

BREAKFAST MENU

Daily Bake - Selection of daily baked goods from our counter - ask your waiter

Fruits. Grains Golden spiced yoghurt, apricots, raspbers cashew butter Steel cut oat porridge, dates, black sess Coconut chia seed bowl, strawberry balsas Coconut, mango and banana smoothie bowl, buckwheat, aleppo chilli crunch	ame, tahini nic shrub, basil, sunflower seeds	6.5 6- 6- 7.5
On Toast - sourdough, grain, gluten-free Butter and house spreads - house-made jar Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manor sprouts - add poached egg Sobrasada, fried egg, sage oil, crispy sage	ıri cheese, soy pumpkin seeds,	3.5 6- 8- 9.5 8.5
Plates Polenta ricotta hot cakes, stewed plums, Quinoa and buckwheat grain bowl, roasted miso, tahini - add soft boiled egg Charred aubergine puree, soft boiled egg toast - add lamb meatballs Crushed potato mung dahl, spring greens, relish, nigella seeds, curry leaves - add smoked haddock Fried cornbread, black bean salsa, fried mayonnaise Chapel and Swan smoked salmon, scrambled	sweet potato, stem broccoli, , chermoula, yoghurt, za'atar poached eggs, coconut yoghurt egg, tomatillo, feta, chipotle eggs, chives, toast	9- 8.5 10- 9- 11- 9- 11- 10.5
Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley - add merguez Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast		9.5 11.5 10.5
Sides Thyme roasted field mushrooms Smashed avocado, chilli, lemon Pork and leek sausage Grilled chorizo	Slow roasted tomatoes Chapel and Swan smoked salmon Thick cut bacon Merguez sausage	3 - 4 - 4 - 4 -