

GLUTEN FREE BREAKFASTS & BRUNCHES

Served until 12pm

Breaking one's fast is an important life-event that should ideally be celebrated with drum rolls and trumpets. Alas, competent musicians are not known to be early risers. However, we hope that, even without musical accompaniment, the following menu (further enhanced by Brunch), will make you want to sing.

The Full Find

Sausage, oak smoked dry cure bacon, slow roasted vine plum tomato, sautéed mushrooms, black pudding rösti and eggs served with gluten free bread. 11.95

OPTION: DF

The Vegetarian Find v

Slow roasted vine plum tomato, spinach, vegetarian sausage, sautéed mushrooms, potato and onion rösti served with gluten free bread. 9.95

OPTION: DF VE

The Smaller Find

Oak smoked dry cure bacon, roasted tomato, black pudding rösti and an egg served with gluten free bread. 6.95

OPTION: DF

The Dockham

Oak smoked dry cure bacon butty, tomato and bacon relish. 5.95

GLUTEN FREE BREAD. OPTION: DF

The Sandford Sausage

Tivoli herb sausage butty, mustard and leek relish. 5.95

GLUTEN FREE BREAD. OPTIONS: VE DF

ON TOAST

GLUTEN FREE BREAD

Sautéed mushrooms and slow roasted plum tomatoes on toast. v 4.95

Eggs (fried, scrambled or poached) on toast. v 4.95

Harissa scrambled eggs on toast. v 4.95

Homemade preserves and toast. v 3.45

Chef's Porridge of the Day v 3.95
with choice of toppings.

OPTIONS: VE DF GF

The Find Homemade Granola v 4.95
Jess's Ladies yogurt with choice of topping.

OPTIONS: VE DF

EXTRAS Add any of the following

Tomato	0.95
Mushrooms	0.95
Sausage	1.95
Avocado	1.95
2 Eggs	1.95
2 Rashers of bacon	1.95
Spinach	1.95

V = Vegetarian VE = Vegan

DF = Dairy Free N = Contains Nuts

We only use free range meat and eggs. Please let us know if you have any food allergies or dietary requirements. **Due to the busy nature of our coffee house we cannot guarantee the absence of nuts or other allergens.**

WHERE POSSIBLE WE WOULD BE
DELIGHTED TO MAKE THESE DISHES
DAIRY-FREE OR VEGAN FOR YOU.



GLUTEN FREE LEGEND-MAKING LUNCHES

Served 12 – 3pm

The true meaning of lunch has been debated for centuries by scholars; often during an actual lunch – which was both fitting and highly convenient. Thankfully, they never reached a conclusion, which has left the field open for us to create a gloriously varied lunch menu to satisfy every interpretation. Feel free to discuss.

GREAT DEBATES

Ras El Hanout braised Cotswold lamb, sautéed butternut, beetroot puree, confit apricots. 15.95

Crab, pea and lemon risotto, smoked bacon crisp, pea shoots. 13.95

Butternut squash, artichoke and bean cassoulet, rocket pesto served with gluten-free bread. DF 9.95

OPTIONS: VE

LIGHT DISCUSSIONS

Black and white quinoa, herby chicken, butternut squash, pumpkin seeds and rocket pesto dressing. DF 7.45

Cotswold rarebit, devil mustard, roasted plum tomato, rocket. V 6.95

GLUTEN FREE BREAD

Oak smoked dry cure bacon butty, tomato and bacon relish. 5.95

GLUTEN FREE BREAD

Soup of the day served with with gluten free bread. 6.45

SIDE ISSUES OPTIONS: VE DF

Gluten free bread with Netherend Farm Cotswold butter. 1.95

Sautéed potatoes, parsley butter, elephant garlic crisps. V 2.95

Roasted winter vegetables infused with herbs. VE DF 2.95

Mixed leaves and citrus dressing. VE 1.95

Wilted winter greens. 1.95

Sweet potato fries, wasabi and butterbean dip. VE 1.95

NOTABLE SANDWICHES

GLUTEN FREE BREAD. OPTION: DF

Mint infused Beetroot, roasted butternut squash, oven dried tomatoes and rocket. VE 6.45

Chunky fish fingers, lettuce and citrus tartar sauce. 7.95

Local brie, bacon, avocado and onion marmalade toasted sandwich. 7.45

Ham and cheese panini. 6.45

Egg and cress sandwich, with mustard mayonnaise. V 6.45

The Find Club – smoked bacon, marinated chicken, cheddar, avocado, tomato, lettuce. 6.95

CONCLUSIVE DESSERTS

Granny's baked rice pudding, blackberry compote. V 5.95

Winter fruit pudding with Winstones vanilla ice cream. V 5.95

Chocolate fondant, molten peanut butter core served with salted Winstones caramel ice cream. N V 6.45

Affogato – espresso and Winstones vanilla ice cream. V 3.95

OPTION: VE

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IN ADDITION TO OUR WONDROUS BREAKFASTS, BRUNCHES AND LUNCHES WE OFFER:

DAYLONG DELIGHTS

Served all day until 6pm

Because we believe every day deserves to be special, our selection changes daily. We can offer a most gratifying Soup of the Day; a range of nourishing yet stimulating Sandwiches, wondrous Salads and Savouries; and a collection of frankly irresistible Cakes and Pastries. Wherever possible, we source our ingredients and some finished foods from local artisan producers and suppliers who meet our ethical and quality standards. Many items are created and prepared in-house.

Please see our Board for the latest selection of delights.

TRIUMPHANT TEAS

Served from 3pm to 6pm

Afternoon Tea in its present form is said to have been invented by the aristocracy, desperate to fill the chronological void stretching between the end of luncheon and the beginnings of supper and/or dinner. For us, however, it can be the day's high point; with a choice of refreshing artisan teas from across the globe, serving soup, sandwiches, freshly-baked scones and pastries, glorious cakes, and the southwest's best cream and conserves.

Please refer to our Board or ask staff for details.

SUPREME SUPPERS

Served from 6pm

The precise timing of suppertime has often ignited controversy amongst arbiters of etiquette. To avoid confusion (and the alarming possibility of actual bunfights) we have unilaterally declared its official start as 6pm.

Moreover, because life's pleasures are almost always increased when enjoyed with others, all our supper dishes are designed for sharing.

Please see our separate SUPPER MENU for the most recent additions.

