BREAKFAST Mon-Sat (8-12). Sun (10-2)

SOURDOUGH TOAST Served with a choice of butter, jam, honey, marmalade, nut butter or marmite. (v) (vg)	3.00
GRANOLA Served with seasonal fruit compote and a choice of yoghurt, milk or dairy alternatives: - Salted caramel, ginger and Rio Nuevo 60% dark chocolate (vg) - Quinoa and buckwheat with maple syrup, pecans and dates (vg)	6.50
SPICED CARROT CAKE BIRCHER MUESLI Homemade muesli, carrot, dried figs, cinnamon, ginger and toasted seeds, soaked in almond milk. Served with fruit compote. (vg)	6.50
PORRIDGE Made with oat milk and served with poached seasonal fruit, seeds and optional greek yoghurt. (vg)	5.50
FRENCH TOAST Served with chargrilled stone fruit, greek yoghurt, maple syrup, pistachio nuts and a berry coulis. (vg)	7.50
BUTTERED GREENS Seasonal greens, fried duck egg, lemon tahini, dukkha and chilli. Served on sourdough bread. (vg)	8.00
TRUFFLE SCRAMBLED EGGS Served on sourdough toast. (v)	6.00

Some of our dishes may contain allergens. Please speak to a member of the team for specific allergen information.

This menu is made from 100% recycled coffee cups.

LUNCH Mon-Sat (12-3)

Served on sourdough toast. (v)

'ONE POT' SPECIAL 6.50 Soup, tagine, curry or stew. Served with sourdough bread. Please ask a member of the team for today's special. (v) TRIO OF SALADS 7.50 Please ask a member of the team for today's salads. (v) **TARTINE** 7.50 Open sandwich served on sourdough bread. Please ask a member of the team for today's spreads (v) CHILDREN'S MENU Mon-Sat (8-3) **GRANOLA** 3.50 Served with seasonal fruit compote and a choice of yoghurt, milk or dairy alternatives: - Salted caramel, ginger and Rio Nuevo 60% dark chocolate (vg) - Quinoa and buckwheat with maple syrup, pecans and dates (vg) FRENCH TOAST 4.00 Served with chargrilled stone fruit, greek yoghurt, maple syrup, pistachio nuts and a berry coulis. (v) SCRAMBLED EGGS 3.50

Some of our dishes may contain allergens. Please speak to a member of the team for specific allergen information.