



MORNING MENU

Friday & Saturday 9-11.45am

Brassica Forno Pastries:

Croissant	4
Almond	5.5
Pain au raisin	5.5
Wildfarmed x Brassica Forno toast, salted butter	4
Jam, honey or marmalade	1
Greek yoghurt, seasonal fruit compôte, nuts	9
Organic eggs (fried or poached), toast	7
Jamón Serrano, fried eggs, cornichons	17
Roasted San Marzano tomatoes, toast, basil salsa verde	11
Organic sausage sandwich, pickled red onion	12
Mushroom & Parmesan Danish, poached egg, spinach	14
Freshly squeezed orange juice	4.5
Crémant de Loire Brut Mimosa	9
Spiced Bloody Mary	8.5
Organic apple juice	4
Homemade lemonade	4
Goose & Badger Organic Coffee	
Flat White/Latte/Cappuccino	3.5
Americano	3
Espresso	3
Pot of tea (Earl Grey/English breakfast)	2.5
Pot of herbal infusions (chamomile or ginger & lemon)	2.5
Pot of fresh mint tea	3

A discretionary 10% service charge will be added to your bill.

Please follow us on Instagram for all our latest events: @brassicadorset