



CAFÉ MENU

Daily House Made Scones

served with jam & cream
5.2

Thick Fruit & Nut Toast

w' honey
5.9

Toast w' House Made Preserves

organic sourdough, rye or turkish
4.9

House Made Banana Bread

w' cinnamon butter
6.9

Avo toast

avocado w' sumac salt, lemon on toasted turkish
9.9

Eggs as you like

2 eggs fried, scrambled or poached w' toasted sourdough
8.9

Bircher muesli

toasted muesli soaked in fresh juices & topped w' fresh fruit & honeyed yogurt
11.9

Chorizo & broad beans

grilled chorizo & beans w' garlic, mint & manchego on sourdough
14.5

Fruit & Nut french toast

w' vanilla & orange crème fraiche & berry compote
15.5

Bruschetta omelette

w' mozzarella, basil and vine ripened tomatoes drizzled with balsamic vinegar
15

Huevos rancheros

crisp tortilla w' mexican beans, fried eggs, avocado & lime wedges w' crème fraiche
16.9

Croque madame

toasted brioche with carved ham, swiss cheese, poached eggs & béchamel sauce
17

Smoked Salmon Baked Eggs

smoked salmon, asparagus, goats cheese & preserved lemon w' rye toast
17.9

Spicy Pumpkin & Chat potato rosti

crushed pumpkin & chats w' fried eggs & tomato chutney
16.9

Classic eggs benedict

your choice of wilted spinach, leg ham or smoked salmon on an English muffin
15.6 / 16.6 / 17.6

Big breakfast

pork sausage, bacon, 2 eggs as you like, ham hock baked beans, roast tomato, thyme roasted mushrooms, hash brown and sourdough toast
21.5

Extras

Tomato chutney, hollandaise sauce, extra slice of toast (1.5)
Spinach, roast tomato, thyme roasted field mushrooms, avocado, (3)
Bacon, pork sausage, smoked salmon, haloumi, hash browns, ham hock baked beans, 2 eggs (4)

Free Range Eggs and Organic Bread used in all dishes. Strictly one account per table. Thank You
NO ALTERATIONS TO DISHES AT WEEKENDS OR PUBLIC HOLIDAYS