

# ALL DAY MENU

8:30am – 4pm weekdays (last kitchen orders 3pm, 2.30pm on Tues & Weds)  
9.30am-4.30pm Saturday (last kitchen orders 3.30pm). 9.30am-4pm Sunday (last kitchen orders 3pm)

**We are a laptop and tablet free space.** Our garden is a non smoking area.  
Thanks for your understanding

## SAVOURY

Smashed peas, black fig, Rosary goats cheese, nigella, pickled red onion, lemon, agave drizzle on sourdough (vgo, gfo)  
**Add:** rich yolk poached egg or two (+1.5 each)

12.0

Çilbir Turkish Eggs: rich yolk poached eggs, garlic yoghurt, tomato charred pepper sauce, Aleppo chilli oil, fresh herbs, toasted seeds, focaccia for dipping (gfo)

12.0

Crispy Potato Latke, rich yolk poached eggs, hollandaise, charred hispi (gf)

13.0

Summer Nourish Bowl: spiced black beans, charred sweet potato, stem broccoli with miso & ginger, edamame, green beans, mango, lime, Thai dressing (gf, vg)

10.0

Two rich yolk poached eggs on sourdough (or GF bread)  
**Add A Side or Two**

7.5

## TOASTIES

Kimchi, double cheese, spicy mayo

10.5

Miso mushroom, double cheese, chives

10.0

Smokey tempeh, vegan cheddar, red chilli jam (vg)

10.2

Kids toastie

7.5

**Add: Fries w mayo (garlic, siracha, wasabi, or regular) (gf, vg)**

4.0

## SWEET

House coconut granola, cherry compote, cherries, mango, yoghurt (Greek or coconut) (vgo, cn)

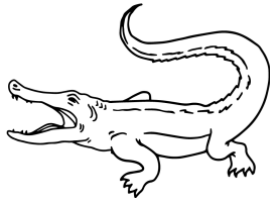
7.0

Toasted banana bread, whipped coconut cream, fresh strawberries & physalis, maple syrup, pistachio (vg, gf, cn)

12.0

French toast, passionfruit curd, fresh strawberries and passionfruit, mascarpone cream, almond brittle, maple syrup (weekends only) (cn)

14.0



## ADD A SIDE:

Fries w mayo (garlic, spicy, wasabi or regular) (gf, vg) 4.0

Charred stem broccoli, crispy onion (vg) 4.0

Roast sweet potato, spicy mayo (gf, vg) 3.5

Fresh local kimchi (gf, vg) 3.2

Smashed peas dressed with mint and lemon (gf, vg) 3.0

Toasted sourdough or focaccia w salted butter (vgo) 3.0

## EXTRAS:

Hollandaise 1.5

Tomato charred pepper sauce 1.5

Mayo (regular, garlic, wasabi or siracha) 0.6

House-made cashew nut butter 1.0

House-made raspberry jam 1.0

## SANDWICHES:

Tzatziki, roast vegetables, sweet chilli, 10.0

Feta, grilled courgette, zhoug, date relish, dukkah 8.4

Seitan Krapow Sub (vg) 8.5

**Add: Fries w mayo (garlic, wasabi, siracha, regular) (gf, vg)** 4.0

## FROM THE COUNTER

### CAKES

Hazelnut financier (gf) 3.5

Miso & pecan bread pudding 3.5

Dulce de leche brownie 3.5

Oreo brownie (vg) 3.5

Courgette, lime, pistachio cake (gf) (Fri-Sun) 5.0

### PASTRIES

croissant 3.0; pain au choc 3.2

Babka slice (vg) 3.5; Cinnamon bun (vg) 3.0;

Slice of Banana bread, warm and served with salted cultured butter or plant based butter (gf, vgo) 5.5

Our kitchen handles eggs, nuts, milk, wheat, sesame, and mustard.  
We can't guarantee any of our menu items are suitable for those with allergies due to a high risk of cross contamination.  
gf/gfo = gluten free (option); vg/vgo = vegan (option); cn = contains nuts. All our cheese are vegetarian.

**A discretionary service charge of 12.5% will be added to the bill for eat in customers**

# DRINKS

We serve cocktails, wine and beer all day Saturday and Sunday and from midday on weekdays. Alcoholic drinks served inside only on Sundays.

## BRUNCH COCKTAIL

<b>Bellini</b> Classic peach	9.0
<b>Mimosa</b> Prosecco with freshly squeezed orange juice	8.0
<b>Kimchi Bloody Mary</b> vodka, house kimchi juice, tomato juice, vegan Worcestershire sauce, lemon	9.0
<b>Add a shot to house lemonade or any juice</b> Campari or Vodka	3.5

## HOUSE JUICES & SHOTS (until 3pm)

<b>House Lemonade</b> – made with fresh lemons	4.0
<b>Fresh Orange juice</b> - freshly pressed to order	4.9
<b>Clean It Up</b> - freshly pressed lemon, cucumber, apple & ginger	5.5
<b>Fresh Start</b> - freshly pressed orange, carrot, apple and ginger	5.5
<b>Apple, Ginger, Turmeric &amp; ACV shot</b> - immune boosting wake up shot	2.8

## OTHER SOFT DRINKS

<b>Something or Nothing Seltzer</b> Choice of: Yuzu, Hibiscus & Rose or Cucumber	4.0
<b>Belu Water</b> – still/ sparkling. (small / large)	1.8/3.2

## COFFEE

<b>Coffee</b> ( <i>Dragon from Dark Arts Coffee</i> ) Flat White   Latte   Cappuccino	3.4
Americano	3.2
Espresso   Cortado	2.8/3.1
Filter (changes regularly please ask)	3.4
<b>Non dairy milk available at no extra cost</b>	
<i>Oatly Milk   Rude Health Coconut</i>	0.0
<i>Iced Latte</i>	4.0
<i>Iced Americano</i>	3.5

## PROSECCO AND WINE

<b>Prosecco (125ml/ 750ml)</b> 6.0/28 Bernardi Prosecco Frizzante NV <i>Dry &amp; refreshing, hints of green apple &amp; herbs (organic, vg)</i>	
<b>White Wine (250ml)</b> 9.0 NICE Sauvignon Blanc 2020 <i>Can of wine serves one large glass or 2 small glasses to share. Dry and crisp French wine.</i>	
<b>Red Wine (250ml)</b> 9.0 NICE Malbec 2020 <i>Can of wine serves one large glass or 2 small glasses to share. Medium-bodied Argentinian wine.</i>	
<b>Pale Rosé Wine (250ml)</b> 9.0 NICE Grenache 2020 <i>Can of wine serves one large glass or 2 small glasses to share. Crisp and dry French wine.</i>	

## CRAFT BEERS

<b>Lost &amp; Grounded Helles</b> 6.0 Lager, 4.4% (440ml) Soft and floral	
<b>The Kernel Pils</b> 5.5 Pilsner larger, 4.6%, (330ml) light, malty, refreshing	
<b>Loah lager (lime) or Loah IPA (blood orange)</b> 5.5 0.5%, 330ml, Crisp, thirst quenching and fresh	

## TEA | CHAI | HOT CHOC

<b>Tea selection (from Good &amp; Proper Tea)</b>	
Breakfast Tea.   Earl Grey   Rooibos   Green Tea	2.9
Fresh Mint tea	2.9
<i>Chai (Henry &amp; Joe's chai blend)</i>	
Chai Latte	3.7
Dirty Chai Latte (with double espresso shot)	4.2
<b>Hot Chocolate (house blend)</b>	3.5
<b>Matcha Latte</b>	3.7

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