

ALL DAY MENU



Small plates

Jalapeno cornbread, chipotle butter, coriander, lime (v)	6-
Crisp chilli salt tofu, baby spinach, salted black beans, sesame (pb)	9-
Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion	9-
Jamon and smoked san simon croquettes, saffron aioli	8-

Grains and bowls

Chickpea dahl, sour onion bhaji, cabbage thoran, fresh coconut relish (pb, gf)	14-
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney, coconut yoghurt, curry leaf oil (pb, gf)	14-
Seasoned rice, hot-smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake (df, gf)	15.5
Chicken larb, polished rice, pickles, sambal, romaine lettuce, peanuts (df)	15.5
Grilled halloumi, spiced freekeh, pickled oyster mushrooms, kalamata olives, oregano, preserved lemon, cumin (v)	15-

Add protein:

- Grilled chicken (gf, df)	3.5
- Fried egg (gf, df)	1.5
- Grilled halloumi (gf)	2.5

Sides

French fries, rosemary salt (pb, gf)	4-
Charred stem broccoli, garlic, lemon, chilli (pb, gf)	4.5
Prawn crackers, nori salt (df, gf)	4-

Pudding and baked goods

Boiled orange and almond cake, miso caramel, mascarpone (v, gf)	6.5
All butter croissant (v)	2.5
Buckwheat banana teacake (pb, df)	3-

(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.