

EGGBREAK

Two eggs any style on Sourdough, wholewheat or rye (V)(GF)	7	Levantine eggs – toasted wholewheat with queso fresco, fried eggs, z'atar and chick pea tabbouleh (V)	9
Sweet potato rosti with goat's cheese, honey, kale, pinenuts, dill yoghurt and poached egg (V)	10	Crab cake with poached eggs, sriracha hollandaise and spinach	12
Mexican omelette with avocado, chilli, spring onion, queso fresco and coriander (V)	11	Salt beef hash with sautéed potatoes, chilli, spring onion, peppers, fried eggs and sourdough	12
Smashed avo with poached eggs, salsa verde and breakfast radish (V)	10	Shakshuka – roasted peppers, Eggbreak spice mix, tomato and eggs (V)	11
Calabrian eggs – scrambled eggs folded with nduja, onions and topped with a herb and puffed chickpea salad	10	Baba ganoush – homemade zatar pita, poached eggs, sumac (V)	9.5
Turkish eggs – poached eggs, dill yoghurt, smoked paprika and a cheese toastie (V) <i>Recipe by @johnngs</i>	11	Eggbreak Benny with toasted English muffin, poached eggs and hollandaise	11

Coconut chia pot with coconut flakes, nut milk, pomegranate and dates (V)	5.5	House granola made with super seeds and nuts with yoghurt, Acaia and wild honey (V)	6
Charred pink grapefruit with lemon yoghurt and pistachio honey (V)	4	Halloumi with avocado, heritage tomato, kale and poached eggs (V)	9

McMuffin – sausage patty, American cheese, Fried egg and hot sauce	9	Cornflake French toast with caramelised banana, blueberries and brown butter maple syrup (V)	9.5
Bacon cheeseburger with lettuce, tomato, burger sauce, pickles and fries	14	Pancake stack with bacon crumble, berries and maple caramel sauce	9.5
Fried chicken burger with chilli sauce, lettuce, house pickles and fries	14	Chicken and waffles with burnt sweetcorn succotash and chilli maple dressing	12
GF Bun Available			

Croissant	2	Chorizo	4	Spinach	3
Pain au choc/pear/raisin	2.5	Nduja		Avo	
Toast and jam	2.5	Bacon		Portobello mushroom	
Cornbread muffin, red pepper jam	3	Smoked salmon		Halloumi	
Parmesan & sage cookie	2.5	Breakfast sausage		Fries	
Nutella & naan pinwheel	3	Salt beef			

COFFEE

House brew coffee, monthly special 3
single origin bean (free refills)

Origin Roastery

Espresso, americano 2.8

Cappuccino, latte, macchiato, 3.2
mocha, flat white

Almond, oat or soy milk, coconut, hazelnut 0.3
or decaf

TEA

Builder's tea (mug) 2

Canton tea (pot) 4
loose leaf tea

Real Kombucha - Dry Dragon 5

Herbal tea 2

Earl Grey Jade Oolong

Lemongrass & Ginger Jasmine Pearls

English Breakfast Moroccan Mint

Jade Tips Chamomile

Roibos

DAILY DOSE 6

O'Fresco - apple, carrot, lemon,
ginger, turmeric

Zenzero - apple, ginger, lemon, thyme

Rouge - apple, beetroot, ginger,
lemon, aloe vera

C-Bomb - Orange, Lemon, Freeze Dried Cherry

Coco Verde - coconut water, romaine, kale,
spinach, cucumber, lemon, mint

PRESS 5.5

Berry Recovery Smoothie - apple, banana,
coconut water, strawberry, blueberry,
raspberry, coconut milk, lime

Immunity Smoothie - apple, banana, orange,
avocado, lemon, ginger, turmeric, cayenne

Super Greens Smoothie - apple, banana,
cucumber, spinach, lemon, avocado,
guarana, moringa

BEERS 5.5

Harbour Pilsner, Cornwall

Harbour Session IPA, Cornwall

OTHER

Still and sparkling water free

Hot chocolate 4

Tumeric latte 4

Matcha latte 5

Fresh orange, apple, or grapefruit juice 2.5

Coca-Cola, Diet Coke,
Fevertree Tonic, Lemonade 3

BLOODY MARYS 8.5

The classic - Vodka, tomato juice, soulsauce

The Hot One - 3 hot sauce mix, jalapeño

The Red Snapper - Gin, bloody mary, cucumber

The Bloody Maria - Tequila, bloody mary,
tabasco salt

MIXED 8.5

Pink Mimosa - Grapefruit, cocchi,
bitters, prosecco

Tipsy Tea - Iced tea, poccochello, prosecco

Espresso Martini

WINE Glass / Carafe / Bottle

White

Picpoul de Pinet 4.5/18/25
Domaine Rocqumoliere, 2016, France

Mohua Sauvignon Blanc 6/22/30
Peregrine Wines, 2015, New Zealand

Rose

Château Gassier Organic 5/20/28
Côtes de Provence, 2015, France

Red

Melodias Malbec 4.5/18/25
Trapiche, 2015, Argentina

Shiraz 6/22/30
Madfish, 2014, Australia

Bubbles

Prosecco, Fiol, Italy 6.5/NA/35

We are proud of the suppliers we work with - Fenton Farm eggs, Goodwood Estate milk, Rude health non-dairy milk supplier, James Knight of Mayfair fishmongers, Mash Purveyors & The Bread Factory.

All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes.