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 balsan Coconut, mango and banana smoothie bowl, buckwheat, aleppo chilli crunch	ame, tahini mic shrub, basil, sunflower seeds	6.5 6- 6- 7.5
On Toast - sourdough, grain, gluten-free Butter and house spreads - house-made jan Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manou sprouts - add poached egg Sobrasada, fried egg, sage oil, crispy sa	m/miso peanut butter uri 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 tahini - add soft boiled egg Charred aubergine puree, soft boiled egg,	sweet potato, stem broccoli, miso, , chermoula, yoghurt, za'atar toast poached eggs, coconut yoghurt egg, tomatillo, feta, chipotle eggs, chives, toast pea ragu, rose harissa, greek	9 8.5 10- 9- 11- 9- 11- 10.5 9.5 9.5 11.5
Smashed avocado, chilli, lemon Pork and leek sausage	Slow roasted tomatoes Chapel and swan smoked salmon Thick cut bacon Merguez sausage	3 - 4 - 4 - 4 -