

## Sample breakfast menu

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Lemon Ricotta hotcakes with roasted seasonal fruits	4.50
Poppyseed, oat and coconut waffles	4.00
Indian spiced hash brown sliders with a fried egg and house pickled cucumber	5.50
Loaded croissant - scrambled eggs, bacon and homemade brown sauce	6.00
Toasty toppers - aubergine, pomegranate, za'atar and whipped yoghurt/avocado, heirloom tomatoes, jalapeño, basil	4.50
Boavida acai bowl with seasonal toppings	7.50

## Sample lunch menu

Pulled chicken ciabatta with house slaw, lime mayo and crispy shallots	6.50
Crispy skin sea trout with salsa verde	5.00
Prawn tostada - tiger prawns, avocado emulsion, pickled radish	4.50
Sticky sesame glazed chicken breast	3.50
Caramelised onion, pickled onion and hazelnut pizzette	4.00
Toasty sandwiches and jaffles - see in store	
Mozzarella stuffed meatballs in a rich tomato sauce	5.50
Green vegetarian lasagne	5.50
Small salad box £5 / Large salad box £7	

## Sample salad options

Slow roasted pumpkin wedges, roasted pumpkin seeds with a honey and thyme dressing  
Roasted autumn panzanella - carrots, sweet potato, parsnip, capers, sourdough croutons with a balsamic dressing  
Heirloom tomato, marinated baked feta, basil with an olive oil dressing

## Sample sweet options

Salted miso caramel brownies	2.80
Lemon meringue pie - homemade lemon curd topped with Italian meringue on a ginger biscuit base	4.00
Dark chocolate and raspberry muffins	2.80
Cheesymite scrolls	2.20
Banana bread with espresso butter	3.00

Giant cinnamon and cacao meringues

2.00

