## Egg

## ART|YARD <br> BAR \& KITCHEN

Healthy Start

Our dishes use Cacklebean eggs from free range, happy hens raised on Cackleberry farm just outside Stow-on-the-Wold. The farm raises rare-breed birds in traditional chicken houses set within 12 acres of land, where the flocks roam freely.

## 3 EGG OMELETTE £13 GF

With a choice of (3):
I ham I cheese I pepper I red onion I mushroom
| tomato | smoked salmon I spinach

## EGGS BENEDICT £12

English muffin topped with ham,
2 poached eggs and Hollandaise sauce

## EGGS ROYAL $£ 13$

English muffin topped with smoked salmon,
2 poached eggs and Hollandaise sauce

## EGGS FLORENTINE £11 V

English muffin topped with spinach,
2 poached eggs and Hollandaise sauce

## EGGS ON TOAST $£ 9 \mathrm{~V}$

2 eggs cooked to your preference
with sourdough toast
Sides
CUMBERLAND SAUSAGE £4
BACON £4 GF
SMASHED AVOCADO £4 VE
SMOKED SALMON £4 GF
BLACK PUDDING £3
SOURDOUGH TOAST £4 V
butter \& jam

## Our Masterpieces

## ARTYARD FULL ENGLISH £18

sausage, bacon, baked beans, mushroom, black pudding hash brown, tomato, toast and 2 eggs cooked to order

ARTYARD VEGAN BREAKFAST £16 VE
vegan patty, hashbrown, baked beans, tomato, mushroom, avocado, toast and scrambled 'egg' tofu (v)

VEGAN BAGEL £11 VE
vegan cream cheese, spinach, pickled onion,
sun-dried tomato (v)

## SMASHED AVOCADO ON TOAST £13 V

2 poached eggs, seed crumble

SHAKSHUKA £15 V
spicy tomato sauce, peppers, 2 baked eggs,
feta cheese, baguette
add:
nduja £3

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\text { avocado } £ 3
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## NUTELLA FRENCH TOAST £13 V

brioche bread,nutella, crème fraiche, banana, berries and maple syrup

Prices include VAT. A discretionary $12.5 \%$ service charge will be applied to your bill, all of which goes to the team. If you have any dietary requirement or are concerned about food allergies, e.g nuts, you're invited to ask one of our team members for assistance with menu selection.

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\mathbf{V} \text { vegetarian } \mathbf{V G} \text { vegan } \mathbf{G F} \text { gluten-free }
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## OVERNIGHT OATS £12 VE | GF

apple, maple syrup, coconut yoghurt, almond and coconut flakes (v,gf)

CHIA PUDDING £14 VE | GF
poached plum, coconut yoghurt, passion fruit purée and pomegranate (v,gf)

SEASONAL BERRIES £6 VE \| GF
funner
APPLE £4
ORANGE £4
GRAPEFRUIT £4
Coffee
ESPRESSO £3
AMERICANO $£ 3.5$
FLAT WHITE £4
LATTE £4
CAPPUCCINO £4
MOCHA £4
MACCHIATO £3
FILTER COFFEE £3
Tea

BREAKFAST £4
EARL GREY YA
GREEN TEA Eq
CAMOMLE Eq $^{2}$
PEPPERMINT $£ 4$
LEMON \& GINGER £4

