



**C A F E & B A R**

**H O L L Y W O O D**

## HOUSE MADE PASTRY

Crumpets with Honeycomb  
and Clotted Cream 4

Brioche French Toast  
with Seasonal Fruit & Crème Fraîche 11

Spiced Pancakes with Pumpkin Butter  
Hazelnuts and Whipped Cream 10

## EGGS

Curry on Toast  
with a Fried Duck Egg 13

House-Smoked Idaho Trout\*  
with Scrambled Eggs,  
Biscuit and Hollandaise 15

Egg in the Hole  
with House Smoked Bacon  
and 100% Pure Maple Syrup 12

Market Frittata with House Made Ricotta 12

Full English with Fried Eggs, Sausage,  
Bacon, Beans, Roasted Tomato  
and Mushroom with Grilled Toast 16

## SALAD

Roasted Butternut Squash Salad with  
Kale, Pumpkin Seeds and Aged Gouda 14

Market Salad  
with Pressed Ricotta 10

Roasted Beet Salad with  
Smoked Goat Cheese,  
Rye Crouton and Arugula 12

Romaine Salad  
with Roasted Chicken, Soft Cooked Egg  
and Green Goddess Dressing 14

## SMALL PLATES

Seasonal Fruit with Prosecco 11

Pikey's Granola with Yogurt,  
Honey and Banana 9

Oysters\* on the Half Shell  
Each 3, ½ Dozen 15

Pickled Vegetables 5

Potted Chicken Liver 7

Smoked Bar Nuts 4

Soup of the Day 9

Burrata with Grilled Pear, Speck and  
Marinated Shallot 16

## LARGE PLATES

Char-Grilled Beef Burger  
with Bandaged Cheddar, Tomato  
and Worcestershire Aioli\* 15

Slow Roasted Pork Belly Sandwich  
with Horseradish Cream, Cornichons,  
Watercress and Chips 14

Fish & Chips  
with Romaine & Tartar Sauce\* 16

Grilled Mary's Chicken  
with Salsa Verde and Shaved Fennel 18

## SIDES

Home Made Biscuits with Maple Butter 4  
House Smoked Bacon 5  
Thrice Cooked Chips with Worcestershire Aioli\* 6

***THE PIKEY ONLY SERVES ORGANIC, LOCAL FARM PRODUCE,  
FREE RANGE, CRUELTY FREE MEAT & CHICKEN***