

Brunch Menu

Served until 4pm (5pm Saturdays)

Toast

2 slices of our homemade sourdough toast, served with butter and Wild & Fruitful jam

4.50

Yoghurt & Granola

Our Söderberg homemade granola and yoghurt, served with fresh fruit & honey

8.50

Våfflor | Swedish Waffles

Wild & Fruitful jam & cream

7.50

Maple syrup & toasted hazelnuts

8.50

Belhaven Smokehouse smoked salmon & crème fraîche

11.50

Ägg | Eggs on Homemade Sourdough Toast

Choose from Poached, Scrambled, Omelette or Fried with:

- Crispy smoked pancetta & wilted spinach with a chipotle sauce

14.00

- Portobello mushrooms, baby spinach with basil & walnut pesto

13.50

- Avocado & crispy kale with a dill, lemon & crème fraîche sauce

13.50

Chef recommends adding smoked salmon

- Plain Eggs with homemade sourdough toast - add your own toppings from the extras box

8.50

- Za'atar fried eggs with yoghurt, ground chilli & fresh mint

13.00

Köttbullar & Ägg | Swedish Meatball Brunch

15.00

Our classic homemade Swedish meatballs (ethically sourced pork & beef *egg, gluten, dairy) with poached eggs & toasted homemade sourdough - Served with Walnut & Basil Pesto and Wild & Fruitful Chilli Jam

Frukostbricka - Breakfast tray

This Swedish style continental brunch tray includes a little bit of everything

SAVOURY | SWEET

14.50 / 12.50

A small glass of cold pressed orange juice, yoghurt & granola, fruit salad, mature cheddar, butter

toasted homemade sourdough, crispbread & 16 month cured Jamón Serrano ham or Wild & Fruitful jam

vegan option available

Sourdough baguettes & Smörgåsar - Ask us for today's full selection of sourdough baguettes & sandwiches!

Köttbullsbaguette

Sourdough baguette with our Swedish meatballs (*egg, dairy, gluten), mozzarella, spinach & chilli jam - served toasted!

11.50

Half size baguette

6.50

Extras

Smoked Salmon 5.50 | Smoked Pancetta 3.00 | Mushrooms 2.50 | Avocado 3.00 | Iberico Chorizo 3.50 | Jamón Serrano 3.00

*Meatballs 6.00 | Egg 1.50 | Chilli Jam 2.00 | Walnut Pesto 2.00 | Goat's Cheese 3.50 | Feta 2.50 | Mozzarella 3.00 | Grilled Halloumi 3.50

Our food and drinks are handmade in our bakeries and kitchens. We use many ingredients and shared equipment, therefore we cannot guarantee our food and drinks are free from allergens. For more information please ask a member of our team.



Brunch Menu

Served until 4pm (5pm Saturdays)

Smörrebröd | A traditional Scandinavian open sandwich on rye

Laxröra | Salmon

Belhaven Smokehouse smoked salmon, mayo, crème fraîche, dill, lemon & red onion

12.50

Varm smörgås | A hot open sourdough sandwich from our pizza oven & served with a side salad

Getost | Goat's cheese

Goat's cheese, roasted pepper, fresh oregano, aged balsamic & rocket - served hot

12.50

Caprese | Mozzarella, tomatoes & avocado

Mozzarella, tomatoes, avocado & pine nuts & aged balsamic - served hot

11.50

Vegansk äggplanta & pesto | Vegan aubergine & walnut pesto - **vegan**

Marinated aubergine, mushroom, spinach, peppers, chilli, pine nuts and a walnut & basil pesto - served hot

11.50

Paj & Sallad

Homemade savoury tart served with a side salad & our homemade walnut & basil pesto

- Fetaost & spenat | Feta & spinach

- Lax & dill | Belhaven Smokehouse smoked salmon & dill

8.50

Extras

Smoked Salmon 5.50 | Smoked Pancetta 3.00 | Mushrooms 2.50 | Avocado 3.00 | Iberico Chorizo 3.50 | Jamon Serrano 3.00

*Meatballs 6.00 | Egg 1.50 | Chilli Jam 2.00 | Walnut Pesto 2.00 | Goat's Cheese 3.50 | Feta 2.50 | Mozzarella 3.00 | Grilled Halloumi 3.50

Vårsallader | Spring Salads - Served with spinach, rocket & toasted homemade sourdough bread

Broccoli & tahini - **vegan**

Tenderstem broccoli, peppers, chickpeas, toasted sesame, pine nuts with a tahini & lime dressing

13.00

Halloumi

Grilled halloumi, fennel, marinated olives, radishes, spinach & rocket with a crème fraîche dill & lemon dressing

13.00

Surdegspizza | Sourdough Pizza - served from 12pm

The pizza base is made from homemade slow fermented sourdough in our bakery next door

Margherita

12.00

Margherita with a walnut basil pesto

13.50

Iberico Chorizo, rocket, mozzarella, tomato sauce - add Wild & Fruitful chilli jam 2.00

13.50

Jamón Serrano 16 month cured, rocket, mozzarella, tomato sauce

15.00

Belhaven Smokehouse smoked salmon, mozzarella, dill, crème fraîche base

15.50

Marinated aubergines, cherry tomatoes, feta, mozzarella, rocket, tomato sauce

14.00

Goat's cheese, mozzarella, mixed herbs, chilli jam, tomato sauce

14.50

Aubergine, mushroom, peppers, spinach, basil walnut pesto, tomato sauce - **vegan**

15.00

Swedish meatballs (ethically sourced pork and beef mince ***egg, gluten, dairy**), mozzarella chilli jam, rocket, tomato sauce

15.50

Mushrooms, mozzarella, spinach, tomato sauce

- truffle oil & shaved parmesan

15.00

- garlic oil & chilli flakes

13.50

Add an egg to any pizza 1.50

Our food and drinks are handmade in our bakeries and kitchens. We use many ingredients and shared equipment, therefore we cannot guarantee our food and drinks are free from allergens. For more information please ask a member of our team.