

BREAKFAST - 'TIL 11.45

BIG KIWI [GFO]	16.8
Yorkshire-reared pork sausage, thick belly bacon, garlic & herb roast mushroom, house beans, rosemary hash brown, lime corn ribs, toasted ciabatta & 2 St Ewe eggs (poached, fried or scrambled +£1)	
OZZY [V][GFO][H]	15.5
Grilled halloumi, garlic & herb roast mushroom, tomatoes, buttered seasonal greens, rosemary hash brown, organic house beans, lime corn ribs, toasted ciabatta toast & 2 St Ewe eggs (poached, fried or scrambled +£1)	
EARLY RISER [GFO]	12.5
Seasoned sausage patty, belly bacon, rosemary hash brown, watercress & fruity brown sauce in a toasted bun (Add fried egg - £2)	

SWEET STUFF - AVAILABLE ALL DAY

HOUSE FRENCH TOAST [V][H]	13.5
Fried brioche, mixed berries and fruit compote, maple, whipped vanilla mascarpone (Add bacon - £3.6)	
SPECIAL FRENCH	P.O.A
Please see the specials board or ask a member of staff	
BANANA BREAD [V][H]	7
House made banana bread served toasted with whipped honey & muscovado butter	
CARROT CAKE GRANOLA [V][VGO][N][H]	8.8
Oats, seeds, raisins & pecans, Greek yoghurt, Earl Grey honey & seasonal fruit (Vegan option: swap to coconut soya yoghurt)	

LUNCH - FROM 12

KIWI BURGER	16.8
2 smash beef patties, American cheese, herbstalk mayo, ketchup, iceberg, tomato, beetroot, smokey pickle, fried egg, house chips with chicken salt	
LAMB BELLY KEBAB [H]	16.8
Confit lamb belly skewer, hot honey, labneh, lamb fat roti, watercress, chickpeas, lime-pickled onions, guindilla pepper & sumac	
TOM YUM CHARRED SAVOY & CASHEW [V][N][GF][H]	14.5
Pan-roasted savoy cabbage, tom yum beurre blanc, cashew nut sambal chutney, crispy shallots & lime	

'All Day' and 'Sweet Stuff' also available.

*Apart from amazing coffee, Tamper also has a range of wines and beer.
The perfect match to our dishes.*

ALL DAY

AVO SMASH & GREENS [VG][GFO][H]

13

Sourdough, smashed avocado, cherry tomatoes, spinach feta cream, citrus red onions, watercress, crispy chilli oil, sunflower seed dukkah
(Add St Ewe poached egg - £2)

SQUASH & CORN FRITTERS [GF][V][H]

14

Squash & corn fritters, turmeric & ginger crema, green goddess slaw, orange-pickled carrots, poached St Ewe egg & hot honey

CHICKEN 'N' WAFFLES

15.8

Malt waffle topped with crispy fried buttermilk chicken, mango habanero sauce, ranch, green slaw, hot honey & smoky pickles

SALMON VOLLKORNBROT [GFO] [H]

14.8

Toasted volkornbrot bread, slices of Cured Orange & Dill Salmon, house crème fraiche, pickled carrot, watercress & chicory dressed salad

TURKISH EGGS [V][GFO][H]

14.8

Herb & garlic labneh, roast tomatoes, Aleppo pepper butter, 2 poached St Ewe eggs, fresh herbs, citrus onions & house dukkah with toasted focaccia

VEGAN TURKISH 'NO' EGGS [VG][H]

13.5

Herb & garlic soy labneh, crispy chilli oil-roasted tomatoes, fresh herbs, house dukkah & citrus onions with toasted focaccia

Please make your server aware of any allergies and be aware that nuts and gluten are present in our kitchen at all times. We always try to accommodate but we cannot modify key dishes & ingredients.

Vegetarian/Option (V)/(VO) Vegan/Option (VG)/(VGO) Gluten-Free/Option (GF)/(GFO) Nuts (N) Halal (H)

ALL DAY

CHILLI CRAB SCRAMBLE [GFO][H][N]	16.5
Tom yum butter, blue swimmer crab meat & 3 scrambled St Ewe eggs, toasted English muffin, turmeric & ginger crema, cashew nut sambal, roast sesame furikake	
TRUFFLED MUSHROOMS ON TOAST [V][N][H]	14.5
Roast truffle butter, mixed mushrooms, toasted ciabatta, house crème fraîche, hazelnut & rosemary granola, allium oil & truffle dust	
BRISKET BENE [GFO][H]	16.2
Bakery English muffin, slow braised hereford beef brisket, watercress, 2 poached St Ewe eggs, hollandaise, crispy shallots	
SALMON BENE [GFO][H]	16
Bakery English muffin, cured orange & dill salmon, watercress, 2 poached St Ewe eggs, hollandaise, fresh dill	

ADD ONS

Dry-cured thick belly bacon **3.6**

2x Rosemary hash browns [GF][V][H] **3.5**

Orange & dill cured salmon [GF][H] **5.5**

Crispy Halloumi [GF][V][H] **3.5**

Smashed Avo [GF][VG][H] **3.5**

Slow Braised Brisket [GF][H] **5.8**

St Ewe Egg - Poached **2**

Hollandaise (V)[GF][H] **1**

SIDES

Tallow hand-cut chips, chicken salt, herbstalk mayo	5
Veggie fries, Maldon salt, herbstalk mayo (V)(GF)(H)	5.5
Corn ribs, smoked lime salt (V)(GF)(H)	6
Panzanella Salad (V)(H) – sourdough trim, vine tomatoes, watercress, barista milk ricotta & sherry vinaigrette <i>(Vegan option: swap to vegan feta)</i>	7.5
Crispy pink fir potatoes, nduja butter, red pepper sauce, parmesan	6.5

*Tallow - animal fat