

BREAKFAST

weekdays until 11am



FOCACCIA

grilled house-made rosemary focaccia

Guacamole-Pea protein rich avocado pea smash with maple seed granola	10.0
Smoky V'egg Mayo organic tofu v'egg mayo, aioli, chipotle drizzle	10.0
Spinach Florentine sautéed spinach, mornay sauce, crispy shallots	10.0
Caramelised Onion grilled mushroom, whipped onion butter	10.0
Cheesy Beans maple baked beans, mornay sauce, padron peppers, chipotle drizzle	10.0
add rashers	4.0

PANCAKES

double stack of super fluffy buttermilk pancakes

Berries & Cream forest berry compote, whipped chantilly, vanilla maple cream	12.5
Black Forest morello cherry compote, chocolate stout sauce, whipped chantilly	12.5
Banana Biscoff Caramel biscoff sauce, biscuit crumbs, hazelnut praline, whipped chantilly, vanilla maple cream	12.5
make it a triple	3.0
add a scoop of ice cream	2.5
add organic pure maple syrup	3.0

PORRIDGE

made with gluten-free organic oats

Berries & Peanut Butter	7.0
Banana & Biscoff	7.0

ADD

Rashers / Maple Baked Beans / Guacamole-Pea	4.0
Sausage	5.0
Lemon Pepper Fries	4.5
Home Fries	5.5

BRUNCH COCKTAILS

Lychee Bellini 9.0
lychee, prosecco
make it non alcoholic:
noughty 0% blanc de blancs

Coriander Bloody Mary 10.0
sapling vodka coriander infusion, spiced tomato juice

Rosemary Bloody Maria 10.0
rosemary infused el tequileno blanco, spiced tomato juice



All our dishes & drinks are plant-based

Not all ingredients are listed on the menu. Scan the QR code for full allergen information. There may be a risk that traces of all allergens can be found in any dish. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

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