



## Breakfast

### Fresh Juices (VE)

Orange / Grapefruit / Apple ~ 5  
Spinach, Kale, Green Apple, Cucumber, Lemon ~ 8  
Carrot, Turmeric, Pineapple, Ginger ~ 8



### Bakery, Fruits And Grains

Croissant / Pain Au Chocolat ~ 5  
Seasonal Fresh Fruit Salad (VE) ~ 11  
House Granola, Fresh Berries, Yoghurt ~ 12  
Coconut Chia Pudding, Mango, Fresh Blueberries (VE) ~ 12  
Organic Steel Cut Oat Porridge, Fresh Berries (VE) ~ 10



### Mains

Two Burford Brown Eggs of Your Choice and Toast ~ 11  
Omelette Plain ~ 11 / Cheese and Herb ~ 14  
Avocado, Sourdough Toast, Poached Eggs, Helianthus Seeds, Chilli ~ 16  
Eggs Benedict ~ 16 / Eggs Royale ~ 16  
Full English - Two Burford Brown Eggs, Roast Plum Tomato, Field Mushroom,  
Baked Beans, Black Pudding, Sausage, Bacon, Toast ~ 18  
Full Vegetarian - Two Burford Brown Eggs, Roast Plum Tomato, Sautéed Spinach,  
Field Mushroom, Avocado, Baked Beans, Toast ~ 18  
Buttermilk Pancakes, Cornish Clotted Cream, Fresh Berries, Maple Syrup ~ 18



### Sides

5

Toast and Preserves - Sourdough, Rye, Gluten Free  
Avocado / Grilled Tomatoes / Field Mushrooms / Baked Beans  
Smoked Salmon / Bacon / Sausage

(VE) Suitable for Vegans

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.

