

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 balsas 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 jar Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manos sprouts - add poached egg Sobrasada, fried egg, sage oil, crispy sage	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 miso, tahini - add soft boiled egg Charred aubergine puree, soft boiled egg toast - add lamb meatballs Crushed potato mung dahl, spring greens, relish, nigella seeds, curry leaves - add smoked haddock Fried cornbread, black bean salsa, fried mayonnaise Chapel and Swan smoked salmon, scrambled Baked eggs, spiced tomato, pepper, chick yoghurt, grilled flatbread, parsley - add merguez Caravan fry: eggs, roasted field mushroom cut bacon, toast	sweet potato, stem broccoli, , chermoula, yoghurt, za'atar 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
Sides 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 -