



BREAKFAST MENU
2023
10AM UNTIL 11:15AM

VEGAN GRANOLA BOWL (VG) 8.5

COCONUT YOGHURT, BERRY COMPOTE, MAPLE SYRUP & TOASTED SEEDS

MADEIRA MUSHROOMS ON TOAST (V|VGO) 11

ADD; POACHED EGGS 3 | BACON 3 | SPINACH 2

EGGS YOUR WAY ON TOAST (V) 7.5

ADD;

BACON 3 | SAUSAGE 3 | MUSHROOMS 2.5 | SPINACH 2 | SMOKED SALMON 4 | SMOKED TOFU 3
CHERRY TOMATOES 2 | HOLLANDAISE .50P

SHAKSHUKA (GFO|CONTAINS NUTS) 12.95

NORTH AFRICAN STYLE BAKED EGGS IN A RICH TOMATO & SMOKED RED PEPPER SAUCE
W/ FRESH CORIANDER & HOUSE BAKED FOCACCIA BREAD

EGGS BENEDICT 11

TOASTED MUFFIN, POACHED EGGS, LOCAL CURED HAM & HOLLANDAISE SAUCE

EGGS FLORENTINE (V) 10.5

TOASTED MUFFIN, POACHED EGGS, WILTED SPINACH & HOLLANDAISE SAUCE

EGGS ROYALE 12

TOASTED MUFFIN, POACHED EGGS, SMOKED SALMON & HOLLANDAISE SAUCE

SAUSAGE SANDWICH (VGO) 8.95

BAKER TOM'S WHITE FARMHOUSE BREAD W/ GRILLED HARVEY BRO'S SAUSAGE & MIXED LEAVES

BACON SANDWICH 8.95

BAKER TOM'S WHITE FARMHOUSE BREAD W/ GRILLED HARVEY BRO'S BACON & MIXED LEAVES

CAKES

CARROT CAKE W/ ORANGE BUTTER CREAM 4.35

CHOCOLATE BROWNIE (GF|VG) 4

ORANGE POLENTA (GF|DF|NUTS) 4

HOMEMADE PLAIN SCONE W/ CLOTTED CREAM & HOUSE MADE JAM 4.5

HOMEMADE CHEESE SCONE W/ CHEDDAR & CHUTNEY 4.75





HOT DRINKS

AMERICANO	3.15
CAPPUCCINO	3.55
DOUBLE ESPRESSO	2.90
LATTE	3.55
DOUBLE MACCHIATO	3.15
FLAT WHITE	3.40
CORTADO	3.25
MOCHA	4

HOT CHOCOLATE	3.55
CLASSIC DELUXE HOT CHOCOLATE W/ CREAM & MARSHMALLOWS	4.50
SALTED CARAMEL DELUXE HOT CHOCOLATE WITH CREAM & MARSHMALLOWS	5.00
MILKSHAKE W/CREAM - (STRAWBERRY CHOCOLATE BANANA VANILLA)	4.50

POT OF TEA	
LEMON & GINGER ROOIBOS BERRY CAMOMILE EARL GREY DECAF GREEN PEPPERMINT	2.95
SWAP COWS MILK FOR OATLY OR COCONUT	0.30P

COLD DRINKS

VIRGIN MARY	4.75
SPICED BLOODY MARY	7.50
FROBISHERS ORANGE JUICE	4.00
CHILLED PROSECCO	6.50
MIMOSA	6.50
ESPRESSO MARTINI	10
SPARKLING OR STILL WATER SML LRG	2.95 4
FROBISHERS APPLE JUICE	4.00
POLGOON ELDERFLOWER PRESSE	4.30
POLGOON LEMONADE	4.30
FENTIMANS GINGER BEER	3.95