BREAKFAST MENU



<u>Daily Bake</u> - Selection of daily baked goods from our counter - ask your waiter

Fruits. Grains Golden spiced yoghurt, apricots, raspberri butter Steel cut oat porridge, dates, black sesam Coconut chia seed bowl, strawberry balsami Coconut, mango and banana smoothie bowl, daleppo chilli crunch	ne, tahini Lc shrub, basil, sunflower seeds	6.5 6- 6- 7.5
On Toast - sourdough, grain, gluten-free Butter and house spreads - house-made jam/miso peanut butter Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manouri cheese, soy pumpkin seeds, sprouts - add poached egg Sobrasada, fried egg, sage oil, crispy sage		3.5 6- 8- 9.5 8.5
Plates Polenta ricotta hot cakes, stewed plums, maple yoghurt cream, pecans Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini - add soft boiled egg Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast		9- 8.5 10- 9- 11- 9-
mayonnaise Chapel and swan smoked salmon, scrambled eggs, chives, toast 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 9.5 11.5
<u>Sides</u> 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 -