

Breakfast & Brunch

An intentionally small menu focused on our most loved dishes.
Kitchen closes at 3pm daily

Sweet

House-Baked Granola

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

French Toast with Baked Rhubarb

Almond crumble and lemon mascarpone cream
(dairy/ nuts)

Vegan Pancakes with Strawberry-Hibiscus Compote

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

Savoury

Scrambled Eggs & Creamy Mushroom on Sourdough Toast

(dairy/ gluten-free toast available)

Yorkshire Artisan Halloumi Cheese, Poached Eggs, Tomatoes, Rocket & Avocado on sourdough toast

(dairy/ gluten-free toast available)

Zucchini Feta Fritters

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

Avocado on Sourdough Toast

Signature cashew-lime-coriander dressing
option: Summer chilli oil
(vegan/ nuts/ gluten-free toast available)

Chicken Katsu Sando *halal*

With Vietnamese Slaw
(dairy)

Classics

Eggs Royale

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

Eggs Benedict

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

Eggs Avo-tine

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

Enhance

Bacon

Smoked Salmon

Poached Egg

Avocado

(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.

