BRUNCH MENU



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

Fruits. Grains Golden spiced yoghurt, apricots, raspberrie butter Steel cut oat porridge, dates, black sesame Coconut chia seed bowl, strawberry balsamic Coconut, mango and banana smoothie bowl, dr aleppo chilli crunch	, tahini shrub, basil, sunflower seeds	6.5 6- 6- 7.5
On Toast - sourdough, grain, gluten-free Butter and house spreads - house-made jam/m Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manouri - add poached egg Sobrasada, fried egg, sage oil, crispy sage	cheese, soy pumpkin seeds, sprouts	3.5 6- 8- 9.5 8.5
Plates Polenta ricotta hot cakes, stewed plums, maple yoghurt cream, pecans Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini - add soft boiled egg Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast		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		9.5 12- 14.5 9.5
Caravan fry: eggs, roasted field mushrooms, cut bacon, toast	slow roast tomatoes, thick	10.5
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 -