

BREAKFAST 7-11

AVOCADO ON TOAST	8.00
Avocado, fettle cheese, sesame, lemon and chilli oil. Served on sourdough toast. (v)	
GRANOLA	6.50
Homemade cinnamon, sumac and date granola. Served with yoghurt and honey. (v) (vg)	
GRAIN AND SEED PORRIDGE	6.00
Oat, quinoa, buckwheat, oatmeal and rye flake porridge. Served with maple syrup, spiced seeds and roast plum. (vg)	
POACHED EGGS ON TOAST	5.50
Two poached eggs. Served on sourdough toast. (v)	
SCRAMBLED EGGS ON TOAST	6.00
Free range eggs scrambled with Guernsey double cream. Served with micro leaves on sourdough toast. (v)	
PULLED JACKFRUIT	7.50
Maple, tomato and paprika pulled jackfruit, vegan mozzarella and rocket. Served with sourdough toast.	
HONEY GLAZED PERSIMMON	7.00
Wildflower honey glazed persimmon, chai spiced grapes, turmeric coconut yoghurt served with pistachio.	
SOURDOUGH TOAST	3.50
Served with homemade butter and a choice of nut butter, honey or jam. (v) (vg)	
EXTRAS	
- Fresh avocado (vg)	2.00
- Roasted oyster mushrooms (v)	3.00
- Home cured free range bacon	3.50
- Smoked salmon	4.00

Some of our dishes may contain allergens.

Please speak to a member of the team for specific information.

This menu is made from 100% recycled coffee cups.