

BRUNCH MENU

SAT-SUN 8-15

COLD PRESSED JUICES

Ginger shot - 2,5
Apple | Carrot | Orange | Pineapple - 5
Mix your own - 6

SMOOTHIES

Breakfast- banana, oat milk, granola, yogurt, honey - 7
Pink Haze- raspberry, banana, yogurt, honey, collagen - 7
Golden Glow- banana, pineapple, turmeric, cinnamon, ginger, hemp seeds, date syrup - 7
Detox-cucumber, apple, mint, spinach, lemon, ginger, chia seeds - 7

BREADS, ETC.

Our breads are made in house using wildfarmed flours

Grilled potato bread, cultured butter - 3,5
Sourdough bread, toasted, cultured butter - 4,5
Sweet and spicy sweet potato crisps - 3,5
Strawberry & elderflower jam - 3
Whipped tahini, fermented chilli - 5

ON TOAST

Cacklebean eggs scrambled - 7 | poached - 6 | fried - 6
Courgettes spread feta, chilli sesame oil - 9
Muhammara spread, feta, confit walnuts, soft herbs - 9
add: poached egg - 2

BREAKFAST PLATES

Granola, greek yoghurt, seasonal fruits, honey, lime leaf oil - 9
Turkish eggs, crispy chilli peanuts, garlic yoghurt, toasted sourdough, dill - 13,5
Shakshuka, eggs poached in tomato, onion and peppers, yoghurt, toasted sourdough - 13,5
add: chorizo 3,5
Smoked chalk stream trout, scrambled eggs, labneh, pickled mooli, tomato chilli jam, dill - 14
French toast, brioche bread, burnt apricot butter, creme fraiche, pistachio crunch, rose petals, lime zest, maple syrup - 15,5
Fry up, fried egg, sausage, bacon, double fried potatoes, roasted tomato, mushrooms, beans, toasted sourdough - 16

BRUNCH PLATES available from 12

Corn ribs, umami dust - 8
Burrata, crispy chilli peanuts, apricot puree - 12,5
Seabream Ceviche, strawberry, tiger milk, pickled watermelon rind - 13,5
Fried chicken, no-pomelo salad, peanuts, toasted coconut - 13,5
Sweetheart cabbage, chile rojo & perejil, lime tofu crema - 21
Skate wing, glazed with smoky & spicy paste, macademia & shallot crunch - 24
Whole grilled poussin, fermented chilli glaze, friggittelli peppers, spring onion - 24
Bavette steak, peppercorn sauce, potato terrine, gochujang alioli - 25

SIDES & EXTRAS

Beans - kimchi - Roasted tomatoes - roasted mushrooms - 3
Dingley del sausage - grilled chorizo - bacon - grilled halloumi - 3,5



RESTAURANT, CAFÉ & BAR

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. Please inform a member of staff of any allergies. A discretionary service charge of 12.5% will be added to your bill.