

BREAKFAST 7:30-11

AVOCADO ON TOAST	8.00
Avocado, London fettle (feta) cheese, sesame, lemon and chilli oil. Served on sourdough toast. (v)	
CINNAMON, SUMAC & DATE GRANOLA	6.50
Served with yoghurt, blueberry compote and Exmoor wildflower honey. (v) (vg)	
HAZELNUT & BANANA PORRIDGE	6.00
Oat, rye flake and oatmeal porridge. Served with banana jam, hazelnut butter and maple baked seeds. (v) (vg)	
POACHED EGGS ON TOAST	6.00
Two free range poached eggs. Served with micro leaves on sourdough toast. (v)	
SCRAMBLED EGGS ON TOAST	6.50
Free range eggs scrambled with Guernsey double cream. Served with micro leaves on sourdough toast. (v)	
CHIPOTLE BLACK BEANS & CORNBREAD	8.50
Chipotle, Ramiro pepper, tomato and maple baked black beans, cornbread and avocado. (vg)	
BACON SANDWICH	8.00
Home cured bacon, fried egg and Anglum cheese. Served with banana ketchup, pineapple hot sauce and rocket.	
SOURDOUGH TOAST	3.50
Served with homemade butter and a choice of nut butter, honey or jam. (v) (vg)	
EXTRAS	
- Avocado (vg)	2.00
- Thyme oil roasted oyster mushrooms (v)	3.00
- Home cured, free range streaky bacon	3.50
- Maldon Deep 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.

LUNCH 12-3

SMOKED SALMON, PEA & WILD GARLIC PANCAKE	9.50
Kiln roasted smoked salmon, pea and wild garlic pancake. Served with lemon ricotta, watercress, and herb oil.	
POMEGRANATE ROASTED ROOTS	8.50
Beetroot, celeriac, carrot & parsley roots roasted in pomegranate molasses. Served with mizuna, sumac, pistachio, labneh and preserved lemon bulgar wheat. (v)	
RED LENTIL & TOMATO CURRY	8.00
Red lentil, tomato and spinach curry. Served with coconut yoghurt and turmeric flatbread, sesame seeds and kibbled onions (vg)	
LAMB ONE POT	9.00
Minced Lamb, tomato, date, olive tapenade and butter bean sauce. Served with herby freekeh.	
SOUP OF THE DAY	6.50
Served with sourdough bread and homemade butter. See the blackboard for today's soup. (v) (vg)	
SANDWICHES / TOASTIES	5.50
Prepared daily. See the display board for today's options.	
SPINACH & RICOTTA ROLL	4.00
Za'atar, spinach, chickpea and ricotta. (v)	
SAUSAGE ROLL	4.50
Lamb mince, ras el hanout spice mix, herbs & sumac.	

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ALL DAY BRUNCH

BACON AND EGG BRIOCHE	7.50
Free range smoked streaky bacon, fried free range egg, halloumi, rocket, mayo and chilli jam.	
AVOCADO ON TOAST	8.00
Avocado, London fettle (feta), sesame, lemon and chilli oil. Served on sourdough toast. (v)	
BRUNCH CLUB	10.00
Free range smoked streaky bacon, fried free range egg, avocado, roast tomatoes, tabasco mayo and rocket. Served on sourdough toast.	
SMOKED SALMON AND EGGS	10.00
Smoked salmon, scrambled free range eggs and pea shoots. Served on sourdough toast.	
MUSHROOMS AND EGGS	9.00
Thyme roasted oyster mushrooms, Old Winchester cheese, poached eggs, watercress and herb oil. Served on sourdough toast. (v)	
GRANOLA	6.50
Homemade granola and blueberry compote. Served with yoghurt and honey. (v) (vg)	
BRIOCHE TARTINE	6.50
Roast plum, vanilla ricotta, hazelnut butter and almonds. Served on toasted brioche. (v)	
CHIPOTLE BLACK BEANS & CORNBREAD	8.50
Chipotle, Ramiro pepper, tomato and maple baked black beans, cornbread and avocado. (vg)	

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