

DAYTIME 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.
We are a cash free business and only take card payments Thanks for your understanding

SAVOURY

Çilbir Turkish Eggs, rich yolk poached eggs, garlic yoghurt, tomato charred pepper sauce, Aleppo chilli oil, fresh herbs, toasted seeds, focaccia for dipping (gf) 13.0

Crispy Potato Latke, mixed sautéed mushrooms, rich yolk poached eggs, spiced chimichurri, grated cheddar (gf) 13.5

Warming tajine with winter vegetables, dried apricot, harissa, garlic yoghurt, served with focaccia (vgo, gfo, nuts) 12.5

Soba noodle bowl, with golden tofu, fresh vegetables and salad, peanuts, lime, sesame, tahini, ginger dressing (vg) 11.0

Two rich yolk poached eggs on sourdough (or GF bread) 8.0
Add: half an avocado (3.0), mixed mushrooms (4.0), tomato charred pepper sauce (2.5), kimchi (2.5), charred hispi (3.5)

TOASTIES (all our toasties contain sesame in the bread)

Chilli jam, double cheese, red onion 11.0

Kimchi, double cheese, spicy mayo 11.0

Vegan cheese, hispi, capers, chilli jam (nuts) 11.0

Kids double cheese toastie 8.5

Add: Fries w mayo (garlic, sriracha, wasabi, or regular) (gf, vg) 3.5

SWEET

Tiramisu French toast served with coffee mascarpone cream, caramelised banana, fresh raspberries and coffee syrup (weekends only) 13.0

Winter Porridge with hibiscus spiced pear, warm berry compote, Earl Grey infused currants, toasted pumpkin seeds and orange zest (gf, vg) 8.0

A warm slice of our house banana bread served with whipped oat cream (or coconut yoghurt), caramelised banana, warm berry compote and pistachio crumb (vg, gfo, nuts) 9.0

ADD A SIDE:

Fries w mayo (garlic, sriracha, wasabi, regular) (gf, vg) 3.5

Half an avocado*, nigella, spring onion (gf, vg) 3.0

Sauteed mixed mushrooms 4.0

Charred hispi, miso, crispy onion (vg, gfo) 3.5

Fresh kimchi made locally* (gf, vg) 2.5

Toasted sourdough or focaccia w salted butter (vgo) 3.5

EXTRAS:

Tomato charred pepper sauce 2.5

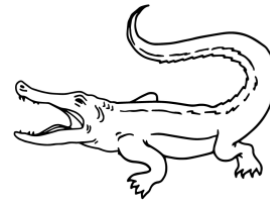
Mayo (regular, garlic, wasabi or sriracha) - vg 1.5

Peanut butter 1.5

Raspberry jam 1.5

*we only source avocados from Mission Produce

*our kimchi is made by hand by local producer Onggi



FROM THE COUNTER

CAKES

Coffee hazelnut cake (nuts, gf) 3.8

Brookie (best of both brownie-cookie) (nuts, vg) 3.9

Miso & pecan bread pudding (when available) (nuts) 3.8

Dulce de leche brownie 3.8

Orange and cardamon cake (gf) (Fri-Sun) 5.0

PASTRIES

Croissant 3.2; Pain au Choc 3.4 (vg);

Cinnamon bun (vg) 3.2; Pistachio bun (nuts, vg) 4.3;

Chocolate bun 3.6;

Snickers bun (choc & peanut butter, nuts) 3.8

Slice of Banana bread, warm and served with salted cultured butter or plant based butter (gf, vgo, nuts) 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). All our cheeses 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 COCKTAILS

Aperol Spritz Prosecco, aperol, soda, orange twist	10.0
Mimosa Prosecco with freshly squeezed orange juice	9.0
Kimchi Bloody Mary Vodka, kimchi juice, tomato juice, vegan Worcestershire sauce, lemon, tabasco	10.0
Baileys Hot Chocolate House hot chocolate with 50ml of Baileys	6.5

HOUSE JUICES & SHOTS (until 3pm)

House Lemonade – made with fresh lemons	4.5
Fresh Orange juice - freshly pressed to order	5.5
Fresh Start - freshly pressed orange, carrot, apple and ginger	6.0
Green & Glorious – freshly pressed kale, green apple, comice pear, celery and ginger	6.0
Beet the Blues – beetroot, comice pear, carrot, cayenne pepper	6.0
Apple, Ginger, Turmeric & ACV shot - immune boosting wake up shot	3.0

COFFEE

Coffee (Dragon from Dark Arts Coffee)	
Flat White Latte Cappuccino	3.6
Americano Long Black	3.3
Cortado Machiato	3.3/3.1
Espresso	2.9
Filter (changes regularly please ask)	3.5
Iced Americano Iced Latte Iced Flat White	3.3/3.6
Mocha	3.7

Non dairy milk available at no extra cost
Oatly Milk | Rude Health Coconut

PROSECCO AND WINE

Prosecco (125ml/ 750ml)	7.0/30
Bernardi Prosecco Frizzante NV <i>Dry & refreshing, hints of green apples & herbs (organic, vg)</i>	
White Wine (250ml)	9.0
Defy Italian White Wine <i>Vegan, organic from Abruzzo, Italy. Dry and refreshing. Comes in a can so can be shared</i>	
Pale Rosé Wine (250ml)	9.0
Defy Italian Rose Wine <i>Vegan, organic from Abruzzo, Italy. Crisp and refreshing. Comes in a can so can be shared</i>	

CRAFT BEERS

Lost & Grounded Keller Pils Lager, 4.8% (440ml) Clean, unfiltered	5.0
Bellfield Brewery, Lawless IPA, 4.5% (330ml) Gluten free	5.0
Loah lager (lime) or Loah IPA (blood orange) 0.5% (330ml) Crisp, thirst quenching and fresh	4.5

OTHER SOFT DRINKS

Something or Nothing Seltzer Choice of: Yuzu Hibiscus & Rose Cucumber	2.8
Square Root Soda Ginger Beer Cola	2.8
Belu Water Still or Sparkling (small / large)	1.5/3.0

TEA | CHAI | HOT CHOC

Tea selection (from Good & Proper Tea) Breakfast Tea Earl Grey Rooibos Green Tea	3.0
Fresh Mint tea	3.0
Chai Latte (Joe & Henny's)	3.9
Dirty Chai Latte (with double espresso shot)	4.4
Hot Chocolate (house blend)	3.6
Matcha Latte	3.8

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