

BAKERY

Croissant - 4
Butter or almond

Pain au Chocolat /
Danish - 4

Vegan Muffin - 6
Ask for daily choice

BOWLS

Seasonal Fruit Salad - 7

Granola, Natural
Yoghurt - 6
Berries & agave

Coconut & Popped
Quinoa - 8
Banana & blueberries

CLASSIC

Pancakes, Buffalo
Ricotta - 7
Orange marmalade

French Toast &
Berries - 9
Maple syrup

Organic Porridge
Oats - 7
Cherry compote & honey

EGGS

Any Style - 6
On sourdough

Omelette - 8
Roasted ham & Gruyère

Egg White Omelette - 7
Spinach & goat's cheese

Scrambled Eggs & Smoked
Salmon - 9
On sourdough

Royale - 10

Avocado Royale - 11

Avocado & Poached Eggs - 9
Chilli, mustard cress on
sourdough

Eggs Florentine or Benedict - 9

Full English Breakfast - 12
Eggs any style, Portobello
mushroom, tomato, sausage,
streaky bacon, baked beans &
toast

Smoked Kipper - 13
Poached egg, watercress on
sourdough



BOOSTER SHOT

Orange, Ginger & Apple - 3

Wheatgrass & Apple - 3

Coconut Milk & Spirulina - 3

JUICES

Orange - 4

Grapefruit - 4

Pineapple - 4

Tomato - 4

Carrot - 4

Beetroot, Wild Berry &
Spinach - 5

Carrot, Orange & Ginger - 5

Spinach, Celery, Apple &
Lime - 5

SMOOTHIES

Banana, Açai & Lemon - 7

Peanut Butter, Cocoa, Rice
Milk - 6

Strawberry, Banana, Oats, Soy
Milk - 6

ALTERNATIVE MILK

Almond / Cashew / Coconut /
Soya / Rice

COFFEE

Espresso - 2.5

Cappuccino - 3.5

Flat White - 3.5

Americano - 3.25

Latte - 3.5

Mocha - 3.5

TEA & LOOSE LEAVES

English Breakfast -
3

Earl Grey - 3

Jasmine - 3

Chamomile Flower - 4

Rooibos - 3

Lemon Verbena - 4

Matcha - 5

HOT CHOCOLATE

Pure Caraibe 66%,
Chilli & Raspberries - 6

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If you suffer from any allergies or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of our team. A discretionary 12.5% service charge will be added to your bill. Prices include VAT.