

BRUNCH MENU



Glass of English Sparking	£6.95
Mimosa	£6.95
Bloody island Mary	£8.95
Prosecco 20cl	£9.00
 Selection of pastries - <i>please ask your server</i>	
Granola, yoghurt, fresh fruit (V)	£6.00
Slow roasted tomatoes, toasted Italian bread, olive oil & fresh herbs (V)	£5.00
Poached eggs, ndjua, toasted sourdough shaved pecorino	£6.00
Avocado wrapped in pancetta on toasted sourdough with mustard mascarpone	£8.00
Wild mushroom & pecorino, omelette with fresh chives & parsley (V)	£8.50
Baked eggs, focaccia slice with spinach, rocket, yoghurt & chilli dressing (V)	£8.00
Eggs Benedict, on toasted sourdough with panchetta & parmesan hollandaise	£8.50
Eggs royal, on toasted sourdough with smoked salmon chive & parsley Hollandaise	£8.95
Café gourmand - <i>coffee, served with 3 surprise desserts</i>	£10.00

If you suffer from a food allergy or intolerance, please inform your server when placing your order.

(V) denotes vegetarian (V) vegetarian that may be prepared vegan.*

(GF) denotes gluten free. We list only the main ingredients in our dishes.

We cannot guarantee that any menu is completely allergen-free.

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Hot Drinks

Espresso	£2.00
Americano	£2.50 / £3.50
Cortado	£2.60
Flat White	£2.75
Cappuccino	£2.90
Latte	£2.90
Matcha Latte	£3.75
Mocha	£3.50
Hot Chocolate	£3.00
Breakfast Tea	£1.90
Speciality Tea - Peppermint / Earl Grey / Lemon & Ginger / Camomile	£2.20
Oat Milk	+25p

Cold Drinks

Iced Peach Tea	£2.50
Iced Latte	£2.90
Coffee Frappe - Toffee / Vanilla	£3.95
Coolers - Strawberry, Basil & Cucumber / Dragon Fruit & Mango	£2.95
Milkshake - Strawberry / Vanilla	£3.50

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