



BREAKFAST & BRUNCH

Our menu at Moss and Moor is ingredient driven. We work closely with local producers, farmers and suppliers as we believe these are the real food heroes, although produce from further afield will also appear in dishes from time to time, should the quality be exceptional.

The dishes we hope you enjoy with us will be fuss free, with as little done to them as possible, taking care to showcase the quality of the ingredients.

9am – 11.30am Monday to Saturday, 10.00am – 11.30am Sunday

LIGHTER BITES

Croissant with jam and butter 3.00

Almond croissant 3.75

Cinnamon bun 3.50

Blueberry and white chocolate muffin 3.00

House granola with yoghurt, and summer berries 6.50

BRUNCH

Smashed avocado on toast with chilli, coriander and poached eggs (v) 8.50

Black pudding hash with red onion, spinach, poached eggs and grain mustard 7.75

Truffled chestnut mushrooms with chives and toasted sourdough (v) 8.25

Bacon ciabatta sandwich 5.75

Add a fried egg 1.50

Add grilled tomato 1.50

Add a field mushroom 1.50

Fry up of bacon, Lishman's sausage, field mushroom, grilled tomato, eggs, hash browns, black pudding and fried bread 11.00

EGGS

Eggs Benedict – Lishman's bacon 8.50

Eggs Royale – Staal smoked salmon 9.50

Eggs Florentine – spinach (v) 8.50

Staal smoked salmon with scrambled eggs and toasted sourdough 10.25

Eggs – poached, scrambled or fried on toasted sourdough (v) 5.00

EXTRAS

Sourdough toast with strawberry jam and Netherend Farm butter (v) 1.50

A bowl of hash browns (v) 3.00



We cannot guarantee an allergen free meal.

Tel: 01943 663699 www.mossandmoor.co.uk wifi code: MO\$\$&MOOR!

 @mossandmoor