

Here at Social Pantry Café, we're striving to improve how we reduce waste and become more sustainable.
Seasonality and sourcing is our starting point for every dish. No more avocado on toast but
more zero waste elements and locally sourced produce.

SATURDAY-SUNDAY

8.30-16.00

Porridge, Seasonal Compote – 6.5
Yoghurt, Nut Butter, Pumpkin Seed & Chai Honey (n) (vg)
Or Coconut Yoghurt (vg)

House Cured Salmon on Rye – 10.5
Celeriac Remoulade, Crème Fraîche, Dill Salad
Add St Ewes Poached Eggs +2

Baked French Toast – 9.5
Chai Honey, Cocoa Husk, Seasonal Roasted Fruit

Brioche Bun – 9.5
Conish Yarg & Caper Fried Egg, Smoked Bacon, Gherkin
Ketchup

Cavolo Nero, Potato and Caramelised Roscoff Onion
Fritter – 10.5
House Chutney, Radicchio, Rocket Salad (gf) (vg)

Smoked Haddock Rarebit – 10.75
Sourdough, Fresh Horseradish & Chive Salsa, Bitter Winter Leaf
Salad

Crane's Kitchen Full English Breakfast – 12.5
St Ewes Scrambled Egg, Sausage, Portobello
Mushroom, Tomato, Smoked Bacon, Beans, Toasted
London Sourdough

Pumpkin, Toasted Chickpea, Croxton Manor Goats
Curd – 10
Urfa Chilli Egg, Flatbread (v)

Chestnut Mushroom and Seasonal Greens – 10.95
Miso and Mushroom Butter on Toasted Sourdough,
Crispy Shallot and Hemp Seed Waste Bread Crumb

Shakshuka – 11
Rose Harissa Yoghurt, St Ewes Poached Eggs, Smokey
Aubergine, Dill Salsa, Toasted Sourdough
Add Nduja +2.75

Eggs Any Way – 8.5
Our eggs are from Happy Hens living in St Ewes, Cornwall (v)
Add Smoked Bacon +3

SHARING SIDES

Stack of Hash Browns and Lincolnshire Poacher – 5
Black Pudding with Black Garlic Aioli – 5

COUNTER SPECIALS

Monday - Friday

Head to the counter to find a selection of seasonal salads, sandwiches
and savoury bites.

BOTTOMLESS BRUNCH

Make your weekend brunch that bit better!
Go bottomless prosecco for +20pp.
Every Saturday and Sunday
(max 2 hours per table)

PRIVATE HIRE

Exclusively hire Social Pantry Café and enjoy
the space for your very own event. Birthdays, hen parties,
weddings and more - we'll make it an occasion to remember.

enquiries@socialpantry.co.uk

DRINKS

COFFEE

From Redemption Roasters - The world's first behind bars coffee company. They don't just source coffee ethically; their entire roasting and coffee education process is socially impactful. The result is a finely crafted cup of coffee that raises the bar for everyone.

Espresso	2.2
Americano	2.3
Flat White Latte Cappuccino	3
Iced Coffee	3
Mocha	3

TEA

English Breakfast Spicy Chai	2.75
Lemongrass and Ginger Peppermint	
Green Earl Grey Rooibos Chamomile	

HOT DRINKS

Matcha Latte	3.2
Chai Latte	2.8
Hot Chocolate	2.8
Dirty Chai Latte	3.75

SOFT

Cawston Elderflower	2.5
Cawston Apple	2.5
Cawston Ginger	2.5
Cawston Rhubarb	2.5
Cawston Orange	2.5
Belvoir Lemonade	3
Dash Blackcurrant	3
Jarr Kombucha Ginger	4.75
Jarr Kombucha Passionfruit	4.75
Freshly Squeezed Apple/Orange Juice	3.75
Belu Still Water	1.5
Belu Sparking Water	1.5

Organic Cold Pressed Juices	4.75
-----------------------------	------

24 Carrot Gold	
Carrot, Orange, Ginger, Lemon, Turmeric	

Beet Beet Living	
Beetroot, Apple, Orange	

Squeeze The Day	
Orange, Apple, Pineapple, Lemon, Ginger, Turmeric	

It's Easy Being Green	
Cucumber, Spinach, Pineapple, Lime	

THE HARD STUFF

SPARKLING	125ml / Bottle
NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy	7 29

2017 Classic Cuvée Brut, Rathfinny Wine Estate, Southern England	60
---	----

WHITE	175ml / 250ml / Bottle
2020 Trebbiano/Garganega, Ponte Pietra, Veneto, Italy	6 / 8 / 23

2020 Organic Macabeo, Familia Castaño, Murcia, Spain	25
---	----

2020 `P` Pinot Grigio, Alpha Zeta, Veneto, Italy	27
---	----

2020 Picpoul de Pinet, Baron de Badassière, Languedoc, France	29
--	----

2020 Marlborough Sauvignon Blanc, Ribbonwood, New Zealand	35
--	----

ROSE	175ml / 250ml / Bottle
2020 Luberon Rosé, Famille Perrin, Southern Rhône, France	8 / 10 / 30

2020 `Cuvée Alexandre` Coteaux d'Aix-en- Provence Rosé, Château Beaulieu, France	45
---	----

125ml of White, Rosé & Red available on request

RED	175ml / 250ml / Bottle
2019 Alicante/Syrah, Casa Mia, Sicily, Italy	6 / 8 / 23

2020 Organic Monastrell, Familia Castaño, Murcia, Spain	25
--	----

2019 Montepulciano d'Abruzzo, Il Faggio, Italy	7 / 9
---	-------

2020 Aconcagua Costa Pinot Noir, Montes Limited Selection, Chile	33
---	----

2020 Calchaquí Valley Malbec, Amalaya, Salta, Argentina	35
--	----

BEER

The team at Toast use surplus bread to replace virgin barley to use less land, energy and water.

Toast Lager	4.7
Toast Ale	4.7
Toast Session IPA	4.7

COCKTAILS

Bloody Mary	9
Aka the ultimate hangover cure	
Sapling Vodka Tomato Juice Our Home Spice Mix	

Mimosa	7.5
Prosecco and Fresh Orange Juice	