

# 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
Coconut tapioca, passionfruit, granola.....	7
Black rice, coconut milk, banana, mango.....	9.5
Pandan and coconut kaya toast, grilled pineapple.....	10.5
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, avocado salsa.....	12.2
Shakshuka (braised eggs, piquante tomato sauce, smoked labneh) .....	12.1

## SIDES

Seasonal fruit bowl.....	6.2	Lake District streaky bacon.....	3.5
Avocado salsa.....	3	Lake District sausage.....	3.5
Tomato.....	2.9	Egg (Fried, poached or scrambled).....	2.9

## DRINKS

### SPARKLING WINE

(available from 10 am)

Prosecco Sottoriva, Malibrán	NV	8/45
La Dilettante, Catherine et Pierre Breton Vouvray, Loire Valley, France	NV	9/53

### CHAMPAGNE

Pierre Gerbais Brut Réserve	NV	11.5/69
Laherte Frères, Rosé de Meunier, Extra Brut	NV	96
Agrapart, Les 7 Crus, Blanc de Blanc, Brut	NV	100
Marie-Courtin, Concordance, Blanc de Noirs Extra Brut	NV	130

## 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 / almond milk / 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