BRUNCH MENU



<u>Fruits. Grains</u>		
Golden spiced yoghurt, poached quince, map cashew butter	le sesame oat granola, banana	6.5
Steel cut oat porridge, dates, black sesam	ne, tahini	6 -
Coconut, mango and banana smoothie bowl, medili crunch		7.5
On Toast - sourdough, grain, gluten free seeded loaf		2 -
Butter and house spreads - house-made jam/miso peanut butter		3.5 6-
Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manour	ri choogo gov numnirin goodg	8-
sprouts - add poached egg	I cheese, soy pumpkih seeds,	9.5
Grilled montgomery's cheddar, kimchi, boil	ed eng gweet goy radigh	8.5
leaves, sesame on toasted sourdough		0.5
Dingley dell hand sausage, fried egg, cheddar brioche sandwich, tomato chilli jam, pickle		8.5
<u>Plates</u>		
Vanilla waffle, espresso salt caramel sauce, mascarpone cream		8-
Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini - add soft boiled egg		8.5 10-
Split pea dahl, braised greens, carrot relish, ginger jam, coconut yoghurt, pickled red onion		14.5
Charred aubergine purée, soft boiled egg, chermoula, yoghurt, za'atar toast - add merguez sausage		9- 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		12-
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
Dacon, toast		
<u>Sides</u>		
Thyme roasted field mushrooms	Slow roasted tomatoes	3 -
Smashed avocado, chilli, lemon	Hot smoked salmon	4-
Pork and leek sausage Grilled chorizo	Thick cut bacon	4- 4-
Griffed Chorizo	Merguez sausage	4-