



BREAKFAST MENU

Fruits, Grains

Golden spiced yoghurt, poached quince, maple sesame oat granola, banana cashew butter	6.5
Steel cut oat porridge, dates, black sesame, tahini	6-
Coconut, mango and banana smoothie bowl, macadamia, buckwheat, aleppo chilli crunch	7.5

On Toast - sourdough, grain, gluten free seeded loaf

Butter and house spreads - house-made jam/miso peanut butter	3.5
Eggs: poached, scrambled, fried	6-
Smashed avocado, pickled red onion, manouri cheese, soy pumpkin seeds, sprouts	8-
- add poached egg	9.5
Dingley dell hand sausage, fried egg, cheddar brioche sandwich, tomato chilli jam, pickle	8.5

Plates

Vanilla waffle, espresso salt caramel sauce, mascarpone cream	8-
Quinoa and buckwheat grain bowl, roasted sweet potato, stem broccoli, miso, tahini	8.5
- add soft boiled egg	10-
Split pea dahl, braised greens, carrot relish, ginger jam, coconut yoghurt, pickled red onion	14.5
Charred aubergine puree, soft boiled egg, chermoula, yoghurt, za'atar toast	9-
- 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-
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

Sides

Thyme roasted field mushrooms	Slow roasted tomatoes	3-
Smashed avocado, chilli, lemon	Hot smoked salmon	4-
Pork and leek sausage	Thick cut bacon	4-
Grilled chorizo	Merguez sausage	4-

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.

A discretionary 12.5% service charge will be added to your bill.

Personal electronic items used in restaurant at own risk.