

BRUNCH MENU



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 pudding, strawberry balsamic shrub, thai 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 seeded loaf

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
Dingley dell hand sausage, fried egg, cheddar brioche sandwich, tomato chilli jam, pickle	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-
Black bean and sweet potato hash, fried duck egg, feta, tomatillo salsa, chipotle, mayonnaise	10.5
Hot smoked salmon, puy lentils, green beans, pecans, avocado, soft boiled egg, baby gem, pomegranate molasses	11-
Chicken larb, brown rice, xo sauce, crispy egg, pickled carrot, cucumber, togarashi	13-
Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck egg	14-
Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley	9.5
- add merguez sausage	11.5
Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast	10.5

Pizza (from 12pm)

Tomato, mozzarella, basil	9-
Pickled courgette flower, swiss chard, goat's curd, mozzarella, pea salsa	9.5
Summer squash, burnt tropea onion, provoleta, chimmi churri	10-
Anchovy, tomato, samphire, capers, parmesan, parsley	11-
House pork and fennel sausage, tomato, shaved fennel, robiola, green chilli	12-
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	Spring greens	4-
Kimchi	Hot 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.