BREAKFAST

Mon-Fri: 7:30am − 11am • Weekend: 7:30am − 2pm

Panzer's Smoked Salmon Bagel	12.50	Coffee by Origin Cof	fee
Served on a toasted bagel with cream cheese and pickles		Espresso	2.80
		Americano	3.10
Avocado & Roasted Cherry Tomatoes on Toast	8.80	Flat White	3.30
Served on Dusty Knuckle Sourdough with Marinated Feta and ⁷		Cortado	3.00
Seeds GF Gluten free bread av		Macchiato	2.95
		Cappuccino	3.30
Cacklebean Eggs	7.50	Latte	3.30
Served on Dusty Knuckle Sourdough, with your choice of scrambled,		Hot Drinks	
poached or fried GF Gluten free bread avai	e of scrambled, Hot Drink ead available Hot Choco	Hot Chocolate	3.80
Challah French Toast	8.90	Selection of Teas	3.30
Topped with Blueberry & Cardamom Jam, Crème Fraiche and		Extras	
Honeycomb		Milk alternatives	0.50
		Flavoured syrups	0.50
Jumbo Oat Porridge	7.50		
With Honey, Peanut butter or blueberry compote		Juice ————————————————————————————————————	
		Freshly Squeezed	
Panzer's Granola	7.50	Orange Juice	4.50
		Panzer's House	
With fresh berries and Natural Yoghurt		Made juices	5.00

Toasted Dusty Knuckle Sourdough

OR

Toasted Panzer's bagel

Served with butter, jam or cream cheese

3.80

GLUTEN FREE BREAD AVAILABLE

Fresh Pastry
Served with butter & Jam

3.80

Extras

Smoked salmon •	Two Cacklebean eggs as you like	 Crushed avocado 	4.80 each
Roasted vine tomatoes	 Marinated feta 	Sautéed chestnut mushrooms	3.00 each

LUNCH

Mon-Fri: Midday − Close • Sat-Sun: 2pm − Close

	Bresaola (Air Dried Beef) & Parma Ham	7.50
Wild Mushroom Arancini	Served with cornichons and Dusty Knuckle sourdough	toast
7.05	Soup of the Day	6.50
7.95	Served with sourdough croutons	
	r daily changing lunch offering see the counter or ask the team	
Panzers Salt Beef Sandwich		10.50
On rye, with English mustard and pickles		
Mediterranean Beef Burger		14.50
Served on a brioche bun with coriander pesto (NU Add cheese + 1.00	ITS), lettuce, tomato, lemon and chilli mayo & za'atar fries	
Panzer's Smoked Salmon		12.50
Served with a toasted bagel, cream cheese and	pickles	
Grilled Celeriac Steak		10.95
Celeriac steak served with green tahini dressing an	d labneh and hazelnut crumbs (NUTS)	
Free range Chicken schnitzel with fried	l cacklebean eggs	17.95
Chicken schnitzel with fried egg, rocket and parme	san cheese	
Panzer's Mezze Platter		12.50

Potato latkes chips with apple sauce

4.95

Za'atar fries 4.50 (contains SESAME)

WINE

◆ Daily from 12pm ◆

125 ml / 75 cl

WHITE	Marawi `Levant` Judean Hills, Segal	4.95 / 23.50
	Fresh and zesty: grapefruit, beeswax, lemon zest and flint The Marawi grape has grown in the Levant for hundreds of years. This is one of the first modern Marawi wines.	
ROSÉ	Luberon Rosé, Famille Perrin	4.95/23.50
	Pale, dry and delicate: redcurrants and ripe strawberries Produced in Southern France by the 5th generation of the Perrin family, the famous winemal of Château de Beaucastel	kers
RED	Argaman 'Levant' Judean Hills, Segal	4.95 / 23.50
	Bold and fruity: red berries and cherry compote, licorice and spice Argaman is a new grape variety, created in Israel and tasting a little like Malbec.	
SPARKLING		4.95 / 23.00
SPARKLING	Argaman is a new grape variety, created in Israel and tasting a little like Malbec.	· · · · · · · · · · · · · · · · · · ·
	Argaman is a new grape variety, created in Israel and tasting a little like Malbec. Prosecco Spumante Mabis, Biscardo Elegant and refreshing: peach blossom, nougat and ripe pear The Biscardo family has been making wine for over 150 years. This is a traditional	· · · · · · · · · · · · · · · · · · ·
SPARKLING COCKTAILS	Argaman is a new grape variety, created in Israel and tasting a little like Malbec. Prosecco Spumante Mabis, Biscardo Elegant and refreshing: peach blossom, nougat and ripe pear The Biscardo family has been making wine for over 150 years. This is a traditional the Glera grape variety.	Prosecco, made from

All Panzer's wines by glass are preserved with Argon gas once opened

Panzer's Offers Corkage!

Buy any bottle of wine from the shop and drink it here in the Coffee Shop for £6 corkage.