

# POCO BRUNCH & LUNCH

100% Seasonal, Organic, Locally Grown Vegetables and Free Range Meat

**BLOODY MARYS** - Classic / Harissa / Beetroot

**SPRITZ** - Rosehip cup / Stellacello

*all alcohol available from 12pm*

**BRUNCH** - *Served open til 3pm*

**Seasonal fruit**, live yoghurt, honey, toasted buckwheat, seeds (v,gf)

**'Papas a la pobre'**, potatoes, fried egg, rosemary, garlic (*add merguez*)(v,gf)

**Field mushroom**, labneh, za'atar, poached eggs, grilled sourdough, greens (v\*)

**'Moroccan scramble'**, merguez, eggs, harissa beans, chilli, sourdough\*

**Smoked trout**, horseradish creme fraiche, poached eggs, sourdough\*

**Sandridge farm bacon butty**, leaves, harissa (*add egg*)

**LUNCH** - *Served 12 til 5pm*

**Seasonal Salad Plate**: Salad leaves, golden beet hummus, fava purée, sourdough, falafel, olives (v\*)

**Organic Sourdough Sarnies**

House-smoked trout, horseradish and dill creme fraiche, crispy spring onions, leaves

Gorwydd Caerphilly, apple chutney, crushed walnuts, leaves

Roasted beets, golden beet hummus, Homewood fresh ewes curd, toasted seeds, leaves

Homewood halloumi, piquillo peppers, pickles, leaves.

**Sides**

Garlic and rosemary patatas (v,gf)

Severn Project leaves, olive oil (v,gf)

Kalamata or Amfissa olives (v,gf)

Harissa or Aioli (v,gf)

**SWEET**

**Organic ice cream**: lemon sorbet, -clotted cream vanilla, salted caramel or chocolate (v,gf)

**'Affogato'**, Clotted cream vanilla ice cream, espresso (v,gf)

**Goat's milk chocolate pot**, caramelized beetroot, cream (v,gf)

**Rhubarb & Hibiscus parfait**, honeycomb (v,gf)