

weekdays until 11am

# CONTINENTAL

**Croissant** 5.0 plant butter & jam

**Sourdough** 5.0 plant butter & jam

Fruit & Yoghurt 7.0

fresh fruit & berry compote with coconut yoghurt

**Croissant Toastie** 9.0

filled with grilled mushroom, cheez, fresh basil & red pepper romesco

Continental 12.0

croissant, jam, plant butter, fruit salad, yoghurt, hot drink, orange juice

## **PANCAKES**

double stack of super fluffy buttermilk pancakes

Berries & Cream 12.5

forest berry compote, whipped chantilly, vanilla maple cream

Banana Biscoff Caramel 12.5

biscoff sauce, biscuit crumbs, hazelnut praline, whipped chantilly, vanilla maple cream

Make It A Triple 3.0 Add A Scoop Of Ice Cream 2.5 Add Organic Pure Maple Syrup 3.0

## SOURDOUGH

wholesome blend of wheat, rye and spelt flour

Avocado Pea Smash 11.0

sourdough toast, pomegranate, pepitas, candied jalapeño

Kimchi Grilled Cheese 12.5

toasted kimchi cheez sandwich, gochugaru mayo, korean sweet chilli sesame sauce

**Bombay Aloo Toastie** 12.5

potato pea green chilli filled toasted sandwich, szechuan ketchup, mint coriander chutney

Add Rashers 4.0

# **BIG PLATES**

The Full English 16.0

scrambled organic tofu, sausage, roast tomato & mushroom, sauté spinach, maple baked beans, home fries, sourdough toast

#### The Meze Brunch 16.0

scrambled organic tofu, roast tomato, aubergines, sauté spinach, guindilla, hummus, tzatziki, home fries, pita

## **PORRIDGE**

made with gluten-free organic oats

Berries & Peanut Butter 7.0
Banana & Biscoff 7.0

# ADD

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

## **HOT DRINKS**

Americano / Espresso 3.1

Flat White / Latte / Cappuccino 3.6

Speciality Lattes 5.0 matcha / chai

Hot Chocolate 4.0 colombia, single origin, 55%

Loose Leaf Teas By Rare Tea Co 3.6

speedy breakfast / rare earl grey / jasmine silver / wild rooibos / whole chamomile flowers / hojicha green / da hong pao oolong

Fresh Mint Tea 3.0

Fresh Lemon & Ginger Tea 3.0

## **COLD BREW TEA INFUSIONS**

Oolong & Pineapple 5.5

Jasmine & Pandan 5.5

Rose & Oat Chai 5.5

## **FRESH JUICES**

Carrot, Apple, Ginger 6.5

Pineapple, Apple, Ginger, Turmeric 6.5

Celery, Cucumber, Apple 6.5

## **SOFTS**

Dalston's Peach 330ml 4.0

Pimento Ginger Beer 250ml 5.0

# **BRUNCH COCKTAILS**

Lychee Elderflower Bellini 9.0 lychee, elderflower, 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. We request guests to inform us of any allergies. As much as we strive to prevent cross-contamination, traces of allergens may be present. Since everything is freshly prepared in shared spaces and we don't have dedicated nut-free and gluten-free areas. A 12.5% discretionary service charge will be added to your bill to support our staff.