



THE ARTISAN EATERY

GLUTEN FREE

BREAKFAST | BRUNCH | LUNCH | TAKEAWAY

START YOUR DAY

Yoghurt Pot (v) Greek Yoghurt Seasonal Fruit Honey Baked Oats	5.00
Figs on Toast (v) Figs Mascarpone Pomegranate Seeds Gluten Free Toast Honey Baked Oats	8.50
Banana and Almond Butter Toast (ve) (n) Caramelized Bananas Almond Butter Flaked Almonds Agave Syrup Gluten Free Toast	8.50
Toast and Marmalade (v) Caramelised Peaches Whipped Mascarpone Honey Baked Oats Gluten Free Toast Mint	4.50
Breakfast Sandwiches Bacon 5.50 Egg (v) 4.00	8.50
Woodkraft Breakfast Double Streaky Bacon Hash Brown Baked Beans Free Range Eggs Grilled Tomato Field Mushroom Gluten Free Toast	12.00
Vegetarian Breakfast (v) WK Rosti Hash Brown Baked Beans Free Range Eggs Grilled Tomato Field Mushroom Spinach Gluten Free Toast	12.00

PANCAKES

Gluten Free Pancakes Smoked Streaky Bacon Maple Syrup Butter	8.00
Gluten Free Pancakes Caramelized Apples Pecans Vanilla Cream Maple Syrup Cinnamon (ve) (n)	8.00
Vegan Buckwheat Pancakes Blueberries Coconut Cream Blackberries Shaved Coconut (ve)	8.00

ON TOAST

WK Smashed Avocado on Toast (v) Our Signature Smashed Avocado Mix Gluten Free Toast Poached Eggs Aleppo Chilli Oil	9.50
Wild Mushrooms on Toast (v) Mixed Wild Mushrooms Truffle Oil Gluten Free Toast Poached Eggs	9.50
N'Duja on Toast Soft, Spicy N'Duja Sausage Fresh Cows Mozzarella Poached Eggs Mixed Cherry Tomatoes Grana Padano Basil Gluten Free Toast	12.50
WK Rarebit (v) Gluten Free Toast Signature Rarebit Mix Tomato Salad	8.00
WK Crab Rarebit Gluten Free Toast Signature Rarebit Mix Brown Crab Meat Tomato Salad	10.50

SOMETHING EXTRA?

Field Mushrooms Grilled Tomato Spinach Egg Baked Beans	1.00
Hash Brown WK Rosti	1.50
Streaky Bacon Wild Mushrooms WK Smashed Avocado Sliced Avocado Gluten Free Toast Ham Hock Halloumi	2.00
Smoked Salmon Prosciutto	2.50

BRUNCH

WK Rosti Handmade Patties of Shredded Courgette, Sweetcorn, Potato, Onion, Chilli and Parsley; Gently Pan Fried and Served with either: - Chorizo Poached Eggs - Sliced Avocado Sweetcorn and Tomato Relish (ve)	10.00 10.00
Eggs Benedict (Ham Hock)	9.50
Eggs Royale (Smoked Salmon)	10.00
Eggs Florentine (Spinach) (v)	8.50
Huevos Benedictos (Smashed Avocado + Chorizo)	11.00
Truffle Pig Benedict (Wild Mushrooms, Truffle Oil, Grana Padano and Prosciutto)	11.50
<small>(All served on a Gluten Free Toast, with Poached Eggs and Hollandaise. All dishes contain less than 20PPM Gluten)</small>	

A SPOT OF LUNCH

Soup of the Day (v)	6.00
Pumpkin Cream Gnocchi (v) Pan Fried Gnocchi Pumpkin Cream Sauce Crispy Sage Goats Cheese Gluten Free Toast	11.50
Grilled Mackerel Turmeric Spiced Grilled Mackerel Zesty Potato Salad Herb Oil	14.00
Slow Cooked Beef Brisket Hash Sauteed Potatoes Beef Brisket Slow Cooked Onions Fried Egg Mature Cheddar Chives	12.00
Sweetcorn Fritters (ve) Sweetcorn Fritters Sweetcorn and Tomato Relish Sliced Avocado Leaves Chilli Jam Fries	10.50
Zesty Crab Salad White Crab Meat Spring Onions Avocado Red Chilli Lime Cucumber Mayonnaise Croutes Leaves	12.00
Roasted Beetroot Salad (ve) Roasted Purple and Golden Beets Figs Red Onion Almonds Balsamic Dressing	10.00
Carolina Chicken Salad BBQ + Mustard Pulled Chicken Thighs New Potatoes Cucumber Peppers Sliced Avocado Sweetcorn and Tomato Relish Pomegranate Seeds Mixed Leaves	12.00

SANDWICHES

Goats Cheese and Beetroot Melt Sandwich (v) Goats Cheese Roasted Beetroot Figs Leaves Gluten Free Toast Fries	8.50
Carolina Chicken Melt Sandwich BBQ + Mustard Pulled Chicken Thighs Mature Cheddar Cheese Leaves Gluten Free Toast Fries	9.50
Ham and Brie Melt Sandwich Pulled Ham Hock Brie Apple Honey Mustard Mayonnaise Leaves Gluten Free Toast Fries	9.00
Tuna Melt Sandwich Tuna Mayonnaise Spring Onion Mature Cheddar Cheese Leaves Gluten Free Toast Fries	8.50

PLEASE INFORM US OF ANY DIETARY NEEDS OR REQUIREMENTS BEFORE ORDERING.

WE ARE HAPPY TO SERVE OUR ENTIRE MENU TO TAKEAWAY.