



BREAKFAST AND BRUNCH

SERVED 9AM TO 3PM

BREW & BARREL

BOWLS

Acai Bowl

granola, acai berry, banana, summer berries, coconut flakes and chia seeds (vg) - 9.5

Fruit Bowl

selection of fruit with coconut yogurt (vg) - 6.50

Nutty Granola

nutty granola, mixed fruit and coconut yogurt (vg) - 7

SIDES

Homemade Halloumi Sticks - 5.5

Truffle Fries - 5.5

Fries - 4
+ cheese +1.5

Sweet Potato Fries - 4.5

Homemade Hummus dip with bread - 6

ADD EXTRA

Egg - 1.5	Streaky Bacon - 3.5
Sourdough Slice - 1.5	Halloumi - 3.5
Garlic Mushrooms - 2	Chorizo - 3.5
Smashed Avocado - 3	Cumberland Sausage - 2.5
Hash Browns- 3.5	Smoked Salmon - 4

KIDS MEALS

Please see back of menu

We use seasonal ingredients to garnish some of our dishes

An optional service charge of 12.5% will be added to your food bill

EGGS

Smashed Avocado with Poached Eggs (v)
feta cheese, chilli flakes on sourdough toast - 10.5

Poached Eggs and Streaky Bacon
homemade herb pesto, hollandaise and spinach on sourdough toast - 10.5

Chorizo and Scrambled Eggs
homemade herb pesto and hollandaise on sourdough toast - 11.5

Smoked Salmon, Poached Eggs, Spinach
with homemade herb pesto and hollandaise on sourdough toast - 13.5

Turkish Eggs (v) *new*
poached eggs with yogurt, garlic and herb butter and smoked salt, served with sourdough toast - 11.5
+ Chorizo - 3.5

VEGETARIAN & VEGAN

Vegan Full English B&B (vg)
stewed beans, meat free sausage, spinach and onions, garlic roasted mushroom, hash brown, grilled soy tofu on sourdough toast - 13
double up on everything + 6

Soft Mozzarella, Seasonal Tomatoes and Spiced Balsamic (v)
with homemade herb pesto and balsamic glaze on sourdough toast - 9.5

Goats Cheese & Caramelised Onion Tart (v)
new
served with pepper coulis, organic leaves and house dressing- 10

'As you like it'- ask to have poached, fried or scrambled eggs

All our eggs are Free Range from Clarence Court

B&B SPECIALS

Full English B&B **locals favourite**
streaky bacon, two eggs, beans, garlic roasted mushroom, black pudding, hash browns and sausage on sourdough toast - 15.5
give it both barrels - double up + 6

B&B Breakfast Brioche Bun
streaky bacon with soft scrambled egg and cheddar on a soft brioche bun - 10.5

B&B Shakshuka (v)
baked eggs with rich tomato, red pepper & onion sauce with, feta, spinach and toasted sourdough - 14.5
add chorizo + 3.5

French Toast (v)
with strawberries, strawberry coulis, mascarpone - 11.5
add Streaky Bacon - +3.5

Sweetcorn Fritters (v)
with sweet red pepper sauce, avocado, topped with salsa and poached egg - 12.5

Pulled Pork Benedict
12hr braised pulled pork, smashed avo, poached eggs, smoked paprika hollandaise, crispy kale on brioche bun - 16

Banoffee Pancakes (v)
stack of 3 pancakes with brown butter, banana, honey and walnut compote, mascarpone, caramel sauce and caramelised banana - 12

PASTRIES

See our counter for today's fresh pastries, cakes and bar snacks

FOOD ALLERGY NOTICE
PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH





BREW & BARREL

HOT DRINKS

COFFEE

Large +30p

- Espresso - 2.9
- Latte - 3.5
- Cappuccino - 3.7
- Long Black - 3.1
- Flat White - 3.4
- Americano - 3.1
- Mocha - 3.7
- Macchiato - 3.1
- Cortado - 3.1
- Milk Alternatives - Oat, Almond, Coconut +.30

BLENDSMITHS

- Chai Latte - 3.7
- + Dirty Chai (+coffee) - 4.6
- Tumeric Latte - 3.7
- Matcha - 3.9
- Beetroot and Ginger - 3.9
- Hot Chocolate (V) - 3.7

Syrups - Vanilla, Hazelnut, Caramel, Butterscotch +.20

Iced Drinks +.20

TEA

- English Breakfast
- Earl Grey
- Green Tea
- Peppermint
- Hibiscus
- Rooibos - 3.1

COLD DRINKS

Juices - 3

Orange, Apple, Passionfruit, Lychee, Pineapple, Grapefruit

Jarr Kombucha 330ml - 4 Original or Passionfruit

Cawston Press 330ml - 3.5 Cloudy Apple, Elderflower Lemonade, Rhubarb, Sparkling Orange, Ginger Beer

CocaCola or Diet Coke 330ml - 3.1

Still or Sparkling Water 330ml - 1.9

SMOOTHIES

Tough Nut - 6.9

Hemp protein, cocoa, banana, peanut butter, almond milk + shot of espresso + 1

Common Ground - 6.5

Spinach, apple, pineapple, mango, ginger, lime

Berry Blend - 6.5

Summer berries, banana, oat milk

Mango Passion - 6.5

Mango, passionfruit, lime, coconut

PRIVATE HIRE

In the evenings we turn into a chilled, laidback cocktail wine bar, where friends come to catch up, many come on dates or some have a right knees up when we have live music or private parties in this intimate space.

Please ask a team member or email admin@brewandbarrel.co.uk to enquire about hiring our space

BOOZY BRUNCH DRINK SPECIALS

BLOODY MARY - 9

MIMOSA - 8

PROSECCO BOTTLE - 25
(11AM TO 4PM)

ABOUT THE COFFEE

OUR SPECIALITY COFFEE IS 100% ARABICA SINGLE ORIGIN

Profile: Full body, medium acidity, rich and sweet.

Notes: Caramel, Cherry, Chocolate

Origin: Brazil (Cabo Verde - Fazenda Paraiso)

Sourced from a local roaster in Battersea we opt for the highest grade coffee. We also offer many other drink options like the Matcha and Hot Chocolate- which has quickly become a local favourite.

KIDS MENU

KIDS PANCAKES - 7

KIDS FRENCH TOAST - 7

KIDS FULL ENGLISH - 9.5

SCRAMBLED EGGS ON TOAST - 5

FRUIT BOWL - 4

