BRUNCH MENU



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

Fruits. Grains Golden spiced yoghurt, apricots, raspberr butter Steel cut oat porridge, dates, black sesa Coconut chia seed bowl, strawberry balsam Coconut, mango and banana smoothie bowl, aleppo chilli crunch	me, tahini ic shrub, basil, sunflower seeds	6.5 6- 6- 7.5
On Toast - sourdough, grain, gluten-free Butter and house spreads - house-made jam Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manou - add poached egg Sobrasada, fried egg, sage oil, crispy sa	ri cheese soy pumpkin seeds, sprouts	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 relish,	9 8.5 10- 9- 11- 9-
mayonnaise Chapel and swan smoked salmon, scrambled eggs, chives, toast Slow roast pork belly, kimchi pancake, gochujang ketchup, sunny duck egg Chicken larb, brown rice, xo sauce, crispy egg, pickled carrot, cucumber, togarashi 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 12- 14.5 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 -