

Breakfast & Brunch

Weekdays From 8.30 to 11.45
Weekends 8.30 to 14.30

FRESH JUICES

Orange | carrot | apple 5
Beet, apple, cucumber, turmeric 6
Carrot, apple, ginger 6
Apple, cucumber, spinach, mint 6
Saffron house lemonade 6.5

CEREAL & FRUIT

Cinnamon infused oat Porridge, banana, fresh berries 8.5

Fig and almond house granola, yoghurt, berries, honey 8.5

CLASSICS

Eggs Your Way: on toasted sourdough; scrambled 9
poached or fried 8

Smashed Avocado: feta, pomegranate, super seeds, Aleppo chilli 11.5
Substitute vegan feta +2

Avo Florentine: Sautéed spinach, avocado, poached egg, hollandaise 14.5

Seymour Royale: dill cured smoked salmon, greens, avocado, hollandaise, poached egg, cherry vine tomato 17

PERSIAN PLATES

All served with Persian barbari bread

Nargesi: Cornish eggs braised in sautéed spinach, roasted almond, labneh 13
add feta cheese 2

Persian Omelette: Cornish eggs braised in tomato sauce & aromatic spices, Aleppo chilli 13
add merguez sausage 4

Sosis Bandari: Roasted spicy sausage and new potatoes 12
(add fried egg 2)

SIDES

Smoked salmon 5 | Smashed avocado 4 |
Poached egg 2
Sautéed spinach 3 | Merguez Sausage 4

Drinks

COCKTAILS

Mimosa 8
Raspberry bellini 9
Borgo Frare/ IL Colle Prosecco di Treviso
spumante brut 44/ 8

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COFFEE BY MONMOUTH

Latte | Cappuccino | Flat White 3.5
Americano 3.2
Espresso 2.90
Macchiato 3.1
Iced | Non-Dairy +.5

TEAS/INFUSIONS

Persian cardamom 3.5
Fresh mint 3.5
Earl grey/ English breakfast 3
Cinnamon 3.5
Organic green tea 3.5
Chamomile 3.5

OTHERS

Turmeric latte 3.8
Matcha latte 3.9
Chai latte 3.9
Hot chocolate 3.9

If you have any allergies or dietary requirements please notify a member of staff
A discretionary 12.5% service charge will be added to your bill