



# BREAKFAST MENU

SERVED SATURDAY & SUNDAY 8:30-10:30

## FRESH BAKED GOODS

<b>CROISSANT</b>	4
Strawberry Jama	
<b>PAIN AU CHOCOLATE</b>	4
Marmalade	
<b>CINNAMON SWIRL</b>	4
Stewed Apple	

## PLATES & BOWLS

<b>FRUIT AND NUT BOWL (GF, N)</b>	8
Apricots, Goji Berries, Chia Seeds, Almonds, Granola, Sour Cherry Yoghurt, Maple Syrup	
<b>FRUIT BOWL (GF, PB)</b>	9
Persimmon, Kiwi, Pomegranate, Clementine, Grapefruit, Lavender Syrup	
<b>SWEET PANCAKES</b>	9
Banana, Blueberries, Yoghurt, Maple Syrup	
<b>SAVOURY PANCAKES</b>	9.5
Smoked Bacon, Maple Syrup, Sriracha	
<b>SMASHED AVOCADO</b>	9.5
Poached Eggs, Chilli, Sourdough Toast	
<b>MORNING ROLL</b>	8
Sausage Patty, Muffin Omelette, Sliced Gouda, Sweet Pepper Jam	
<b>QUESADILLA (PB)</b>	8
Spinach, Kale, Coriander, Plant Based Mozzarella, Avocado Cream	

## WINTER WARMERS

<b>GINGERBREAD LATTE</b>	3.7
<b>PUMPKIN SPICED LATTE</b>	3.7
<b>BOUNTY COCONUT HOT CHOCOLATE</b>	3.2
from 10am	
<b>BAILEYS LATTE</b>	7.5
<b>HAZELNUT SPIKED FRANGELICO HOT CHOCOLATE</b>	7
<b>COINTREAU LIQUEUR CHOCOLATE ORANGE</b>	7

## COFFEE

<b>LATTE</b>	3.2
<b>FLAT WHITE</b>	3.1
<b>CAPPUCCINO</b>	3.2
<b>AMERICANO</b>	2.7
<b>DOUBLE ESPRESSO</b>	2.2
<b>MACCHIATO</b>	2.6
<b>CORTADO</b>	2.7
<b>ICED LATTE</b>	3.4
<b>ALTERNATIVE MILKS</b>	-
Including Almond, Coconut, Oat and Soya	
<b>SYRUPS</b>	0.5
Vanilla, Caramel, Hazelnut	

## HOT DRINKS

<b>HOT CHOCOLATE</b>	3.2
<b>MOCHA</b>	3.45
<b>CHAI LATTE</b>	3.2
<b>MATCHA LATTE</b>	4.2
OMGTEA Matcha	
<b>TURMERIC LATTE</b>	3.2
<b>BEETROOT LATTE</b>	3.2
<b>HOOGLY TEA</b>	2
Chill-out Mint, Classic Green, Earl Grey, Decaf English Breakfast, English Breakfast, Rooibos	

## COLD - PRESSED JUICES

<b>GREENS PRESS</b>	5.5
Celery, Cucumber, Spinach, Kale, Pear, Lime, Pineapple	
<b>CARROT PRESS</b>	5.5
Carrot, Orange, Ginger, Lemon, Apple	
<b>RED PRESS</b>	5.5
Beetroot, Carrot, Lemon, Apple, Pineapple	
<b>GINGER SHOT</b>	3.25
Ginger & Apple	

## COCKTAILS

	from 10am
<b>ESPRESSO MARTINI</b>	12
<b>BLOODY MARY</b>	12
<b>MIMOSA</b>	7.5



ALLERGENS (GF) Gluten Free (N) Contains Nuts (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.



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