BRUNCH MENU



Fruits. Grains Golden spiced yoghurt, poached quince, magashew butter Steel cut oat porridge, dates, black sesan Coconut, mango and banana smoothie bowl, mang	me, tahini	6.5 6- 7.5
Chilli crunch On Toast - sourdough, grain, gluten free Butter and house spreads - house-made jam. Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manous sprouts - add poached egg	seeded loaf /miso peanut butter	3.5 6- 8- 9.5
Grilled montgomery's cheddar, kimchi, boil leaves, sesame on toasted sourdough Dingley dell hand sausage, fried egg, ched		8.5
chilli jam, pickle Plates		
Vanilla waffle, espresso salt caramel sauce, mascarpone cream Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini - add soft boiled egg		8- 8.5 10-
Split pea dahl, braised greens, carrot relish, ginger jam, coconut yoghurt, pickled red onion Charred aubergine purée, soft boiled egg, chermoula, yoghurt, za'atar		14.5 9-
toast - add merguez sausage		11-
Fried jalapeño cornbread, avocado, black bean salsa, fried egg, tomatillo feta, pickled red onion, chipotle mayonnaise		9.5
Hot-smoked salmon, soft scrambled eggs, toast		9-
Chorizo, potato and cavolo nero hash, poached eggs, hollandaise Slow roast duroc pork belly, kimchi pancake, gochujang ketchup, sunny duck egg		12- 14-
Baked eggs, spiced tomato, pepper, chickpea ragu, rose harissa, greek yoghurt, grilled flatbread, parsley		9.5
- add merguez sausage Caravan fry: eggs, roasted field mushrooms, slow roast tomatoes, thick cut bacon, toast		11.5 10.5
Sides Thyme roasted field mushrooms Smashed avocado, chilli, lemon Pork and leek sausage Grilled chorizo	Slow roasted tomatoes Hot smoked salmon Thick cut bacon Merguez sausage	3 - 4 - 4 - 4 -