



# BREAKFAST MENU

SERVED MONDAY - FRIDAY

## FRESH BAKED GOODS

### CROISSANT

Strawberry Jam

### PAIN AU CHOCOLATE

Marmalade

### CINNAMON SWIRL

Stewed Apple

### SOURDOUGH TOAST

With Jam And Butter

## PLATES & BOWLS

### FRUIT AND NUT BOWL

Apricots, Goji Berries, Chia Seeds, Almonds, Granola, Sour Cherry Yoghurt, Maple Syrup

### FRUIT BOWL

Persimmon, Kiwi, Pomegranate, Clementine, Grapefruit, Lavender Syrup

### SWEET PANCAKES

Banana, Blueberries, Maple Syrup

### SAVOURY PANCAKES

Smoked Bacon, Maple Syrup, Sriracha

### EGGS ON TOAST

Sourdough Toast Topped With Your Choice Of Free-Range Eggs. Fried, Scrambled Or Poached  
Add Smoked Salmon 6 | Add Cured Back Bacon 2.5

### SMASHED AVOCADO

Poached Eggs, Chilli, Sourdough Toast

### FRY

Cured Back Bacon, Cumberland Sausage, Baked Tomato, Flat Mushroom, Free Range Poached Egg, Sourdough Toast

### PLANT BASED FRY

Plant Based Sausages, Spiced Tohu, Vegan Scrambled Egg, Baked Tomatoes, Flat Mushrooms Sourdough Toast

### CRAB BENEDICT

Toasted Sourdough, Handpicked Devon Crab, Crème Fraîche, Lemon Caper Salsa Poached Eggs, Hollandaise Sauce, Nori Salt

## COFFEE

### LATTE

3.2

### FLAT WHITE

3.1

### CAPPUCCINO

3.2

### AMERICANO

2.7

### DOUBLE ESPRESSO

2.2

### MACCHIATO

2.6

### CORTADO

2.7

### 4 ICED LATTE

3.4

### ALTERNATIVE MILKS

Including Almond, Coconut, Oat and Soya

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### 4 SYRUPS

Vanilla, Caramel, Hazelnut

0.5

4

3.5

## HOT DRINKS

### HOT CHOCOLATE

3.2

### MOCHA

3.45

### CHAI LATTE

3.2

### MATCHA LATTE

4.2

8

### OMGTEA Matcha

### TURMERIC LATTE

3.2

### BEETROOT LATTE

3.2

### HOOGLY TEA

2

9

Chill-out Mint, Classic Green, Earl Grey, Decaf English Breakfast, English Breakfast, Rooibos

9

## COLD - PRESSED JUICES

9.5

### GREENS PRESS

5.5

Celery, Cucumber, Spinach, Kale, Pear, Lime, Pineapple

6

### CARROT PRESS

5.5

Carrot, Orange, Ginger, Lemon, Apple

### RED PRESS

5.5

Beetroot, Carrot, Lemon, Apple, Pineapple

9.5

### GINGER SHOT

3.25

Ginger & Apple

12

## COCKTAILS

from 10am

### ESPRESSO MARTINI

12

10

### BLOODY MARY

12

### MIMOSA

7.5

13

## WINTER WARMERS

### GINGERBREAD LATTE

3.7

### PUMPKIN SPICED LATTE

3.7

### BOUNTY COCONUT HOT CHOCOLATE

3.2

from 10am

### BAILEYS LATTE

7.5

### HAZELNUT SPIKED FRANGELICO HOT CHOCOLATE

7

### COINTREAU LIQUEUR CHOCOLATE ORANGE

7

ALLERGENS (GF) Gluten Free (GFO) Gluten Free on Request (PB) Plant Based

An optional service charge of 12.5% will be added to your bill. Please inform a member of our team of any allergies or dietary requirements. We run an open kitchen and therefore cannot guarantee that any item will be 100% free from unintentional allergens, namely sesame, soya, crustaceans and fish due to cross contamination.

