

Food

Please place your order at the counter with your table number
Everything is cooked from fresh to order

Breakfast

served 9:00 – 11:45

Poached or fried eggs on sourdough (v, gf+) 8

Build your perfect eggs with the following:

Grilled Bacon — 4
Cumberland Sausages — 4
Smoked Salmon — 5
Potato & vegetable rösti with wild garlic emulsion (v) — 6.50

Baked white beans with tomatoes, rosemary & thyme (ve)— 4
Mushrooms & spinach with wild garlic (v, ve+) — 4
Jarlsberg cheese (v) — 3

Mathilde's Granola (v) 9

House-made granola, rhubarb & stem ginger compote, vanilla skyr, toasted pistachios

Rööschi 15

Potato & vegetable rosti, smoked salmon, caper & dill yogurt emulsion, cucumber pickle, herb dressing
add poached egg – 1.50

Pytt i Panna (v) 16

Spring vegetable hash, pickled beetroot, fried egg, leek and parsley sauce
add herb roasted pork – 6.95

Mathilde's Breakfast Plate (gf+) 12

Jammy boiled egg, Cumberland gammon, Jarlsberg, rugbrød, house pickle, salted butter

Sourdough Toast (v, ve+) 5

with salted butter and marmalade or jam

v (Vegetarian) / ve (Vegan) / gf (Gluten Free) / + (alternative available)
All dishes may contain traces of any of the above. Allergen information always available.

Lunch

served 11:45 – 15:00

Köttbullar 17.50

Swedish meatballs, mash potato, Mathilde's pickle, lingonberry compote, gravy

Mathilde's Hot Dog 17.50

Smoked bacon sausage, brioche bun, cucumber pickle, Finnish sweet mustard, lingonberry ketchup, crispy onions
add Danish blue / Jarlsberg / bacon bits — 2 each

Chicken Schnitzel 17

Spring vegetable slaw, lemon and caper butter

Spring Salad (v) 13.50

Fennel, bitter leaves, orange, feta, butter beans, pickled red onion, orange vinaigrette

Smoked Chalk Stream Trout

Smörebröd 14.00

Hot smoked trout, watercress, dill cucumbers, radish, dill mayonnaise, pickled shallot

Stegt flæsk 19.00

Herb roasted pork, spring greens, leek sauce, parsley dressing

Beetroot Hummus 13

(v, ve, gf+)
Pickled, preserved and roasted beets, dressed chickpeas, white chicory, toasted seeds, lefse

Soup of the Day (v, gf+) 8

Served with toasted sourdough (gf - please ask a member of staff)
swap sourdough for cheese scone — 3

Sides

Skin-on fries, vinegar salt (v)	6
Green leaf & pickle salad (ve)	4.50
Hasselback potatoes with curried mayonnaise, piffi seasoning, pickled red onion (v)	6.50
Potato & vegetable rösti with wild garlic emulsion (v)	6.50

∅ The key code for toilets will be on your receipt

- ∅ Our kitchen closes daily at 3.00pm. We are strict on our brunch and lunch start and finish times.
- ∅ Service is not included – we don't believe in added charges – but appreciation for superb hospitality is always gratefully received
- ∅ We love our local supplier partners – we're sure you will too. If you have any questions about our ingredients, just ask.

For mouthwatering images, we are always online:
[@mathildesgrasmere](https://www.instagram.com/mathildesgrasmere)



Drinks

Carvetii Filter Coffee

Small	3.2
Large	3.5

Carvetii Espresso Coffee

Espresso	3.2
Macchiato	3.3
Cortado	3.7
Americano / Long Black	3.8
Flat White	3.9
Latte	4.2
Cappuccino	4.2
Mocha	4.3
Babyccino	2.6
+ Extra Shot	1.0
+ Oat Milk	0.6

Chai

Chai Latte	4.2
+ shot of espresso	1.0

Iced Coffee

Black	3.8
Latte	4.3
Mocha	4.5

Black Tea

English Breakfast	3.5
Decaf Breakfast	3.5
Earl Grey	3.5

Herbal / Fruit Tea

Green	3.5
Peppermint	3.5
Hibiscus	3.5
Lemongrass	3.5

Hot Chocolate

45% Milk	4.2
71% Dark	4.2
Chocolate Orange	4.2
White	4.2
+ Marshmallow	1.0
+ Hazelnut Rum	3.0
+ Salted Caramel Vodka	3.0
+ Cointreau	3.0

Water

Still / Sparkling	2.8
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Sodas

Lakes Soda Sparkling Lemon	3.2
Dalston's Rhubarb Soda	3.2
Lemonaid+ Blood Orange	4.0
Lemonaid+ Passionfruit	4.0
Zingi Bear Ginger Switchel	4.5

Kombuchas

Equinox Mango & Pineapple	4.0
Equinox Raspberry & Elderflower	4.0

Eager Juices

Cold-Pressed Apple	3.0
Squeezed Orange	3.0

Children

Small Apple / Orange Juice	2.0
Cawston's Apple & Mango	2.5
Kids' Hot Chocolate	3.0
Glass of Milk	1.5

Fitzpatrick's Cordials

Served hot or cold

Plum, Pear, & Mixed Spices	2.9
Lemon, Yuzu & Turmeric	2.9
Sour Cherry, Grape & Hibiscus	2.9
Elderflower & Bramley Apple	2.9

Fell Brewery Beer

Session IPA	440ml / 4.0%	5.5
St. Sunday Lager	440ml / 4.6%	5.5
Beck	440ml / 0.5%	5.2

Cider

Two Farmers Medium Dry	440ml / 4.5%	5.5
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Canned Wine Co.

White: Gruner Veltliner	250ml / 12.3%	8.5
Red: Old Vine Garnacha	250ml / 14.3%	8.5
Rosé: Grenache	187ml / 12.5%	7.5

Prosecco

Le Contesse	187ml / 11.0%	7.5
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