

# BRUNCH MENU



## Grains/Fruit

Bowl of fresh fruit: Banana, apple, berries, mango, grapes (pb, gf)	7-
Golden spiced yoghurt, fresh berries, maple sesame granola, toasted cashews (v, gf)	7-
Steel cut oat porridge, medjool dates, black sesame, tahini (pb)	6.5

## On Toast

House spreads: berry jam, almond, sunflower seed butter (v) on sourdough (df) or gluten free (gf) toast	5.5
Smashed avocado, lemon, soy pumpkin seeds, chilli, sprouts, on sourdough toast (pb)	8.5
- Add: poached egg: (v)	1.5
Eggs: poached, scrambled or fried on toasted sourdough or gluten free (gf) toast	6.5

## Plates

Vanilla pancakes, greek yoghurt, date molasses, stewed apple, pecan (v)	11.5
Fried jalapeño cornbread, fried egg, avocado, chipotle mayonnaise, green chilli, coriander, lime (v)	10-
- Add: chorizo	2.5
Quinoa, edamame, buckwheat grain bowl, broccoli, pickled daikon, avocado, toasted chickpeas, mung beans, sesame soy (pb, gf)	14-
Hot-smoked salmon and scrambled eggs, toasted sourdough	10.5
Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron-buttermilk dressing (gf)	12.5
Baked eggs, spiced tomato, pepper and chickpea ragu, rose harissa, greek yoghurt, flatbread, parsley (v)	10-
- Add: merguez	2.5
The fry: 2 eggs, thick cut bacon, pork sausage, slow roast tomatoes, roasted mushrooms, toast	12.5
Veggie fry: 2 eggs, slow roast tomatoes, roasted mushrooms, grilled halloumi smashed avocado, toast (v)	12.5

## Sides

Thyme roasted field mushrooms (pb, gf)	3.5	Slow roasted tomatoes (pb, gf)	3.5
Smashed avocado, chilli, lemon (pb, gf)	4.5	Pork sausage (df)	4.5
Thick cut bacon (df, gf)	4-	Hot-smoked salmon (df, gf)	4.5
Grilled chorizo (gf)	5-	Grilled halloumi (v, gf)	5-

## Sourdough Pizza (from 12 noon)

Tomato, mozzarella, basil (v)	10.5
Rose harissa, pickled mushroom, charred radicchio, kale, rosemary (pb)	12-
Caramelised onion, olive, mozzarella, oregano, fresh tomato (v)	13-
Anchovy, tomato, oregano, red chilli, black olives, mozzarella, parsley	14-
Speck, parmesan cream, egg, mozzarella, aleppo chilli	14-
Nduja, tomato, confit garlic, spring greens, scamorza	14-

## Pudding

Vanilla ice cream, espresso salt-caramel sauce (v, gf)	5.5
Boiled orange and almond cake, miso caramel, mascarpone (v, gf)	6.5

(v) vegetarian

(pb) plant-based

(gf) without gluten  
containing grains

(df) dairy free

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.  
Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.  
For those who suffer serious allergies, please speak with a manager for further information. Personal electronic items used in restaurant at own risk.  
A discretionary 12.5% service charge will be added to your bill.

# DRINKS MENU

Each/500ml

## Brunch Cocktails

Strawberry Bellini <i>House strawberry puree &amp; prosecco</i>	8-
House Bloody Mary <i>Vodka, tabasco, mustard, worcestershire, tomato</i>	9-/20-
Chef's Margarita <i>Tequila reposado, triple sec, pink grapefruit, lime, toasted cumin</i>	9-
Aperol Spritz <i>Apreol, prosecco, soda</i>	8.5/18-
White Peach Sangria <i>Peach &amp; ginger liqueur, white peach, basil, prosecco, lemon</i>	8.5/18-

## Fresh Juices and Shots

Turmeric, Ginger, Cayenne, Lemon Shot	2.5
Carrot, Orange, Ginger, Turmeric, Lemon	4.5
Cucumber, Apple, Parsley, Spinach, Sorrel	4.5
Cold Pressed Apple/Orange/Grapefruit	4-

## Milks and Blends

Banana, Peanut Butter, Date, Organic Cocoa, Almond Milk <i>Add Vanilla Whey Protein +.50</i>	6-
Berries, Acai, Chia Powder, Banana, Coconut Milk <i>Add vegan Hemp Protein +.50</i>	6-

## Ferments and Sodas

Passionfruit Kombucha, Jarr	3.5
Sparkling Mate Iced Tea, ChariTea	4-

## Coffee

We are privileged to source, roast and serve specialty coffee from our producer relationships around the globe, whose hard work and innovation are integral to our success. Our house espresso is a seasonal blend, roasted for balance and sweetness and dialled into a recipe every time. Our filter coffees are selected for their unique flavour characteristics and exceptional quality; showcasing the best of the season and the vanguard of farming techniques.

## Filter

Special Brü – Panama/Rwanda: Caturra, Catuaí, and Bourbon Varietals; <i>Fully Washed. Vibrant, red plum &amp; lemon candy. Honey roasted nuts and milk chocolate</i>	3-
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## Espresso

House Blend: *Daily Blend*

Our signature espresso blend since 2010, sourced from our legacy relationships.  
*Intensely sweet and smooth, balanced by a light and zesty acidity*

<u>Single Origin:</u> <i>Finca El Fenix – Colombia: Washed; Pink Bourbon</i>	(add)	0.5
<i>Floral – ripe peach, watermelon &amp; jammy tayberry. Buttery finish</i>		

Espresso	2.3	Golden Spiced Milk	3-
Macchiato	2.5	<i>Almond, turmeric, clove, cinnamon</i>	
Piccolo	2.5	Turmeric, Ginger, Lemon Tea	2.8
Long Black	2.5	Mocha	3-
Flat white	3-	Hot Chocolate	3-
Cappuccino	3-	Salt-Caramel Hot Chocolate	3.5
Latte	3-	Soy, Almond, Oat Milk	(add) 0.5

Tea *Our loose-leaf teas are from Storm Tea Company*

Earl Grey	Lemongrass & Ginger	3-
English Breakfast	Fresh Mint	3-
Jade Oolong	Camomile Blossom	3-
Rooibos Indian Chai		3-

Water *All profits donated to clean water charity 'Project Waterfall'*

Filtered Still or Sparkling Carafe	1-
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