

BREAKFAST

Croissant/ pain au chocolat/ almond croissant/ Halva and chocolate Danish/ sliced sourdough (served with butter, jam, marmite).....	4.7
Fruit salad, lime yoghurt, puffed quinoa, roasted nuts.....	8
Porridge, roasted plum, miso butterscotch, shiso.....	8.5
Black rice, coconut milk, banana, mango.....	9.5
Singapore toast, kaya cream, pandan, coconut, grilled pineapple.....	10.5
Stewed Cannellini beans on sourdough, fried egg, chorizo, herb salad.....	12.5
Scrambled eggs on sourdough/add salmon.....	9/12.2
Poached eggs, urid dahl, curry leaves, labneh.....	10.5
Mushroom on sourdough, poached egg.....	11.5
Grilled Mastelo cheese, fried egg, pita bread, za'atar.....	12.5
Scrambled tofu on sourdough, rose harissa.....	12.2
Shakshuka (braised eggs, piquante tomato sauce, smoked labneh)	12.1

SIDES

Seasonal fruit bowl.....	6.2	Lake District streaky bacon.....	3.5
Tomato.....	2.9	Lake District sausage.....	3.5
Smoked salmon.....	4.5	Egg (Fried, poached or scrambled).....	2.9
Portobello mushrooms.....	3		

DRINKS

SPARKLING WINE

(available from 10 am)

Prosecco Sottoriva, Malibrán NV 8/45

La Dilettante, Catherine et Pierre Breton NV 53
Vouvray, Loire Valley, France

CHAMPAGNE

Pierre Gerbais Brut Réserve NV 13/75

Laherte Frères, Rosé de Meunier, NV 96
Extra Brut

Marie-Courtin, Concordance, NV 130
Blanc de Noirs Extra Brut

FRESH JUICES

Apple..... 4

Orange or grapefruit..... 4

Tomato..... 4

Carrot, ginger and apple..... 4.5

Kale, cucumber, apple and lime..... 5

HOT

Espresso, macchiato..... 2.5

Double espresso, double macchiato 2.8

Cappuccino, latte, flat white,

Americano..... 3

Extra shot / oat milk..... 0.5

Hot chocolate / mocha..... 3.5

Fresh mint tea..... 3

Tea – English breakfast, Earl Grey,
jasmine, green, rooibos, chamomile..... 3.2

Please let your waiter know if you have any food allergies

20% VAT is included in prices/ A discretionary 12.5% service charge will be added to your bill