

LOCALLY SOURCED



GLOBALLY INSPIRED

Breakfast

Toast, butter, preserve.....	2
Granola, lemon curd, yoghurt.....	3.5
Lynne’s free range eggs on toast (poached, fried or scrambled).....	4.5
Oaxaca (“Wahaca”) Mexican eggs: omelette ribbons in spicy tomato, toast.....	6
CsonsLT: Dry cured bacon, tomato, aioli, focaccia, salad.....	7.5
The Veggie breakfast: Smoked tofu, poached eggs, seasonal greens, red pepper, mushroom, tomato, chipotle, homemade beans, toast.....	8.5
Macneils’ Scandinavian style smoked salmon, poached eggs, greens, toast.....	8.5
The full CSons: dry cured bacon, black pudding, sausage, chorizo sausage, mushroom, tomato, poached egg, chipotle, homemade beans, toast.....	9.5
American style pancakes, Hereford honey, praline, seasonal fruit, crème fraiche.....	6.5
Extras: bacon, sausage, black pudding, chorizo, tofu + 2 home made baked beans, mushroom, tomato, potato, greens + 1	

#Local #Quality

We don’t have enough space on our menu to credit all of our amazing suppliers and producers, or tell you the stories behind their wonderful produce and how they manage to achieve the quality that we expect at CSons. Please see our website to find out more.....

If you have any dietary requirements, questions or require full allergen information, please ask a member of staff who will be happy to assist you.