

BRUNCH MENU



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

Fruits, Grains

Golden spiced yoghurt, apricots, raspberries, maple oat granola, banana cashew butter	6.5
Steel cut oat porridge, dates, black sesame, tahini	6-
Coconut chia seed bowl, strawberry balsamic shrub, basil, sunflower seeds	6-
Coconut, mango and banana smoothie bowl, dragon fruit, macadamia, buckwheat, aleppo chilli crunch	7.5

On Toast - sourdough, grain, gluten-free

Butter and house spreads - house-made jam/miso peanut butter	3.5
Eggs: poached, scrambled, fried	6-
Smashed avocado, pickled red onion, manouri cheese soy pumpkin seeds, sprouts	8-
- add poached egg	9.5
Sobrasada, fried egg, sage oil, crispy sage	8.5

Plates

Polenta ricotta hot cakes, stewed plums, maple yoghurt cream, pecans	9
Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini	8.5
- add soft boiled egg	10-
Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast	9-
- add lamb meatballs	11-
Crushed potato mung dahl, spring greens, poached eggs, coconut yoghurt relish, nigella seeds, curry leaves	9-
- add smoked haddock	11-
Fried cornbread, black bean salsa, fried egg, tomatillo feta, chipotle mayonnaise	10.5
Chapel and swan smoked salmon, scrambled eggs, chives, toast	9.5
Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg	12-
Chicken larb, brown rice, xo sauce, crispy egg, pickled carrot, cucumber, togarashi	14.5
Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley	9.5
- add merguez	11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast	10.5

Pizza (from 12 noon)

Mozzarella, tomato, basil	9-
Pickled courgette, swiss chard, goat's curd, mozzarella, pea salsa	9.5
Grilled broccoli, burnt shallot, provoleta, chimmi churri	10-
Anchovy, tomato, oregano, red chilli, black olives, parsley, mozzarella	11-
Guanciale, parmesan cream, egg, mozzarella, aleppo chilli	12-
Nduja, tomato, pico de gallo, scamorza, coriander	11-

Sides

Thyme roasted field mushrooms	Slow roasted tomatoes	3-
Smashed avocado, chilli, lemon	Chapel and swan smoked salmon	4-
Pork and leek sausage	Thick cut bacon	4-
Grilled chorizo	Merguez sausage	4-

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.