

**OUR FOOD IS SCRATCH-COOKED AND MADE HERE**

We source the best quality, most sustainable ingredients from suppliers who care as much as we do.

Holding a coveted 3\* with the Sustainable Restaurant Association; as part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks & dishes. We also source higher welfare meat and sustainable fish species.

**BOWLS**

<b>Coconut Chia Bowl (Ve)</b> w/ Roast plum & coconut yoghurt	<b>5.5</b>
<b>House Made Bircher (Ve)</b> w/ Coconut yoghurt, roast plum, apricot, apple & passionfruit	<b>8</b>
<b>Fruit Salad (Ve)</b> Roast plum, apricot, apple, grapefruit, grapes, blackberry jelly, mint & passionfruit <b>Add Organic farm yoghurt + 1</b>	<b>7.5</b>

**SIGNATURES**

<b>Brick Oven 24hr Ferment Organic Sourdough Toast &amp; Butter(v)</b> w/ Seasonal jam, homemade lemon curd or Marmite	<b>3.5</b>
<b>Creamy Field Mushrooms &amp; Butter Beans on Brick Oven Sourdough Toast (v)</b> w/ Tarragon, truffle & parmesan <i>25p from every dish sold, donated to Magic Breakfast</i>	<b>9.95</b>
<b>Avocado, Feta, Lime &amp; Chilli (v)</b> On smoky aubergine topped brick oven sourdough toast	<b>9.95</b>
<b>Caramelised Banana &amp; Ricotta Pancakes (v)</b> w/ Butterscotch sauce & coconut yoghurt	<b>11</b>
<b>Breakfast Brioche (v)</b> w/ Scrambled free range egg, melted cheese & chives <b>'Build Your Own'— Add bacon, sausage, mushroom, avocado crush or a burger pattie + 2 each</b>	<b>8.5</b>
<b>House Breakfast</b> Dry cured streaky bacon, Dingley Dell pork & sage sausages, slow roast tomatoes, field mushrooms, brick oven sourdough toast w/ Free range eggs, poached or scrambled	<b>13.95</b>
<b>Vegan House Breakfast (Ve)</b> w/ Falafels, smashed avocado, slow roast tomatoes, field mushrooms, brick oven sourdough toast <b>Add grilled London halloumi + 4.5</b>	<b>11.5</b>

**EGGS**

<b>Eggs Benedict</b> w/ House made Dingley Dell honey roast ham, avocado & spinach on brick oven sourdough with house made hollandaise	<b>11.95</b>
<b>Eggs Royal</b> w/ Smoked Salmon, avocado & spinach on brick oven sourdough with house made hollandaise <b>Add fries + 3.5</b>	<b>12.5</b>

**SIDES**

<b>Tomato, mushroom, scrambled eggs, poached eggs, spinach</b>	<b>3.5</b>
<b>Skin-on fries &amp; paprika aioli</b>	<b>4</b>
<b>Avocado, sausage, smoked salmon, bacon, grilled London halloumi</b>	<b>4.5</b>

**BOTTOMLESS DRINKS****£29 PER PERSON**

YOUR CHOICE OF FREE FLOWING

**Prosecco**

Dal Bello DOC Prosecco

**Mimosa**

Freshly squeezed orange juice, Dal Bello Prosecco &amp; a touch of grand marnier

**Classic Mojito**

Pampero Blanco rum, fresh mint, fresh lime and a touch of demerara

**Choice of soft drinks**

Please see our main drinks menu for our full list

Some of our dishes or drinks may contain allergens. (v) Vegetarian (Ve) Vegan. \*u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

Ts&Cs: 90 minutes from the time the table is seated — One drink per person at a time



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