasar Salad, Parmesan

HOME-MADE GRANOLA (V/GF) 9

Greek Yoghurt, Home-Made Granola,
Seasonal Fruits, Berry Compote

HALLOUMI & JAM (V) 8

Thick Cut Fried Halloumi, Berry Compote

HOUMOUS & FALAFEL (VE) 7.5

Houmous, Falafel, Tahini, Sweet Chilli

ON SOURDOUGH

Toasted Sourdough Bread – with choice of
Two Eggs Any Way 9 (+Streaky Bacon 2.5)
Avocado, Smoked Salmon & Poached Eggs 13
Grilled Halloumi & Creamy Mushrooms 11

CHIL-BUR EGGS (V) 11.5

Garlic Yoghurt, Two Poached Eggs, Chilli Butter,
Caramelised Onions, Cinnamon, Sourdough

EGGS BENEDICT 11.5

Toasted English Muffin, Two Poached Eggs
Ham or Bacon, Home-made Hollandaise

FLORENTINE 11.5

Toasted English Muffin, Two Poached Eggs
Spinach, Home-made Hollandaise

EGG'CELLENT ROYALE 14

Toasted English Muffin, Cream Cheese, Dill
Smoked Salmon, Two Fried Egg Yolks, Hollandaise

POTATO BACON BENEDICT 13.50

Sauteed Potatoes, crispy onions, Bacon, Fried Egg,
Hollandaise

FRENCH OMELETTE

Three Woodland Farm Eggs,
Toasted Sourdough, Rocket
Classic 9.5 +Streaky Bacon 2.5
Ham & Cheddar 11.5
Spinach & Mushrooms 11.5
Asparagus & Ricotta 13

EXTRAS

• **Avocado 3** • **Spinach 2** • **Syrup 1.5** • **Asparagus 3**
• **Hash Brown 2** • **Beans 1.5** • **Fries 3** • **Sausage 3** •
• **Mushrooms 1.5** • **Streaky Bacon 2.5** • **Egg 1.5** •
• **Cheddar 2** • **Halloumi 3** • **Smoked Salmon 3.5** •
• **Kale 2**

BACON SARNIE 10

Sourdough, Bacon, Ketchup or Brown Sauce

CHEESE & ONION 10

Sourdough, Brie Cheese, Red Onion Chutney

HOME-MADE SALT BEEF 13.5

Sourdough, Salt Beef, Gherkins, English Mustard

MEATBALL SUB 12

Pork Meatballs, Tomato Marinara, Parmesan, Basil

JAMBON FROMAGE 11

French Baguette, Smoked Ham, Cheddar, Mustard

CHICKEN ESCALOPE 12

French Baguette, Crispy Breaded Chicken, Basil
Tomato Marinara, Mozzarella Cheese

TUNA MELT 10

White Bloomer, Tuna, Cheddar Cheese



BRUNCH *served from 12pm*

POMME ROSTI 13

Home-Made Potato Rosti, Crème Fraiche, Smoked Salmon, Chives

SAUTÉ TOWER (V) 15

Fried Aubergine, Potato, Courgette, Peppers Tomato Marinara, Garlic, Parsley, Sweet Chilli

GRILLED CHICKEN 18

Grilled Chicken Breast, Creamed Mushrooms Buttery Mashed Potato, Tenderstem Broccoli

CHICKEN ESCALOPE

Home-Made Crispy Breaded Chicken

Rocket & Parmesan Salad 17

Tomato Marinara & Mozzarella Cheese 17

GRILLED SALMON 21

Teriyaki Grilled Salmon, Asparagus, Fried Kale Sauté Baby Potatoes

FISH CAKE 18

Salmon Fish Cake, Fries, Mushy Peas, House Tartare

MEATBALL SPAGHETTI 16.5

Beef or Pork Meatballs, Spaghetti, Tomato Marinara, Garlic, Parmesan, Basil

SALADS

AVOCADO & SALMON 16.5

Grilled Salmon, Avocado, Cucumber, Parsley, Red Onion, Radicchio, Olive Oil, Sumac, Lime

THE CEASAR 14

Grilled Chicken, Romain Lettuce, Parmesan Cheese, Ceasar Dressing, Croutons

FEELING A LITTLE SWEET?

BREAD PUDDING (V) 7

Croissant & Brioche Bread, Raisins, Pecan Nuts, Lemon Zest, Custard

MILKY PANCAKES (V)

Fluffy American Pancakes

Nutella, Banana 11.5

Bacon, Fried Egg, Maple Butter 13

Whipped Cream, Berries, Maple Syrup 11.5

ALLERGY & DIETARY INFORMATION

VE VEGAN | V VEGETARIAN | GF GLUTEN FREE

THE CASA PATTY 15.5

Potato Bun, Dry-aged Beef Patty, American, Cheese, Onions, Burger Sauce, Pickles, Fries +Streaky Bacon 2.5, +Fried Egg 1.5

CHICKEN PENNE CRÈME 13

Penne Pasta, Chicken, Peppers, Onion, Cream

GRILLED LASAGNA 16

Pan Fried Lasagna, Tomato Marinara, Ricotta Fried Garlic, Basil

SALMON & DILL CAMPANELLE 15

Campanelle Pasta, Salmon, Cream, Dill

FRIED CHICKEN & PANCAKES 14

American Pancakes, Korean Fried Chicken, Fried Kale, Hot Honey, Sesame Seeds

EGGY BREAD 13

Eggy Brioche Bread, Bacon, Halloumi, Fried Egg, Maple Syrup

CHICKEN PARMA BURGER 15

Potato Bun, Parmesan Mayo, Crispy Fried Chicken, Tomato Marinara, Mozzarella Cheese, Fries

BANGERS & MASH 14

Three **Cumberland** or **Veggie Sausages (V)** Buttery Mashed Potato, Gravy, Crispy Shallots

NICOISE 14

Tuna, String Beans, Lettuce, Potato, Boiled Egg, Olives, Lemon, Olive Oil

GOATS CHEESE & WALNUT 15.5

Bacon, Goat's Cheese, Grapes, Lettuce, Walnuts, Tarragon, Honey Dijon Vinaigrette

GREEK SALAD (V) 11

Mixed Tomato, Cucumber, Red Onion, Basil, Olive Oil, Crouton **Feta** or **Halloumi**

FRENCH TOAST (V) 14

Honey Butter, Caramelised Hazelnuts, Grilled Banana, Salted Caramel, Honeycomb Gelato

HALLOUMI & FIGS (VE) 11

Fried Plantain, Grilled Halloumi, Figs, Berry Compote

FRIED ICE CREAM (V) 11

Banana Puree, Fried Ice Cream, Honey Syrup

ICE CREAM SELECTION (V)

1-Scp 3.5 • 2 Scps 6 • 3 Scps 8

Vanilla, Choc Chip, Hazelnut, Lemon Sorbet

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DESSERTS

BREAD PUDDING (V) 8

Croissant & Brioche Bread, Raisins, Pecan Nuts, Lemon Zest

FRENCH TOAST (V) 14

Honey Butter, Caramelised Hazelnuts, Grilled Banana, Salted Caramel, Honeycomb Gelato

MILKY PANCAKES (V)

Fluffy American Pancakes

Nutella, Banana 11.5

Bacon, Fried Egg, Maple Butter 13

Whipped Cream, Berries, Maple Syrup 11.5

GIANT PROFITEROLE (V) 9

Choux Bun, Creme Patisserie Mousse, Dark Chocolate Ganache

HALLOUMI & FIGS (VE) 11

Fried Plantain, Grilled Halloumi, Figs, Berry Compote

FRIED ICE CREAM (V) 11

Banana Puree, Fried Ice Cream, Honey Syrup

ICE CREAM SELECTION (V)

1-Scp 3.5 • 2 Scps 6 • 3 Scps 8

Vanilla, Choc Chip, Hazelnut, Lemon Sorbet

CAKES *see our blackboard for daily specials*

BURNT CHEESECAKE 7

Served with Mixed Nuts & Berry Compote

PECAN PIE 7

Served with Vanilla Gelato

PASTRIES

CROISSANT 3.5

ALMOND CROISSANT 3.5

PAIN AU CHOCOLAT 3.5

PAIN AU RAISIN 3.5

MAPLE PECAN PLAIT 3.5

SHARERS

CHEESE & GRAPES 13.5

Salt & Pepper Crackers, Mature Cheddar, French Brie, Red Leicester, Blue Stilton, Black, Red & White Grapes

ROASTED CAMEMBERT 13.5

Whole Roasted Camembert Cheese, Roasted Walnuts, Honey, Thyme, Toasted Sourdough

DIGESTIFS

ESPRESSO S 2.6 • D 3.9

BAILEYS S 6 • D 9

HENNESSEY S 8 • D 12

DISARONNO S 6 • D 9

JACK DANIELS S 6 • D 9

CAPTAIN MORGAN S 7 • D 10.5

GREY GOOSE S 8 • D 12

BOMBAY SAPPHIRE S 7 • D 10.5

JOSE CUERVO S 6 • D 9

BAR SNACKS

MIXED NUTS 3

FRENCH FRIES 4

GREEN OLIVES 3.5

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COFFEE

ESPRESSO S 2.6 • D 3.9

AMERICANO 3.4

CORTADO 3.6

MACCHIATO 3.9

FLAT WHITE 4.1

CAPPUCCINO 4.1

LATTE 4.3

CHAI LATTE 4.5

MATCHA LATTE (COLLAGEN) 4.9

MOCHA 4.4

HOT CHOCOLATE R 4 • L 4.2

ICED LATTE 4.3

ICED MATCHA (COLLAGEN) 4.9

FRAPPE 4.9

• Dark Chocolate • Caramel

+SYRUP +.50

• Vanilla • Caramel • Hazelnut

• Coconut

+ALTERNATIVE MILK +.50

• Oatmilk • Almond • Coconut • Soy

SOFT DRINKS

COKE 2.8

DIET COKE • ZERO • FANTA • SPRITE 2.6

STILL/SPARKLING WATER 2

SCHWEPES TONICS & MIXERS 2.2

RED BULL 3.5

APPLE/PINEAPPLE/CRANBERRY JUICE 2.5

CAWSTON KIDS 2.2

Apple & Pear • Summer Berries • Apple & Mango

TEA POTS

ENGLISH BREAKFAST 3.4

EARL GREY 3.4

SELECTION OF HERBAL TEAS 3.8

• Super Fruit • Camomile • Lemon

• Ginger • Green Tea • Jasmine

• Pumpkin Spice Chai

FRESH MINT TEA 3.8

ICED TEA 4

Peach Lemon

SMOOTHIES

STRAWBERRY SUNSHINE 6.5

Strawberry, Mango, Banana

TROPICAL CRUSH 6.5

Passion Fruit, Pineapple, Papaya

GROOVY GREEN 6.5

Avocado, Spinach, Pear, Mint, Green Apple, Melon

MERRY BERRY 6.5

Blackberry, Strawberry, Raspberry, Blueberry, Banana



COCKTAILS

PALOMA 12

Tequila, Lime, Strawberry, Grapefruit Soda

MOJITO LIME 10

White Rum, Fresh Mint, Lime, Soda Water

SPICY MARGARITA 12

Tequila, Lime, Chilli Pepper, Agave Syrup

APEROL SPRITZ 10

Prosecco, Aperol, Orange, Soda Water

AMARETTO SOUR 11

Amaretto, Lemon Juice, Cherry, Egg White

NEGRONI 10

Campari, Sweet Vermouth, Gin, Orange Peel

FRENCH MARTINI 12

Vodka, Chambord, Raspberry, Pineapple Juice

LONG ISLAND ICED TEA 11

Rum, Vodka, Tequila, Gin, Coke, Lemon Juice

ESPRESSO MARTINI 11

Vodka, Espresso, Coffee Liqueur, Simple Syrup

KIWI MOJITO 10

White Rum, Kiwi, Mint, Lime, Soda Water

PORN STAR 12

Vodka, Prosecco, Passionfruit, Lime Juice

STRAWBERRY DAIQUIRI 13

White Rum, Strawberries, Lime Juice, Crushed Ice

COOLERS

BASIL COOLER 8

Fresh Basil, Peach Syrup, Lemon Juice, Ginger Ale

RASPBERRY FIZZ 9

Raspberries, Raspberry Syrup, Lime, Ginger Ale

KIWI COOLER 8

Kiwi, Mint, Kiwi Syrup, Lemon Juice, Soda Water

STRAWBERRY NO'JITO 9

Strawberries, Mint, Lime, Lemonade

CUCUMBER COOLER 8

Fresh Cucumber, Cucumber Syrup, Lemon Juice
Soda Water

WHITE WINE

WRITER'S BLOCK CHENIN BLANC

125ml 4 • 175ml 5 • 250ml 7.5 • Bottle 26

CASTELLI PINOT GRIGIO

125ml 4.5 • 175ml 5.5 • 250ml 8 • Bottle 29

PATRIARCHE CHARDONNAY

125ml 5.5 • 175ml 6.5 • 250ml 9 • Bottle 43

RED WINE

ALMA DE CHILE MERLOT

125ml 5 • 175ml 6 • 250ml 8.5 • Bottle 31

PIEDRA NEGRA BODEGA MALBEC

125ml 7 • 175ml 8 • 250ml 10.5 • Bottle 41

ROSE

CA'LUNGHETTA PINOT GRIGIO

125ml 5 • 175ml 6 • 250ml 8.5 • Bottle 30

Whispering Angel

125ml 7 • 175ml 8 • 250ml 10.5 • Bottle 42

SPARKLING

LA GIOIOSA PROSECCO ROSE

125ml 5.5 • Bottle 31

II COLMO PROSECCO BRUT NV

125ml 6 • Bottle 33

DIGESTIFS

BAILEY'S S 6 • D 9

HENNESSEY S 8 • D 12

DISARONNO S 6 • D 9

JACK DANIELS S 6 • D 9

GREY GOOSE S 8 • D 12

BOMBAY SAPPHIRE S 7 • D 10.5

JOSE CUERVO S 6 • D 9

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