

BREAKFAST & BRUNCH

daily fresh salads & mains available
on the counter from Mon - Fri

Drink Menu on
the other side ↗

GRANOLA (V) • £8

Greek or coconut yoghurt with fresh seasonal fruits and organic granola, maple and date syrup.

AVOCADO ON TOAST (V) • £9

Smashed avocado in sourdough toast with feta cheese and roasted cherry tomato.

Add extra egg for £1.8 *Vegan option available.

FRY IT UP • £12

Fried egg, Cumberland sausage, grilled streaky bacon, oven-roasted tomato, portobello mushroom, baked beans, homemade hash brown.

VEGETARIAN BREAKFAST (V) • £12

Fried egg, mushroom, roasted and grilled tomato, baked beans, grilled halloumi, avocado and homemade hash brown, served with homemade sourdough bread.

*Vegan option available.

CHORIZO HASH • £11.5

Sauteed potato and spinach, grilled smoked chorizo served with poached egg, pesto and homemade sourdough.

ROASTED AUBERGINE (V) • £11.5

Roasted aubergine and pepper, fried egg on toasted pita bread with sumac garlic yoghurt, and chilli butter.

CHILLI POACHED (V) • £11

Our homemade sourdough bread w/kale, whipped garlic yoghurt, poached eggs, served with chilli butter.

SHAKSHUKA (V) • £12

Tomato, onion and pepper ragout, poached egg and yoghurt, chilli oil & herb mix, served with homemade sourdough.

EGGS BENEDICT (V) • £11

Poached egg, toasted sourdough bread, hollandaise sauce.

FRENCH TOAST (V) • £10

Brioche loaf, cream, seasonal fruits with maple syrup.

Add bacon for £2.9

MEDITERRANEAN BREAKFAST • £13.5

Fried egg, feta cheese, grilled halloumi, spicy beef (sucuk), hummus, olives, honey, seasonal fruit and salad, served with homemade sourdough bread.

**2 COURSE
LUNCH MEAL
£17.5**

EXTRAS

Bacon, salmon, sausage, halloumi, avocado, spicy beef • £2.9
Egg, beans, feta cheese, hash brown • £1.8

BOTTOMLESS BRUNCH

Any brunch with unlimited
prosecco or mimosa
for 90 minutes!
£30 / PERSON
every weekend

LUNCH MENU

APPETIZER

OLIVES (VG) • £4

BREAD & BUTTER • £4.5

Homemade sourdough toasted bread and butter.

HUMMUS (VG) • £6.5

Blend of chickpeas, tahini, and a hint of garlic with olive oil and tomato & onion relish.

PADRON PEPPERS (VG) • £5

Fried green peppers.

BEETROOT KISIR (VG) • £6.5

Beetroot, cracked wheat, tomato, spring onions, parsley, fresh mint, and peppers.

BURRATA SALAD (V) • £10.5

Cherry tomato, avocado, basil, seasonal fruit, nuts with balsamic sauce.

GRILLED HALLOUMI (V) • £6.5

Grilled halloumi served with sweet chilli.

CROQUETTES (V) • £6.5

Deep fried mushroom croquettes with blue cheese s/w aioli.

COURGETTE CAKE (V) • £7

Zucchini fritter, spring onion, parsley, dill, egg and flour, fried in oil served with dill yoghurt.

CHORIZO AL VINO • £7.5

Spanish chorizo in red wine sauce.

BABAGANUSH (V) • £7.5

A smokey-flavored puree of aubergine, garlic, yoghurt, and tahini served with seasoned sauteed chickpeas with chilli butter.

KING PRAWN • £8.5

Sauteed king prawn with chilli butter & garlic.

MAIN COURSE

IZGARA KOFTE • £13.5

Beef and lamb mixed grilled meatballs served with beans, red onion, tomato mixed herbs salads, and tahini sauce.

POLLO ALLA MILANESE • £13.5

Chicken breast in bread crumbs served with rocket salad and horse radish sauce.

SALMON • £14.9

Baked salmon fillet served with mashed potato and spinach, lemon, and garlic sauce on the side.

AVOCADO & HALLOUMI WRAP (V) • £9.5

With hummus, sun-dried tomato, and mixed leafs s/w potato wedges.

GRILLED CHICKEN WRAP • £10.5

With mixed leaves, tomato, melted mature cheese, and dill mustard mayo s/w potato wedges.

Add bacon for £2.9

GRILLED GOAT CHEESE SALAD (V) • £12.5

Mixed leaf salad, roasted walnut, avocado, apple, cherry tomato, olive oil, and balsamic served with toasted homemade sourdough bread.

FALAFEL (VG) • £14

Deep-fried chickpeas, broad beans, coriander, parsley, and fresh herbs served with hummus, salad, garlic sauce and pitta bread.

SIDE

POTATO WEDGES • £4.5

FRENCH FRIES WITH PARMESAN CHEESE & TRUFFLE OIL • £4.9

MIX LEAF SALAD • £4.5

SWEET POTATO • £4.5