

BRUNCH

**	Big brunch, organic scrambled eggs or tofu, “sausage”,	10
vo	slow roasted tomato, oak smoked house beans, roasted tarragon mushroom, toasted sourdough	EGG, MILK, SOYA, CELERY, GLUTEN
	Rose petal granola, baklava granola, tahini yoghurt,	6
	pomegranate, apple, peach, mint	SESAME, NUTS, GLUTEN, SUGAR FREE
	Quinoa waffles, blueberries, maple syrup,	7
	coconut cream	GLUTEN, SOYA
***	Mock chicken, waffles, mushroom bourbon gravy	9
	add fried eggs	EGG 3
***	Kimchi sweet corn hash browns, wilted spinach, poached eggs	8.5
nv	GLUTEN, EGG	
	Smashed avocado with aubergine bacon, tomato salsa	7.5
	on sourdough toast	GLUTEN, SOYA add fried eggs EGG 3
nv	Oak smoked house beans with melted cheddar cheese	5.5
	on sourdough	GLUTEN, MILK, CELERY add eggs EGG 3
**	Tostada, corn tortilla, organic black beans and fried egg,	7.5
nv	cheese and avocado	MILK, EGG

SIDES

**	Fries with basil mayo or chipotle ketchup	3
**	Sweet potato fries with basil mayo or chipotle ketchup	4
		SOYA, MUSTARD or CELERY

vo - vegan option

nv – non vegan

we do not operate an allergen free kitchen and all dishes are subject to cross contamination

** Elements of this dish have been cooked in a fryer that may contain gluten, soya, sesame, nuts

*** Elements of this dish have been processed in an environment that contains milk, gluten, sesame, nuts

12.5% optional service charge will be added to your bill