



## BREAKFAST SAMPLE MENU (4 OCTOBER 2018)

### FOOD

Butchers breakfast – 13

*Organic eggs (fried/scrambled/poached), bacon, sausage, black pudding, tomato, mushroom & homemade beans*

Vegetarian breakfast – 13

*Organic eggs (fried/scrambled/poached), halloumi, avocado, spinach, tomato, mushroom & homemade beans*

Toasted sourdough, honey & jam – 4

Sunsweet melon, raspberries, coconut yoghurt & lime – 5

Granola, yoghurt, honey stewed apple & blueberries (N) – 5

Bacon brioche roll – 5

Buttermilk pancakes – 8

*Berries & crème fraiche or bacon & maple syrup*

Avocado, coriander & tomato on sourdough – 7

*Add poached eggs – 2*

Eggs Benedict / Florentine / Royale – 11

Smoked salmon & scrambled eggs – 12

Smoked haddock kedgeree, coriander & poached egg – 10

### SIDES

Bacon – 3

Sausage – 3

Crushed avocado – 4

Spinach – 3

Tomato – 2

Mushrooms – 2.50

Halloumi – 3.50

### COFFEE

*Oat or almond milk (additional 50p)*

Espresso – 2.50

Fresh brew – 2.50

Macchiato – 2.50

Flat white – 3

Cappuccino – 3

Latte – 3

Hot chocolate – 3

Beetroot latte – 3

Matcha latte – 3.50

Iced latte – 3

Pourover:

Concepcion Pixcaya, Guatemala – 4

Tano Ndogo, Kenya – 5

### TEA

Black (Breakfast/Earl Grey) – 3

Green – 3

Herbal (Chamomile/fresh mint) – 3

Iced Kombucha – 6

### FRESHLY SQUEEZED JUICE

Orange – 4

Autumn – 4

*Apple, damsons & mint*

Green – 5

*Apple, lime, celery, kale & cucumber*

Orange, lime & cayenne shot – 3

Beetroot, lemon & ginger shot – 3

*(N) contains nuts*

Optional service charge at 12.5% will be added onto the bill. VAT at 20% included.

We can offer accurate information on ingredients, however due to the open plan nature of our kitchens, we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns.