

BREAKFAST SERVED 9-11.45

Full Driftwood

Two Harry's sausages, two poached or fried eggs, smoked streaky bacon, roasted tomato, field mushroom, baked beans and thick Westbourne granary toast 13.95

Little Driftwood

Harry's sausage, poached or fried egg, streaky bacon, roasted tomato, field mushroom, baked beans and thick Westbourne granary toast 10.95

Field Breakfast

Grilled Halloumi, field mushroom, poached egg, roasted tomato and fresh spinach on toasted Southbourne sourdough 10.95

Hallgate Farm Eggs

Scrambled, poached or fried eggs served
on Southbourne Sourdough 7.95

Add smoked streaky bacon 3.00 Smoked salmon 3.50

Field mushroom 2.50

Smoked Salmon Benedict
Poached eggs and Driftwood hollandaise served
on Southbourne Sourdough 11.95

Smoked Bacon Benedict
Poached eggs and Driftwood hollandaise served
on Southbourne Sourdough 10.95

Westbourne Soft Baps
Streaky smoked bacon or Harry's sausages 5.95
Add Fried egg 2.00 Harry's sausage 3.00
Smoked streaky bacon 3.00

Fluffy Pancakes
Homemade and served with crispy smoked bacon and maple syrup 8.95

Porridge
With local apple compote, Fishbourne honey
and toasted almonds 7.95 n

Homemade Banana Bread
Served toasted with cinnamon butter 7.95

Local Granola Greek yoghurt, poached pear, local honey and toasted almonds 7.95 n

Toast Basket Granary or Southbourne sourdough with marmalade or strawberry jam 4.95

All butter croissant – Pain aux Raisin 3.25

Homemade cheese or fruit scone fresh from the oven every morning 2.95

Homemade sausage roll baked this morning or sweet potato, spinach and cheddar roll 4.95



LUNCH SERVED 12-3

Macaroni Cheese

Homemade with a crispy cheese top and served with carrot, sultana and poppy seed salad and dressed garnish 13.95

Welsh Rarebit

Served with our homemade apple and date chutney, coleslaw and dressed garnish 13.95

Winter Toasty

Chicken breast, stuffing and cranberry jelly toasted in thick Westbourne Granary with Driftwood coleslaw and dressed garnish 8.95

Homemade Soup

Served with thick Westbourne granary bread Please see black board for today's choice 7.95

Smoked Mackerel Pate

Homemade and served with horseradish and beetroot relish, dressed garnish and Westbourne granary toast 9.95

Quiche

Homemade every morning and served warm with new potatoes in a fresh herb mayonnaise, cucumber and fresh dill, a carrot, sultana and poppy seed salad and dressed garnish

Please see black board for today's choice 13.95

Baked Potatoes

Ready from midday and served with butter and dressed garnish

Prawn mayonnaise and fresh dill 9.95

Cheddar and homemade coleslaw 8.95

Tuna mayonnaise 8.95

Herb roasted vegetables and feta 9.95

Driftwood coronation chicken topped with toasted almonds 9.95 n

Salad Bowls

Served on dressed salad, new potatoes in a fresh herb mayonnaise, cucumber and fresh dill and a carrot, sultana and poppy seed salad Grilled goats cheese, roasted red peppers and toasted pine nuts 14.95 n Driftwood coronation chicken with toasted almonds and apricots 14.95 n Smoked salmon and prawns in a fresh dill mayonnaise 15.95

Toasted Paninis served 12-4

Served with driftwood coles law and dressed garnish

Chicken, bacon, mozzarella and mayonnaise 8.95
Goats cheese and red onion marmalade 8.95
Smoked bacon, brie and cranberry 8.95
Mozzarella, fresh basil and tomato 8.75
Roasted red pepper and goats cheese 8.95
Cheddar and Treagust ham 8.95
Tuna mayonnaise and mozzarella 8.95

Winter Warmer add a cup of today's homemade soup to any panini or sandwich for 2.95

Sandwiches served 12–4

Served on Westbourne granary with crisps and garnish

Treagust ham and English mustard 8.95
Smoked salmon and cream cheese 8.95
Prawn mayonnaise and fresh dill 8.95
Chicken, bacon, lettuce & mayonnaise 8.95
Coronation chicken and lettuce 8.95
Egg mayonnaise and cress 8.75
Hummus, roasted red peppers and lettuce 8.75
Tuna mayonnaise and cucumber 8.75

Please inform your waiter of any intolerances or allergies when placing your order. Our kitchen handles all allergens. n = nuts



Union Coffee

Flat white 3.20

Americano 3.00

Latte 3.20

Cappuccino 3.20

Macchiato 2.90

Double espresso 2.90

Mocha 3.30

Iced latte 340

Chai latte 340

Oat / Soya / Syrups .60

Tea

Pot of house tea 2.80

Earl grey 2.90

Green moa feng 2.90

Berries and Cherries 2.90

Peppermint 2.90

Hot chocolate 3.50

with cream and marshmallows 4.10

Cold Drinks

4 freshly squeezed oranges 4.25

Cox & Gala apple juice 3.30

Kombucha Classic or Ginger 4.25

Organic Blood Orange 3.95

Tregothnan Sparkling Iced Lemon Tea 3.95

Raspberry lemonade 3.75

Traditional ginger beer 3.75

Sparkling elderflower 3.50

Coke / diet 3.40/3.30

Still/sparkling water 2.50

Cakes

Carrot cake 3.75 n

Fruity flapjack 3.25

Homemade lemon drizzle 3.75

Homemade orange, almond, polenta 3.95 n

Coffee sponge 3.75

Jam and buttercream sponge 3.75

Homemade fig, peach and almond cake 3.95 n

Chocolate tiffin 3.75

Rich chocolate brownie 3.95

Homemade Banana and pecan cake 3.75 n

Driftwood bread pudding 3.95

Homemade all-butter shortbread 3.45

Lemon, ginger and almond slice 3.95 n

Driftwood Cream Tea

Homemade fruit scone, strawberry jam and clotted cream served with a pot of tea of your choice 8.20

Homemade Fruit and Cheese Scones
Fresh from the oven every morning 2.95

Toasted Tea Cake and Butter 3.75

Wine, beer, sparkly

Baby bottle of Prosecco 7.95

Rose or White Prosecco 29.00

House Rose 7.95/29.00

House White 7.95/29.00

House Red 7.95/29.00

Birra Morretti 4.6% 5.95

Brewdog Punk IPA 5.4% 5.95