BREAKFAST

FRESHLY BAKED PASTRIES 8
GREEK YOGHURT homemade granola OR fresh berries & honey 8
SEASONAL FRUIT SALAD 9.5
OVERNIGHT OATS BRÛLÉE dates, banana, chia seeds, granola 12

CLASSICS

TWO EGGS ~ ANY STYLE sourdough toast, hand churned butter 11
HARISSA POACHED EGGS labneh, soft herb salad, toasted pumpkin seeds, smoked chipotle dressing (*31g protein*) 15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast, avocado 15
add grilled chorizo *6 each*
add smoked salmon *8 each*
PANCAKES select two toppings: seasonal berries, Chantilly cream, maple syrup, chocolate sauce, or bacon 12
ENGLISH BREAKFAST Elizabethan sausage, two eggs ~ any style, smoked streaky bacon, roasted tomato, field mushrooms, hash brown, homemade baked beans 19.5
VEGETARIAN BREAKFAST two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, homemade baked beans 18
CRÈME BRÛLÉE FRENCH TOAST berry compote 19.5
HOT SMOKED SEA TROUT jammy duck eggs, fresh cucumber & mint salad (*37.5g protein*) 20

WAFFLES

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup 26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup 25
CARAMELISED BANANA housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch 16
AVOCADO WAFFLE poached eggs, Aleppo chillies 15
EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest 16
DUCK BENEDICT braised duck leg, poached eggs, hollandaise, sriracha 18
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings 21

SIDES

ROASTED TOMATO 4
FIELD MUSHROOM 4
HASH BROWNS 4
CRUSHED AVOCADO 4
BAKED BEANS 4
BLACK PUDDING 4
SMOKED STREAKY BACON 5
ELIZABETHAN SAUSAGE 5
FRENCH FRIES 10
TRUFFLE & PARMESAN FRIES 11

Executive Chef Jonathon Bowers

Gluten Free Vegetarian Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.