

BREAKFAST (UNTIL 12PM)

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JUICES

freshly squeezed orange juice	3.50
granger's greens	
green apple, cucumber, ginger, silverbeet, chia and coconut water	6.20
bill's beets	6.20
sunrise	
berries, banana, apple juice, orange juice and yoghurt	4.80
homemade almond milk	3.50
jax coco coconut water	5.50
jax coco sparkling coconut water with ginger and lemon with raspberry	5.50
	5.50

SMOOTHIES

bill's raw	
homemade almond milk, Isa, raw cacao, banana and honey	6.20
green goddess	
green pear, avocado, greens and chlorophyll	6.20

FRAPPÉS

watermelon and lime	4.50
espresso, avocado and vanilla ice cream	6.00

FROM 8AM

sipsmith's breakfast martini	
sipsmith's gin, marmalade, lemon and orange	10.50
classic bloody mary	9.50
white peach bellini	9.50

COFFEE, TEA, CHOCOLATE

coffee by allpress	
+ soy or housemade almond milk .60	3.00
+ extra shot .60	
allpress cold drip (with or without milk)	3.50
tea by rare tea company breakfast, chamomile, peppermint, rooibos, rosehip	3.00
jasmine silver tip, china green leaf, genmaicha lemongrass, cornish earl grey,	
lemon verbena	3.50
iced lemon myrtle tea	4.20
fresh mint tea	3.00
spiced almond milk chai	4.50
hot chocolate	3.50

FRUIT, GRAINS BAKERY

raw bites	
cacao, date and almond	1.50

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

BAKERY

daily buns, muffins and tray bakes	
spinach, pine nut and halloumi bun, sumac and olive oil	4.50
toasted coconut bread and butter	4.50
st john's organic sourdough, rye or our gluten-free toast with marmalade, jam, vegemite, honey or almond butter	3.50
toasted rye, avocado, lime and coriander	
+ poached egg 2.00	7.00
chilli fried egg and bacon brioche roll, rocket and spiced mango chutney	8.50
mozzarella and sage toasted sandwich	10.25

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

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	4.80
grilled wiltshire bacon - chorizo - miso mushrooms - wild greens	3.80
shaved fennel, kale and pepita breakfast salad	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
courgette fritters, halloumi, quinoa, buckwheat and shredded kale salad, zhoug	12.75

a discretionary service charge of 12.5% applies to each bill please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.

LUNCH (12-5PM)

SMALL PLATES

green olives, orange and fennel	4.00
courgette chips, nigella seed and tahini yoghurt	7.50
buratta and caponata	8.00
whipped avocado, tofu, breakfast radishes, seeded chia and dulse crackers	7.50
crispy chicken, iceberg lettuce, spring onion and chilli sesame	8.50

SANDWICHES, BURGERS

mozzarella and sage toasted sandwich	10.25
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	
+ swiss 1.50	1.50

SALADS

chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing	10.00
burrata and lentils, tomato and roast lemon	13.00
raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame	
poached salmon and greens, green goddess dressing	16.50
sambal chicken salad, green papaya, coriander, peanuts, thai basil and chargrilled spring onion	15.50
	15.00

SIDES FOR SALADS

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	12.20
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	1.80

SIDES FOR CLASSICS

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

BOWLS, GRAINS

courgette fritters, halloumi, quinoa, buckwheat and shredded kale salad, zhoug	12.75
soft shell crab, chorizo and kimchi fried rice, poached egg	15.50
fragrant chicken, brown rice and mushroom broth	12.00
tomato and aubergine spaghetti, breadcrumbs, almonds, basil and pecorino	13.50
prawn and chilli linguine, garlic and rocket	15.50

BIG PLATES

yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish	16.50
parmesan crumbed chicken schnitzel, creamed corn and fennel slaw	16.00
crispy duck, plum, star anise, brown rice and citrus salad	16.95
sticky chilli belly pork, roast peanuts and spring onion salad	18.50

SIDES

green salad - rocket, watercress, butter lettuce and citrus dressing	3.80
green beans, olive oil and lemon	3.80
shaved courgette and fennel salad	3.80
french fries	3.80

SWEETS

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

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DINNER (FROM 5PM)

APÉRITIF

jax seedlip ginger spritz (zero proof)	9.50
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hepple gin, douglas fir sherbert and tonic	9.50
aperol spritz	9.50

SMALL PLATES

marcona almonds	3.50
green olives, orange and fennel	4.00
courgette chips, nigella seed and tahini yoghurt	7.50
miso aubergine, tofu and shiso	7.00
labneh, olives, thyme, sumac and grilled flatbreads	6.50
crispy artichoke, lemon and sage aioli	9.50
spring pea, mint and pecorino	7.00
burrata and caponata	8.00
crab toast, chilli and chives	10.50
seabass crudo, nashi and cress	8.50
prawn tempura, red eye mayo	9.50
tuna poke, whipped avocado, tofu and chia cracker	9.50
crispy chicken, iceberg lettuce, spring onion and chilli sesame	8.50
chicken pot stickers, ginger and sesame	7.00

BOWLS, GRAINS

courgette fritters, halloumi, quinoa, buckwheat and shredded kale salad, zhoug	12.75
soft shell crab, chorizo and kimchi fried rice, poached egg	15.50
fragrant chicken, brown rice and mushroom broth	12.00
tomato and aubergine spaghetti, breadcrumbs, almonds, basil and pecorino	13.50
prawn and chilli linguine, garlic and rocket	15.50

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	16.90
roast tumeric lamb rump, green papaya, peanuts, chilli and tamarind	22.50

BBQ

shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang	15.50
flat iron chicken, green bean, tomato and lemon zest salad	14.50
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	
28 day dry aged sirloin, tahoon sauce and tempura enoki mushroom	22.50

SIDES

green salad - rocket, watercress, butter lettuce and citrus dressing	3.80
green beans, olive oil and lemon	3.80
shaved courgette and fennel salad	3.80
french fries	3.80

SWEETS

salted peanut brittle	3.00
dark chocolate pistachio fudge	3.00
affogato - espresso and vanilla ice cream	5.00
scoop ice cream or sorbet	2.50
white chocolate and pistachio pavlova, strawberries and yoghurt cream	7.50
salted caramel and popcorn sundae, roast peanuts	7.50
banana fritters, citrus caramel and honey ice cream	6.50
chocolate ganache, passionfruit and hazlenut praline	6.50
malva pudding, sauternes poached apricots and amarula cream	6.50

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