

## Breakfast

Vanilla Croissant

House-baked croissants with Madagascar vanilla cream. £3,60

Classic buttery French croissant, flaky and fresh from the oven.

**Butter Croissant** 

**Almond Croissant** 

Rich croissant filled with almond cream and topped with toasted almonds. £3,90

Pain au Chocolat

£2.90

Buttery pastry filled with dark chocolate, served warm. £3,20

Classic shell-shaped sponge cakes, lightly scented with lemon. £2.70

Madeleines (3 pieces)

Caramel Apple Tart

Thin pastry layered with caramelized apples and crème fraîche.

£4.80

Lemon Drizzle Loaf (slice) Light cake infused with fresh lemon and a crisp glaze.

£3.10



Soft brioche soaked in vanilla custard, caramelized on the griddle, finished with seasonal fruit. £8.50

Brunch

Avocado & Chorizo Jam Toast with Poached Egg Crushed avocado & chorizo jam, with chilli flakes & a poached egg.

£9.20

**Grilled Chicken** Grilled chicken breast, crushed avocado & halloumi fries. £11.50

Light pancakes with lemon zest, fresh berries, and maple syrup. £8.20

Lemon Ricotta Pancakes

Seasonal Crêpes Thin crêpes served with berries, lemon curd, and whipped cream.

£7.90

Truffle Benedict Poached eggs on toasted brioche with truffle hollandaise and wilted spinach.

£10.80

**Smoked Salmon Tartine** 

Soft Scrambled Eggs with Chives

Sourdough topped with smoked salmon, lemon crème, pickled shallots, and capers.

Served with toasted sourdough and roasted cherry tomatoes.

£9.80

£7.50

Fresh crab salad with avocado, herbs, and citrus on grilled bread.

Crab and Avocado Toast

£11.90

Braised beef, sautéed potatoes, spinach, poached eggs & hollandaise sauce.

**Beef Hash** 

£10.50

**Drinks** 

## Rich, classic espresso shot. £2.40

**Espresso** 

Coffee

**Double Espresso** Two shots for a bolder start. £2.90

Espresso with hot water. £2.70

**Americano** 

Cappuccino

**Espresso topped with velvety** steamed milk and foam. £3.10

Latte **Smooth espresso with plenty** 

of steamed milk. £3.20

Flat White A balanced blend of espresso and silky microfoam.

£3.20 Mocha

**Espresso with steamed milk** and dark chocolate. £3.50

**Iced Coffee** 

Chilled and served over ice. £3.30

Slow-steeped, smooth, and refreshing.

£3.60 Soft Drink

£3.20

£2.40

**Cold Brew** 

Sparkling Elderflower Delicate floral soda.

Chilled mineral water. £2.20

Sparkling Water

Still Water

Homemade Lemonade

Effervescent and crisp.

Fresh lemon juice, cane sugar, and a splash of soda. £3.50

**Bottomless Cocktails** 

**APEROLITCHI** 

**Grapefruit Soda** 

## Earl Grey

Full-bodied black tea.

**English Breakfast** 

Tea

£2.70 Chamomile

Black tea with bergamot.

Caffeine-free herbal infusion. £2.70

Fresh Mint Tea

£2.60

Steeped fresh mint leaves. £3.00

Iced Tea House-brewed and lightly sweetened.

£3.20

Fresh Juices

£3.80 Apple Juice

Crisp and sweet.

**Grapefruit Juice** 

Bright and refreshing.

Carrot & Ginger Juice Pressed carrot with a touch of fresh ginger.

£3.50

£4.20

over ice

£3.60

Cucumber Lemonade Lightly sweetened, served



£35pp **MALIBU BEACH** Havana Gold, Malibu, Pineapple, Cranberry, Lemon, Strawberry, Berries

Aperol, Giffard Lychee, Lemon, Lychee, Vanilla, Soda **TROPICALIA** 

**BLUSH SANGRIA** Giffard Strawberry, White Wine, Lillet Rose, Lemon, Fresh Mint, Berries

**PARTY LEMON AID** Lemon-infused Beefeater, Triple Sec, Fresh Mint, Lemonade

Olmeca Reposado Tequila, Triple Sec, Passoa, Lime, Passion Fruit,



