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 balsan Coconut, mango and banana smoothie bowl, buckwheat, aleppo chilli crunch	ame, tahini nic shrub, basil, sunflower seeds	6.5 6- 6- 7.5
On Toast - sourdough, grain, gluten-free Butter and house spreads - house-made jam Eggs: poached, scrambled, fried Smashed avocado, pickled red onion, manou sprouts - add poached egg Sobrasada, fried egg, sage oil, crispy sage	ri 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, chicky	sweet potato, stem broccoli, chermoula, yoghurt, za'atar poached eggs, coconut yoghurt egg, tomatillo, feta, chipotle eggs, chives, toast	9- 8.5 10- 9- 11- 9- 11- 10.5 9.5
yoghurt, grilled flatbread, parsley - add merguez Caravan fry: eggs, roasted field mushroom cut bacon, toast		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 -