brunch menu

available until 12pm mon-sat & until 11.30am on sundays

pastries & light dishes

breakfast pastry (v) croissant | pain au chocolate | cinnamon bun **4.25**

homemade toast & preserves whipped salted butter (v) (gfa) **4.5**

granola bowl greek yoghurt, mango jam, fruit, chia, almond & pumpkin brittle, pomegranate seeds (v) **10.5**

banana bread pumpkin seed butter, mango jam, chia, blueberries, almond & pumpkin brittle (ve) **12.25**
add greek yoghurt (v) **1**

loaded hash browns sriracha mayo, jalapeños, spring onions, parmesan, crispy shallots (v) (gfa) **8**

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brunch

bacon brioche smoked bacon, hash brown, fried egg, sriracha mayo, spring onions **11**

veggie brioche grilled halloumi, hash brown, avocado, fried egg, sriracha mayo, spring onions (v) **11**

breakfast brioche sausage patty, smoked bacon, hash brown, american cheese, fried egg, sriracha mayo, spring onions **13**

berry pancakes wild berry compote, greek yoghurt, berries, almonds (v) (gfa) **12.25**

bacon pancakes smoked candied bacon, canadian maple, whipped butter (gf) **12.25**

smashed avocado toast, radish, pumpkin seed dukkah, spring onion & ginger salsa (ve) (gfa) **11.75**
add poached egg (v) **1.75** | add feta (v) **1.75** | add smoked salmon **2**

spicy fried eggs toast, sriracha mayo, sesame chilli crisp, coriander (v) (gfa) **11.25**

brisket hash braised brisket chilli, sour cream, avocado, pink pickles, fried egg, pico de gallo, hash browns (gf) **14.75**

veggie breakfast **18.75**
veggie sausages, grilled halloumi, avocado, fried egg, hash browns, mushroom, tomato, baked beans, toast (v) (gfa)

house breakfast sausage, bacon, fried egg, hash browns, mushroom, tomato, baked beans, toast (gfa) **18.75**

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extras

roasted tomatoes (ve) (gf) | mushrooms (v) (gf) **2.75**

2 slices of halloumi (v) (gf) | beans (v) (gf) | hash browns (ve) (gf) **3.5**

3 rashers of smoked back bacon (gf) | 2 veggie sausages (v) | 2 sausages | avocado (ve) (gf) | smoked salmon (gf) **4**

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free filter coffee with brunch dishes (excluding toast & pastries) available mon to fri
not available in conjunction with NHS 2 for 1 brunch offer or any other offer or discount

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES

We have strict allergen controls in place but can't guarantee our dishes will be allergen contamination free

(gf) gluten free (gfa) contains gluten but a gluten free option is available (v) vegetarian (ve) vegan

An optional 12.5% service charge is added to every bill and is shared by all of our staff

brunch drinks

smoothies & juices

tropical rush mango, pineapple, passion fruit **6.25**

acai power acai, banana, mango, blueberry, cranberry **6.25**

green boost spinach, avocado, broccoli, mango, coconut, ginger **6.25**

organic sparkling kombucha peach & yuzu | ginger & lemon **4.25**

gut health shots mighty ginger | punchy tumeric **3.1**

orange | **apple** | **cranberry** | **pineapple** | **tomato** **4.25** half
5.75 pint

cocktails

prosecco | **mimosa** **9.5**

bellini prosecco, peach puree **12**

bloody mary smirnoff vodka, tomato juice, house bloody mary mix, celery, pickle garnish **12.75**

virgin mary tomato juice, house bloody mary mix, celery, pickle garnish **6.25**

breakfast martini ketel one vodka, lemon juice, orange juice, agave **12.75**

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hot drinks

our house espresso is brewed using a brazilian coffee from the minas gerais region, with notes of milk chocolate, dried fruit & nuts
*all espresso-based coffees are available decaf



black

espresso **3.95**

long black **3.9**

cold brew **3.95**

cold brew tonic **4.95**

filter coffee - canton blend **3.75**
a full-bodied blend; bold & fruity
free refills - available during brunch service

milk

macchiato **3.9**

cortado **3.95**

cappuccino **4.45**

latte **4.45**

iced latte **4.45**

flat white **4.45**

mocha **4.75**

spanish latte hot | cold **4.75**

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specialty

tumeric latte **4.75**
warming spices, coconut milk, maple syrup - caffeine free (ve)

chai latte **4.75**
vegan options available

hot chocolate **4.65**
marshmallows available

praline hot chocolate **4.95**
milk chocolate, praline syrup

matcha **4.95**
choose: vanilla | blueberry - hot | cold
served with oat milk

make it yours

dairy-free milks oat | coconut | almond **0.5**

syrups vanilla | caramel | hazelnut **1.25**

extra shot **1.5**

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teas

breakfast | earl grey **3.95**

herbal teas **3.95**
jade green | rooibos | camomile | peppermint | masala | lemon & ginger

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