

# BREAKFAST UNTIL 12PM

## JUICES

	£
freshly squeezed orange juice	3.50
granger's greens - green apple, cucumber, ginger, silver beet, chia and coconut water	6.20
bill's beets - beetroot, carrot, fennel and apple	6.20
homemade almond milk	3.50
jax coco pure coconut water	5.50
jax coco sparkling coconut water with ginger and lime	5.50
with raspberry	5.50

## SMOOTHIES

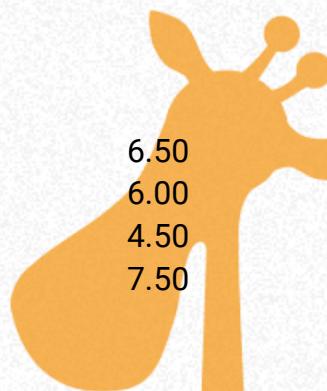
bill's raw - homemade almond milk, Isa, raw cacao, banana and honey	6.20
sunrise - berries, banana, apple juice, orange juice and yoghurt	4.80

## FRAPPÉS, SHAKES

matcha and vanilla ice cream	6.50
espresso, avocado and vanilla ice cream	6.00
watermelon and lime	4.50
fudge chocolate shake	7.50

FROM 10AM

aperol sunrise - silver tequila, aperol, passion fruit, coconut water and lemon	10.50
classic bloody mary	9.50
white peach bellini	9.50



## COFFEE, TEA, CHOCOLATE

coffee by allpress	3.00
+ soy or housemade almond milk	0.60

+ extra shot	0.60
allpress cold drip (with or without milk)	3.50
tea by rare tea company	3.00
breakfast, chamomile, peppermint, rooibos, rosehip	
jasmine silver tip, china green leaf, genmaicha	3.50
lemongrass, cornish earl grey, lemon verbena	
iced lemon myrtle tea	4.20
fresh mint tea	3.00
spiced almond milk chai	4.50
hot chocolate	3.50

## FRUIT, GRAINS

raw bites - cacao, date and almond	1.5ea
almond milk chia seed pot, berries,	5.50
pomegranate and coconut yoghurt	
bircher muesli, granny smith apple,	6.75
medjool date and almonds	
vegan granola, coconut yoghurt	8.00
and fruit compote	
acai bowl, banana, berries and	8.50
vegan granola	
brown rice and sweet white miso porridge,	8.50
coconut yoghurt and mango	
fresh fruit bowl and greek yoghurt	9.00
+ Isa	1.00

## BAKERY

daily buns, muffins and tray bakes	
spinach, pine nut and halloumi bun,	
sumac and olive oil	
toasted coconut bread and butter	
toasted sourdough, rye or our gluten-free bread	3.50
with marmalade, jam,	
vegemite, honey or almond butter	
toasted rye, avocado, lime and coriander	7.00
+ poached egg	2.00
gluten-free mozzarella and sage	7.00
toasted sandwich, green goddess dressing	

chilli fried egg and bacon brioche roll,  
rocket and spiced mango chutney 8.50

## CLASSICS

ricotta hotcakes, banana and  
honeycomb butter 12.50  
scrambled eggs and sourdough toast 8.20  
fresh aussie - jasmine tea hot smoked salmon,  
poached eggs, greens, avocado and  
cherry tomatoes 13.8  
sweet corn fritters, roast tomato,  
spinach and bacon 13.8

## EGGS, SIDES

soft boiled eggs and sourdough soldiers 6.50  
two sunny fried or poached eggs  
and sourdough toast 6.50  
rose harissa 2.00  
avocado - avocado salsa - kimchi  
- roast tomato 2.80  
jasmine tea hot smoked salmon  
grilled wiltshire bacon - miso mushrooms -  
chipolatas - wild greens 4.80  
shaved fennel, kale and pepita breakfast salad 3.80  
3.80  
3.80

## BIG PLATES

buckwheat bowl, poached egg,  
goat's yoghurt, rose harissa, avocado and  
sunflower sprouts 11.50  
soft shell crab, chorizo and kimchi fried rice,  
poached egg 15.50  
12.75  
courgette fritters, halloumi, quinoa, buckwheat  
a discretionary service charge of 12.5% applies to  
each bill and shredded kale salad, zhoug

# LUNCH (12-5PM)

## SMALL PLATES

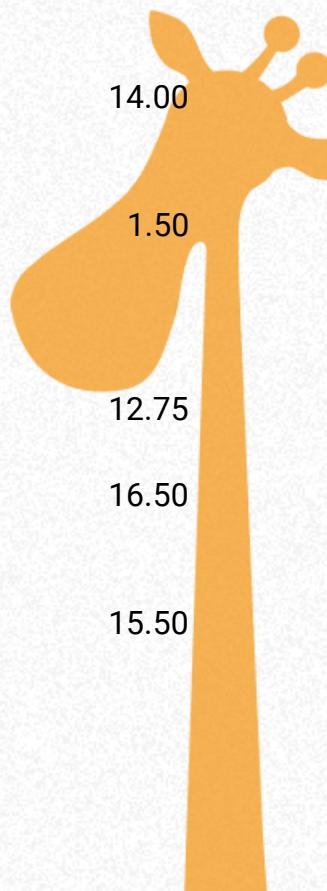
marcona almonds	3.75
nocellara olives	3.75
courgette chips, nigella seed and tahini yoghurt	7.50
whipped avocado, tofu, breakfast radishes, seeded chia and dulse crackers	7.50
burrata, asparagus and pea pesto	8.00
crispy chicken, iceberg lettuce, spring onion and chilli sesame	8.50

## SANDWICHES, BURGERS

gluten-free mozzarella and sage	7.00
toasted sandwich, green goddess dressing	
shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang	15.50
crispy chicken sandwich, red eye mayo, cabbage tamari slaw and pickled cucumber	9.50
grass fed beef burger, pickled green chilli, herb mayo and rocket	14.00
+ swiss	1.50

## SALADS

courgette fritters, halloumi, quinoa, buckwheat and shredded kale salad, zhoug	12.75
raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame	16.50
seared salmon salad, grapefruit, green beans, mint and coconut caramel dressing	15.50



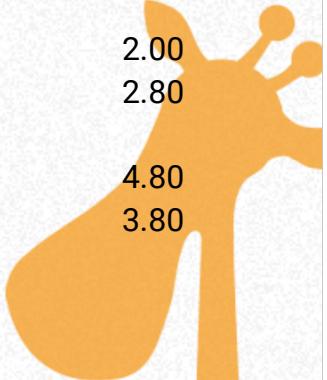


turmeric spiced chicken, slaw, lime and coconut dressing	16.00
chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing	10.00
+ avocado	2.80
+ roast halloumi	3.20
+ jasmine tea hot smoked salmon	4.80
+ grilled chicken	4.00
+ grilled wiltshire bacon	3.80

## CLASSICS

ricotta hotcakes, banana and honeycomb butter	12.50
scrambled eggs and sourdough toast	8.20
fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, avocado and cherry tomatoes	13.80
sweet corn fritters, roast tomato, spinach and bacon	13.80

## SIDES FOR CLASSICS



rose harissa	2.00
avocado - avocado salsa - kimchi	2.80
- roast tomato	
jasmine tea hot smoked salmon	4.80
grilled wiltshire bacon - chipolatas - miso mushrooms - wild greens	3.80

## BOWLS, GRAINS



soft shell crab, chorizo and kimchi fried rice, poached egg	15.50
broad bean, mint and goat's cheese tagliatelle	13.50
fragrant chicken, brown rice and mushroom broth	12.00
prawn and chilli linguine, garlic and rocket	15.50

## BIG PLATES

ancho braised lentils and mozzarella tacos, avocado, coriander and fried onions	13.00
yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish	16.50
sea bass, spinach and citrus salsa	16.50
parmesan crumbed chicken schnitzel, creamed corn and fennel slaw	16.00

## SIDES

heritage tomato, onion, bush basil and olive	6.50
green salad - rocket, watercress, butter lettuce and citrus dressing	3.80
green beans, olive oil and lemon	3.80
french fries	3.80

## SWEET

raw bites - cacao, date and almond	1.5ea
tray bakes and slices	3.00
cookies	1.50
salted peanut brittle	3.00
dark chocolate pistachio fudge	3.00
daily cakes	4.50
almond milk chia seed pot, berries, pomegranate and coconut yoghurt	5.50
white chocolate and pistachio pavlova, strawberries and yoghurt cream	7.50

**DINNER** FROM 5PM

## APÉRITIF

jax seedlip ginger spritz (zero proof)	9.50
hepple gin, douglas fir sherbert and tonic	9.50
aperol spritz	9.50
marcona almonds	3.00
nocellara olives	4.00

## SMALL PLATES

courgette chips, nigella seed and tahini yoghurt	7.50
prawn tempura, red eye mayo	9.00
miso aubergine, crispy tofu and shiso	7.00
burrata, asparagus and pea pesto	8.00
lovage borani, roast summer beans and walnuts	7.50
seabass sashimi salad, nashi and cress	8.50
tuna poke, whipped avocado, tofu and chia cracker	9.50
crab and kohlrabi salad, tarragon and lemon zest	9.00
prawn pot stickers, ginger and sesame	7.00
iberico croquettes, romesco and grilled spring onion	7.50
crispy chicken, iceberg lettuce, spring onion and chilli sesame	8.50

## BOWLS, GRAINS

courgette fritters, halloumi, quinoa, buckwheat and shredded kale salad, zhoug	12.75
fragrant chicken, brown rice and mushroom broth	12.00
soft shell crab, chorizo and kimchi	15.50
fried rice, poached egg	13.50
broad bean, mint and goat's cheese tagliatelle	15.50
prawn and chilli linguine, garlic and rocket	10.00
chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing	

+ avocado	2.80
+ roast haloumi	3.20
+ jasmine tea hot smoked salmon	4.80
+ grilled chicken	4.00

## BIG PLATES

yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish	16.50
seabass, spinach and citrus salsa	16.50
parmesan crumbed chicken schnitzel, creamed corn and fennel slaw	16.00
crispy duck, plum, star anise, brown rice and citrus salad	17.00

## BBQ

shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang	15.50
turmeric spiced chicken, slaw, lime and coconut dressing	16.00
sticky chilli belly pork, roast peanuts and spring onion salad	18.50
grass fed beef burger, pickled green chilli, herb mayo and rocket	14.00
+ add swiss	1.50
provenance dry aged sirloin, tarragon mayo and herbed fries	22.50

## SIDES

heritage tomato, onion, basil and olive oil	6.50
broccolini, anchovy and garlic	4.50
green salad - rocket, watercress, butter lettuce and citrus dressing	3.80
green beans, olive oil and lemon	3.80
french fries	3.80

## SWEET

salted peanut brittle	3.00
dark chocolate pistachio fudge	3.00
affogato - espresso and vanilla ice cream	5.00
scoop ice cream or sorbet	2.50ea
white chocolate and pistachio pavlova, strawberries and yoghurt cream	7.50
salted caramel and popcorn sundae, roast peanuts	7.50
dairy-free cashew milk, date and cacao pot, fresh turmeric crumb	6.50
fresh berry trifle, raspberry jelly and cardamom custard	6.50
banana fritters, citrus caramel and honey ice cream	6.50

