

All Day Brunch

All of our eggs are sourced directly from an independent family farm to ensure freshness and flavour

food.

HYGGE PYGGE ENGLISH BREAKFAST with two poached eggs, bacon, beans & roasted potatoes	9.25
VEGAN ENGLISH BREAKFAST (VG) with vegan sausages, avocado, beans & roasted potatoes	9.25
EGGS BENEDICT with two poached eggs, bacon & Hollandaise sauce on English muffin	8.5
EGGS FLORENTINE (V) with two poached eggs, avocado, spinach & Hollandaise sauce on English muffin	8.5
EGGS ROYALE with two poached eggs, smoked salmon & Hollandaise sauce on English muffin	9.0
TWO POACHED EGGS ON SOURDOUGH TOAST (V) garnished with seeds	6.9
AVOCADO ON SOURDOUGH TOAST (VG) with fresh lemon juice & olive oil, garnished with seeds	7.0
COURGETTE SPAGHETTI (V) with home made basil pesto, & cherry tomatoes	6.75

KIDS SIZE AVAILABLE ON ALL DISHES 4.0

SMOKED SALMON 2.7
AVOCADO 2.5

BACON 2.5
CHICKEN 2.5

POACHED EGG 1.5
EXTRA BREAD 1.0

Extras

Freshly Made Sandwiches

CHICKEN & AVOCADO on freshly baked bread with harissa mayo	4.5
GOATS CHEESE & CARAMELISED ONION (V) on freshly baked bread with sun dried tomatoes	4.5
TOMATO & MOZZARELLA (V) on freshly baked bread with home made basil pesto	4.5
TOASTED HAM & CHEESE CROISSANT	3.5
CREAM CHEESE BAGEL (V)	3.5

(VG) = VEGAN (V) = VEGETARIAN

PLEASE INFORM A MEMBER OF OUR TEAM IF YOU SUFFER FROM ANY FOOD ALLERGIES

Sweet Treats

BUTTERMILK PANCAKES WITH NUTELLA & BANANA (V)	4.9
BUTTERMILK PANCAKES WITH BERRY COMPOTE & GREEK YOGHURT (V)	4.9
VEGAN PANCAKES WITH BANANA & MAPLE SYRUP (VG)	5.25
PEANUT BUTTER & BANANA ON TOAST/BAGEL (V)	3.5
SEASONAL JAM ON TOAST/BAGEL (V)	3.0

Breakfast Pots

— ALL TOPPED WITH FRESH SEASONAL FRUITS, NUTS AND CINNAMON

HOME MADE GRANOLA POT WITH GREEK YOGURT (V, CONTAINS NUTS)	4.2
ORGANIC PORRIDGE WITH HONEY & CHIA SEEDS (V)	4.2
OVERNIGHT OATS WITH VANILLA & MAPLE SYRUP (VG)	4.2

Pastries and Cakes

FRESHLY BAKED BUTTER CROISSANT	2.25
CINNAMON OR CARDAMOM BUN	2.75
SELECTION OF CAKES FROM OUR COUNTER	3.0

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Specialty Coffee

— FROM TAYLOR ST. BARISTAS

ESPRESSO	2.0
MACCHIATO	2.4
AMERICANO	2.7
FLAT WHITE	2.8
LATTE	2.8 / 3.2
CAPPUCCINO	2.8 / 3.2
MOCHA	3.0 / 3.8
— ADD NUTELLA	+ 0.2

Tea

— FROM GOOD & PROPER TEA

ENGLISH BREAKFAST	2.75
CHAMOMILE	2.75
EARL GREY	2.75
PEPPERMINT	2.75
GREEN TEA	2.75

SEE OUR TEA DISPLAY FOR
MORE FLAVOURS

Soft Drinks

COKE / DIET COKE	2.2
PIP ORGANIC JUICES	2.2
MINERAL WATER (STILL / SPARKLING)	1.75

Chocolate

— FROM JAZ & JUL'S

HOT CHOCOLATE	3.2
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ALMOND/SOY/OAT 0.5

DECAF 0.2

EXTRA SHOT 0.5

Extras

Fresh Smoothies

BERRINAPPLE	3.5
Berry mix, banana & apple juice	
LEAN GREEN MACHINE	3.5
Spinach, banana, pineapple & almond milk	
PEANUT BUTTER & BANANA	3.5
FRESH ORANGE JUICE	2.5

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Prosecco

BOTTLE

25.0

Cocktails

BLOODY MARY	6.0
ESPRESSO MARTINI	6.0
MIMOSA	6.0
APEROL SPRITZ	6.0

Beer

PERONI	3.7
PILSNER	3.7
CAMDEN LAGER	3.7

Red Wine

175ML/BOTTLE

MICHEL SERVIN ROUGE, FRANCE (V)	5.25/21.0
RISCOS MALBEC, CHILE (V/VG)	6.0/24.0
OLTRE PASSO PRIMITIVO, ITALY (V/VG)	8.0/32.0

White Wine

175ML/BOTTLE

MICHEL SERVIN BLANC, FRANCE (V)	5.25/21.0
MALANDRINO PINOT GRIGIO, ITALY (V/VG)	6.0/24.0
SANCERRE BLANC BERTHIER, FRANCE (V/VG)	8.25/33.0