

# eggs all day

## HOT 4 EGGBREAK TABASCO

### FRITTATA SANDO ..... 10.5

Potato frittata, pickled shallot, Tabasco Sauce Chimichurri, brioche bread  
Avo +3, Bacon +4, Fried Egg +1.5

### EGGS YOUR WAY ..... 9

Fenton eggs, fried, scrambled or poached on sourdough toast

### SWEET POTATO ROSTI (V/GF).... 11.5

Poached egg, goat's cheese, kale, pine nuts, dill yogurt

## BURRATA & TRUFFLE

### SCRAMBLED EGGS (V) ..... 15

On challah bread, chives

### AVO TOAST (V) ..... 13

Sourdough, poached eggs, smashed avocado, salsa verde, leafy radish, lime

### BREAKYBAB (V) ..... 10

Flatbread, aubergine tahini, fried egg, sesame, Mediterranean feta, pomegranate

Lamb merguez sausage +4

### EGG, BACON & CHEESE TOASTY ... 15

Brioche, hardwood smoked bacon, free-range sunny side egg, American sliced cheddar, chipotle ketchup

### GREEN SHAKSHUKA (V) ..... 12

Baked eggs, Mediterranean feta, za'atar, chermoula, challah bread  
Lamb merguez sausage +4

### TURKISH EGGS (V) ..... 12

Poached eggs, dill yoghurt, smoked paprika and a cheese toastie

### EGGBREAK BENEDICT ..... 13

Toasted muffin, poached eggs, brown butter hollandaise with Scottish smoked salmon or hardwood smoked bacon

### MEXICAN OMELETTE (V) ..... 12

Omelette with avocado, chilli, spring onion, queso fresco and coriander

### LAMB HASH (GF) ..... 14

Sweet potato hash, fried egg, garlic pesto, dill yogurt

### EGGBREAKY MELT (V)..... 12

Potato bun, roasted red pepper jam, American sliced cheddar, scrambled eggs

Pork & leek sausage or hardwood smoked bacon +4

### CRAB CAKE ..... 15

Crab cake with poached eggs, sriracha, hollandaise and spinach

### SPICY PIGGY BUN ..... 9.5

Gochujang- spiced pork patty, homemade chilli jam, fried egg, American cheese, potato brioche bun

### BTA BAP ..... 9.5

Smoked streaky bacon, heritage tomato, spiced avocado, potato brioche bun

### JOHN'S SABICH EGG BENEDICT (V) .. 12

Poached egg, tahini hollandaise, Bharat aubergine, spinach & cream cheese on a toasted bagel  
Avo +3, Mushrooms +3, Bacon +4

### HALLOUMI & AVOCADO SALAD .... 12 (V/GF)

Cucumber, baby spinach, lemon yogurt, fennel, mint, sunflower seeds  
Poached eggs +3

# Something Sweeter

## NUTELLA FRENCH TOAST

Cornflakes, mascarpone..... **12**

## ARI'S PANCAKES (VG)

Banana, raspberries, salted caramel butter ..... **11**

## HOUSEMADE QUINOA GRANOLA (VG)

Date yogurt, orange, blueberries..... **10**

## REINA'S COCONUT AND BANANA BREAD

Clotted cream, blueberries ..... **8**

## HONEY BEE BOWL (V/GF)

Soft overnight oats, wildflower honey,  
granny smith apple, cardamom, walnuts, bee pollen ..... **10**

## a bit extra

Halloumi (V) .....	<b>3</b>
Tater tots (VG) .....	<b>3</b>
Thyme roasted field mushrooms (VG) ..	<b>3</b>
Roasted tomatoes (VG) .....	<b>3</b>
Smashed avocado, chilli, lemon (VG) ..	<b>3</b>
Puglian burrata (V) .....	<b>7</b>
Scottish smoked salmon .....	<b>5</b>
Pork & leek sausage.....	<b>4</b>
Hardwood smoked bacon .....	<b>4</b>
Grilled chorizo.....	<b>4</b>
Lamb merguez sausage .....	<b>4</b>

## the bakery

### PASTRIES

Croissant.....	<b>3</b>
butter & marmalade <b>+1</b>	
Pain au chocolat .....	<b>4</b>
Baklava croissant.....	<b>6</b>

### BREADS

Rye .....	<b>2</b>
Pita.....	<b>3</b>
Sourdough .....	<b>2</b>
Gluten Free .....	<b>3</b>

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.

# Coffees

## HOUSE BREW MONTHLY SPECIAL

Single origin beans (free refills) .....**3**

## ORIGIN ROASTERY

Espresso, americano ..... **2.8**

## REGULARS

Cappuccino, latte, macchiato,  
mocha, flat white ..... **3.2**

Almond, oat, soy, coconut,  
hazelnut dairy alt. or decaf ..... **+0.3**

# Others

Filtered still and sparkling ..... **free**

Hot chocolate ..... **4**

Matcha latte ..... **5**

Fresh orange, apple,  
or grapefruit juice ..... **2.75**

Carrot or celery juice  
(mix with any juice above) ..... **3.5**

Coca-Cola, Diet Coke,  
Fever-Tree tonic, lemonade ..... **3**

# Smoothies

## BERRY RECOVERY

Apple, banana, lime, coconut water,  
strawberry, blueberry, raspberry,  
coconut milk ..... **6**

## IMMUNITY

Apple, banana, orange, avocado,  
lemon, ginger, turmeric, cayenne..... **6**

## SUPER GREENS

Apple, banana, lemon, spinach,  
cucumber, avocado, guarana ..... **6**

# Teas

**BUILDER'S TEA (MUG) ..... 3**

## CANTON TEA (LOOSE LEAF TEA POT)

Earl Grey, lemongrass & ginger,  
English breakfast, jade tips,  
rooibos, jade oolong, jasmine  
pearls, Moroccan mint,  
chamomile ..... **4**

## REAL KOMBUCHA

Dry dragon - green tea ..... **5**

## BERRY HYDRATING ICED TEA

Cold infused hibiscus and berry  
tea, lemon, maple ..... **5.5**

## GREEN GODDESS ICED TEA

Cold infused lemongrass & ginger  
tea, lemon, agave ..... **5.5**

# Juices

## O'FRESCO

Apple, carrot, lemon, ginger, turmeric .. **6**

## ZENZERO

Apple, ginger, lemon, thyme..... **6**

## ROUGE

Apple, beetroot, ginger, lemon,  
aloe vera ..... **6**

## C-BOMB

Orange, lemon, freeze dried cherry ... **6**

## COCO VERDE

Coconut water, romaine, kale,  
spinach, cucumber, lemon, mint .. **6**

# cocktails

## BLOODY MARYS ..... 9

**The Classic One** – Vodka, tomato, spicy mix, lemon, celery

**The Hot One** – The Classic with Frank's Hot Sauce

**The Carrot One** – Vodka, carrot, tomato, spicy mix, lemon, Frank's Hot Sauce

**The Healthy One** – Vodka, St Germain, pineapple, celery, lime, wasabi

## SPRITZ & CLASSICS ..... 9

**Ruby Spritz** – Pampelle Ruby Grapefruit, soda, prosecco

**Melon Spritz** – Melonade, tonic water, prosecco

**Brit'Spritz** – Kamm & Sons, elderflower cordial, soda, prosecco

**White Negroni** – Gin, Lillet Blanc

**Sbagliato** – Campari, sweet vermouth, prosecco

**Espresso Martini** – Rum, espresso, coffee liqueur

**Rossini** – Strawberry purée, prosecco

# beers

<b>Toast Craft Lager</b> , London	<b>5.5</b>
<b>Harbour Session IPA</b> , Cornwall	<b>5.5</b>
<b>Magic Rock, High Wire Grapefruit Pale Ale</b> , W. Yorkshire	<b>6</b>
<b>Umbrella Brewing, Ginger Beer</b> , London	<b>5.5</b>

# wines

WHITE	125ml / 500ml / 750ml
<b>Picpoul de Pinet</b> Domaine Roquemolière, 2016, France	<b>4.5 / 18 / 25</b>
<b>Mohua Sauvignon Blanc</b> Peregrine Wines, 2015, New Zealand	<b>6 / 22 / 30</b>
ROSÉ	
<b>Château Gassier</b> Organic, Côtes de Provence, 2015, France	<b>5 / 20 / 28</b>
RED	
<b>Melodias Malbec</b> Trapiche, 2015, Argentina	<b>4.5 / 18 / 25</b>
<b>Shiraz Madfish</b> 2014, Australia	<b>6 / 22 / 30</b>
BUBBLES	
<b>Prosecco</b> Artigianale, Italy	<b>6.5 / NA / 35</b>