



• Brunch •

10am until Midday

CLASSICS & FAVOURITES



144 pancake stacks 8

- Organic dry cured streaky bacon, organic Canadian maple syrup
- Nutella, banana, whipped cream (v)
- Berry compote, whipped cream, toasted coconut (vg)

Heritage tomato sourdough 8

Avocado, soya curd, cured tomatoes, pomegranate, toasted seeds, basil essence (vg)

Smoked haddock Florentine 9

Sourdough, poached free-range egg, baby leaf spinach, lemon, Hollandaise

Avocado Benedict 9

Two poached hen's eggs, avocado, Hollandaise, toasted muffins, organic sesame (v)

Eggs Benedict 9

Two poached hen's eggs, honey-roast ham, Hollandaise, toasted muffins

Eggs Royale 10

Two poached hen's eggs, smoked salmon, Hollandaise, toasted muffins

LIGHT & HEALTHY

Cinnamon oatmeal porridge 6

Almond milk, berry compote (vg)

Chia & coconut yoghurt 7

Mango, kiwi, pomegranate, chia seeds, organic maple syrup (vg)

Husk honey & almond granola 7

Mixed berries, soya yoghurt, golden raisins

Avocado & chickpea grains 7

Almonds, chilli, pomegranate, coconut flakes (vg)

• Drinks •

Tea & coffee 3.8

Juices 3.5

Mango, peach, strawberry, multivitamin tropical

Fizzy fruit punches 4.5

All natural, vegan & gluten-free

Peach, ginger & chai
Cucumber, yuzu & rosemary
Blood orange & cardamom

Mirabeau Rosé gin spritz 11.95

Aperol spritz 10.50

Aged old fashioned 10.50

House Bloody Mary 10.5

House Virgin Mary 7.5

Prosecco 7.5 glass | 30 bottle

Champagne 11 glass | 45 bottle

Non-alcoholic prosecco 28 bottle

Ask for our full list for more cocktails & other drinks

(v) Vegetarian (vg) Vegan

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.