

10AM - 11:15AM

BREAKFAST MENU



VEGAN HOME MADE GRANOLA BOWL (VG) 9.5

COCONUT YOGHURT, BERRY COMPOTE, MAPLE SYRUP & TOASTED SEEDS

MADEIRA MUSHROOMS ON TOAST FINISHED WITH CREAM & TRUFFLE OIL (V|VGO) 11.75

ADD; POACHED EGGS 4 | BACON 3.5 | SPINACH 2.5 | TOFU 4

EGGS YOUR WAY ON TOAST (V|GFO) 8.5

ADD; BACON 3.5 | SAUSAGE 3 | SPINACH 2.5 | SAUTÉ MUSHROOMS 2.5 | GRILLED TOMATOES 2.5 | SMOKED SALMON 4.5 | SMOKED TOFU 4

SHAKSHUKA (V|GFO) 13.95

NORTH AFRICAN STYLE BAKED EGGS IN A SMOKED TOMATO & RED PEPPER SAUCE, FRESH CORIANDER, CHILLI & TOAST

EGGS BENEDICT (GFO) 12.5

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

EGGS FLORENTINE (V|GFO) 11.95

TOASTED MUFFIN, POACHED EGGS, WILTED SPINACH & HOLLANDAISE SAUCE

EGGS ROYALE (GFO) 13.5

TOASTED MUFFIN, POACHED EGGS, SMOKED SALMON & HOLLANDAISE SAUCE

SAUSAGE BAP, LOCAL LEAVES (VGO) 9

BACON BAP, LOCAL LEAVES 9

TOAST W/ BUTTER & BERRY JAM 5.5

MOTHER ROOT MOCKTAIL 9.95

APPLE CIDER VINEGAR, MOTHER ROOT GINGER, HONEY & ORANGE

CAKES/SCONES

CARROT CAKE WITH ORANGE BUTTER CREAM 4.5

ORANGE & ALMOND POLENTA CAKE (GF|DF) 4.5

DARK CHOCOLATE BROWNIE (GF|VG) 4.2

HOUSE BAKED PLAIN SCONE WITH CLOTTED CREAM & HOMEMADE JAM 4.95

HOUSE BAKED CHEESE SCONE WITH CHUTNEY & CORNISH CHEDDAR 5.95 - ADD 30ML PORT SIP 4