



T H E PILOT INN

the country pub in town

BRIEF HISTORY AND THE ORIGINS OF THE BUILDING AND
THE SUBSEQUENT FISHERMAN'S COTTAGES THAT STOOD
HERE AND THROUGH THE CAR PARK, AS IT NOW EXISTS

The cottages were copyhold of the manor of
Eighington alias Ripe and Richard Francis and his
wife Jane were admitted to the property under the
terms of the will of Edward Hart dated 1879.

On the death of Jane Francis, 7-8 Harts Cottages
were passed to her son Charles (Edward Hart's great-
nephew) in Nov 1907 no 3 passed to Caroline Marian,
her daughter, wife of Albert Ernest Self of Philadelphia
USA no 1 to Ann Jane, another daughter, wife of Thos
Cleghorn of Clapton. Charles sold his 4 cottages (now,
confusingly, re-numbered 1 and 2) to Caroline Self in
April 1908 and these were enfranchised immediately.
Later abstracts of title to these properties survive.

The neighbouring property the Pilot Inn (first referred to
as such in 1889) was copyhold of the same manor and also
previously a parcel of Lovells, an occupier at an earlier date
than Edward Hart. Dennis Coppard and his wife Ann held
the property up to 1880, when it passed to their youngest son
Samuel of Holywell House, Meads, plasterer who surrendered
it in 1889 to John Hide of the 'Pilot Inn' innkeeper.

The Star Brewery Co applied for permission
to demolish 1- 6 Hart's cottages to provide
a car park for the 'Pilot Inn' in 1959.

BREAKFAST MENU

£12.75 PER PERSON PER SERVING
OR £10 PER GRANOLA SERVING | SERVED 8.30 AM - 9.30 AM

Please fill in form and return by 8PM to a member of staff with choices

FULL ENGLISH BREAKFAST

*A choice of egg (scrambled, poached or fried),
butcher's sausage, back bacon, sautéed mushrooms, hash brown,
black pudding, baked beans & roasted cherry tomatoes*

VEGETARIAN BREAKFAST

*A choice of egg (scrambled, poached or fried),
vegan sausages, facon bacon, halloumi, hash brown,
baked beans, sautéed mushrooms & roasted cherry tomatoes*

VEGAN BREAKFAST

*Vegan sausages, facon bacon, hash brown, baked beans,
sautéed mushrooms & roasted cherry tomatoes*

CREAMY MUSHROOMS & POACHED EGG

*On toasted ciabatta, topped with
grated parmesan & pea tendrils*

PANCAKE STACK

With crispy bacon & maple syrup

GRANOLA

*With dried fruit and fresh berries, vegan coconut yoghurt,
maple syrup & mini croissants*

*Remember to state preferred choices,
allergies & dietary requirements for the Chef*

 Vegetarian  Vegan  Gluten Free  Gluten Free Option  Vegan Option

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering. Full allergen information is available on request.