

ALL DAY MENU

APPLE PORRIDGE	18
Fruit, oat milk, apple compote, almond, maple syrup	
EGGs YOUR WAY (DF)	15
Poached, fried or scrambled on sourdough or grain toast	
house-made seeded loaf (gf,vg) +3	halloumi +6.5
vine tomatoes +5	mushroom +6.5
free-range streaky bacon +7	half avocado +5
smoked salmon +8.5	wilted spinach +5
SMASHED AVOCADO (V)(DFO)GFO)	23
Avocado, feta, cherry tomato, poached egg, sourdough	
add Halloumi +6.5	
CHILLI SCRAMBLE (GFO) (DF)	22
Croissant, fresh chilli, spring onion, soy dressing, crispy shallot	
add double smoked bacon +7	
SMOKED SALMON	29
Celeriac purée, sautéed kale & seasonal greens	
WILD MUSHROOM POTATO WAFFLE (V) (nuts)	26
Pine nut buttermilk, porcini crumb, quinoa crisp, pine oil,	
poached egg	
BENEDICT (GFI)	26
Potato rosti, baby spinach, brown butter hollandaise	
choice of : streaky bacon smoked salmon +3 mushroom	
CHICKEN BURGER	27
Fried chicken thigh, chipotle Aioli, pickled ginger, gochugang sauce,	
Cole slaw, chips and truffle aioli.	
TIRAMISU FRENCH TOAST (V)	24
brioche toast, coffee dulce de leche(caramelized coffee sauce),dark	
chocolate shavings,marsala cream (coffee mascarpone)	
CHEF’S BEEF SAUSAGE HASH	26
zhug labneh, za’atar-spiced poached egg	
CONFIT WHITE BEANS (V,VGO)	24
Sour cream, fried beans, crispy tofu, pumpkin chilli oil, served with	
focaccia	