

Breakfast 9am until 12pm

Eggs Royale (with smoked Salmon) 8.5
On soft homemade brioche bun with hollandaise

Eggs Benedicts (with Bacon) 8
On soft homemade brioche bun with hollandaise

Brunchin Benny 8
BBQ pulled pork on soft homemade brioche bun with hollandaise sauce and poached eggs

Smashed avocado (V) 7.5
With sundried tomatoes, feta and pomegranate served on homemade toasted sourdough
Add poached eggs 1.5

Florentines our way! (V) 7.5
Poached eggs on homemade sourdough with spinach, sundried tomatoes and roasted pine nuts served with hollandaise sauce

BRUNCHIN' (GF) fry up 9
Bacon, Italian roasted sausage, eggs, mushrooms, tomatoes, hash browns, beans and sourdough

Garden plate (V) (GF) 8
Poached eggs served with hollandaise sauce, homemade hash brown, grilled halloumi, grilled beef tomatoes, mushrooms, beans and roasted peppers

Breakfast burger 8
Brown sauce, hash brown, sausage patty, bacon and fried egg

Pancakes 8.5

Pancetta and maple syrup

Forest fruits and maple syrup

Crunchy peanut butter and caramelised banana (V)

Extras

Bacon, sausage 2
Spinach, avocado, mushrooms 1
Halloumi, feta 2
Eggs (poached, fried scrambled) 2
Homemade sourdough breads 1
Sourdough, brown or toast

Allergies and dietary requirements

Please let a member of staff know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.

V = Vegetarian 🌱 = Vegan GF = Gluten Free

Vegan breakfast

Granola 🌱 8.5
On vegan yogurt, fresh fruits drizzled with maple syrup

Wild mushrooms 🌱 8
On toasted sourdough bread, wilted spinach and sundried tomatoes

Vegan fry up 🌱 8.5
Tofu on toast, homemade hash brown, grilled beef tomato, mushrooms, beans and roasted red peppers

Vegan smashed avocado 🌱 7.5
On toasted sourdough with sundried tomatoes and pomegranate

Brunch 12pm until 3pm

Buttermilk fried chicken thighs 9.5
On Belgian waffle with crispy pancetta and maple syrup, dressed with apple and mango salad, basil mayo and shiracha sauce

Brie and pancetta hash (GF) 8
Bubble and squeak fried with onion and apple under brie, pancetta and new potatoes
Add a slide of sourdough 1

Smoked salmon and cream cheese 7
On homemade toasted sourdough bread with chives

French toast (V) 7
Forest fruits and maple syrup

Cheesy French toast 7
With streaky bacon and maple syrup

BBQ pulled pork burger 10
On soft homemade sourdough brioche bun served with apple coleslaw & hand cut chips

Asparagus and poached eggs 5.5
With hollandaise sauce and roasted pinenuts

Halloumi fries 6

Halloumi salad (V) 7
Roasted seasonal vegetables and hearty quinoa

Grilled chicken salad 7.5
Roasted seasonal vegetables and hearty quinoa

Salmon salad 8.5
Roasted seasonal vegetables and hearty quinoa

Super green salad 🌱 7
Tender stem broccoli, green beans, mangetout peas and tahini salad

Roasted cauliflower 🌱 8
with sweet figs



BRUNCHIN'



menu

Juice Bar

Natural Smoothies (GF)..... 5

Straw&berry fields

Cardiovascular, antioxidant: strawberries, pomegranate, celery, cranberries, raspberry, goji berries, coconut milk

Power of sunshine

Energy, supports immune system, anti-stress: ginger, bee pollen, turmeric, banana, peach, pineapple, mango and coconut milk

Purple DolceVita

Cardiovascular and digestive support, antioxidant: blueberry, bilberry, acai powder, red cabbage, coconut milk, banana, lime and ginger

Super green

Supports immune system, energy, helps with digestive and nervous system: kiwi, avocado, cucumber, celery, spinach, banana, parsley, ginger and mint

Peanut butter coco

Peanut butter, avocado, cocoa nibs, oats, maple syrup, coconut milk

Boosting Shots..... 3.5

Digestive Pineapple, cayenne and ginger

Antibiotic Apple, celery and kale

Boosting Turmeric, ginger, honey and pineapple

Cold Pressed Juices

Make your own juice

Choose from, orange, apple, pear or mango

One fruit..... 3.5

Two fruits..... 4

ACE..... 4.5

Orange and carrot

Wildfire..... 4.5

Beetroot, apple and celery

Clarity..... 4.5

Carrot, apple, mint

Green is good..... 4.5

Cucumber, kale, apple, parsley

Soft Drinks

Coca cola..... 2.5

Diet Coca Cola..... 2.5

Organic Fizzy Ruby Orange..... 3.5

Organic Fizzy Lemonade..... 3.5

Organic Fizzy Orange..... 3.5

Sparkling Water..... 2.5

Still Water..... 2.5

Coffee Organic 100% Arabica

Espresso..... Single 1.5 or Double 2.5

Cappuccino..... 2.8

Americano..... 2.5

Flat White..... 2.9

Latte..... 3

Hot Chocolate..... 3

Mocha..... 3.1

Add cream..... 0.5

Add syrups..... 0.5

Caramel, vanilla, hazelnut, pistachio, pumpkin spice

Milk alternatives..... 0.5

Soya, oat, almonds, coconut

Decaf available

Specials

Beetroot Latte..... 3.5

Matcha Latte..... 3.5

Chai Tea Latte..... 3.5

Infuses & Teas..... 3.5

Malibu Dream

Apple, rosehip, pineapple and coconut with hibiscus petals

Ginger Root & Lemon

Ginger, lemon, lemongrass, elderberries, rosehip, liquorice

Exotic Strawberry & Kiwi Fruit Tea

Apple, rosehip, kiwi and strawberry, hibiscus

Gin & Tonic

Green tea, white tea, juniper berries, cucumber, coriander seeds, liquorice root, lemon, cardamom, rosemary

Decaffeinated Sencha Green Tea

Supreme Earl Grey

English Breakfast

Fresh Mint Tea



BRUNCHIN'



menu