

Breakfast & Brunch

An intentionally small menu focused on our most loved dishes. All items cooked to order.

Kitchen closes at 3pm daily

Sweet

House-Baked Granola

Greek yoghurt, raspberry-lime compote and fresh berries
(dairy/ nuts)

9.20

French Toast with Baked Rhubarb

Almond crumble and lemon mascarpone cream
(dairy/ nuts)

17.50

Vegan Pancakes with Strawberry-Hibiscus Compote

Almond crumble and coconut yogurt
(nuts/ vegan/ gluten-free)

18.00

Savoury

Scrambled Eggs & Creamy Mushroom on Sourdough Toast

(dairy/ gluten-free toast available)

16.50

Grilled Halloumi Cheese, Poached Eggs, Tomatoes, Rocket & Avocado

On sourdough toast

(dairy/ gluten-free toast available)

19.00

Zucchini Feta Fritters

Poached eggs, whipped feta and chilli oil drizzle
(dairy)

16.50

Avocado on Sourdough Toast

Signature cashew-lime-coriander dressing
option: Summer chilli oil

(vegan/ nuts/ gluten-free toast available)

16.00

Chicken Katsu Sando (halal)

With Vietnamese Slaw

(dairy)

17.50

Classics

Eggs Royale

Smoked salmon, poached eggs, hollandaise sauce on muffin (dairy)

15.50

Eggs Benedict

Ham, poached eggs, hollandaise sauce on muffin (dairy)

14.50

Eggs Avo-tine

Smashed avocado, poached eggs, hollandaise sauce on muffin (dairy)

14.50

Enhance

Bacon 4.50

Smoked Salmon 5.50

Poached Egg 3.20

Avocado 3.50

(nuts) contains nuts | (dairy) contains dairy | (gluten free) suitable for gluten free diet | (vegan) suitable for vegan diet

Please inform the team of any allergies or dietary requirements.

A discretionary 12.5 % service charge will be added to your bill.

100% of service charge and tips go directly to our staff.

All prices are inclusive of VAT. We are cashless. Digital payments welcome.

