

B R E A K F A S T

Monday - Friday / 8am - 12pm
 Saturday, Sunday, public holidays / 8am - 3pm

GRANOLA / 6

Greek yoghurt, chia seeds, coconut, Goji berries, berry compote, honey

V/GF

PANCAKES / 7

Homemade buttermilk pancakes, berry compote, kashta cream, pistachio

V

THE HANGOVER / 9

Tortilla wrap of scrambled eggs and cheese, chorizo, tomato sauce

NF

ANA CAPRI / 9.5

Parma ham, scrambled eggs, buffalo mozzarella, tomatoes, basil sauce, ciabatta

NF

VEGAN SALMON SIMIT / 9.25

Arty Vegan garlic and chive Chèvre cheese topped with vegan salmon in a ring of simit, served with a side of Baba Ganoush

V/VG/DF/NF

VEGETARIAN / 9.25

Route potato cakes, fried eggs Portobello mushroom, grilled tomato, Route beans, grilled asparagus, artisan bread

V/NF

MEDITERRANEAN / 9.75

Filo pie, grilled halloumi, fried egg, Route potatoes, olives, clotted cream, honey and simit

Chorizo or Turkish sausage
NF

ENGLISH BREAKFAST / 9.75

Dingley Dell pork sausage, bacon, fried egg, Portobello mushroom, Route potatoes, grilled tomato, Route beans, artisan bread

DF/NF

VEGAN ON TOAST/ 9.5

Oyster mushrooms and spinach saute, vegan cream cheese on ciabatta, tamarind ketchup, roasted peppers

V/VG/DF/NF

SHAKSHOUKA / 9

Middle Eastern skillet of eggs, tomatoes, peppers, onions, artisan bread

V/DF/NF

CILBIR TURKISH EGGS / 9

Poached eggs and garlic yogurt topped with spiced chickpeas in a ring of Simit

V/NF

BEETROUTE ROYAL / 9.5

Avocado, poached eggs, beetroute hollandaise, salmon, artisan bread

NF

AVO FETA / 9.25

Smashed avocado, poached eggs, mint feta on toast

V/NF

(Bacon/chorizo/
 mushroom/halloumi)

OMELETTE OF THE DAY / 9.5

Served with hand cut chips and green salad

Please ask your waiter

S I D E S

SMASHED AVOCADO / 2.5

V/VG/DF/GF/NF

POTATO CAKES / 1.75

V/GF/NF

GRILLED HALLOUMI / 2.5

V/GF/NF

ROUTE BEANS / 1.5

V/VG/DF/GF/NF

HAND CUT CHIPS / 3.5

V/VG/DF/GF/NF

GRILLED ASPARAGUS / 2.5

V/VG/DF/GF/NF

PORTOBELLO MUSHROOM / 2

V/VG/DF/GF/NF

SIMIT / 1.5

V/DF/VG/NF

H O M E M A D E C A K E S

ALL AT 3.8

ORANGE & POMEGRANATE
V/GF

BEETROUTE, AVOCADO & CHOCOLATE
V/VG/DF

OLIVE OIL & ROSEMARY
V/GF

BANANA, CARAMEL & HAZELNUT
V

LEMON & BLUEBERRY
V/VG/DF/NF

CHOCOLATE CHIP & MANDARIN
V/GF

CARROT & WALNUT
V

CHOCOLATE BROWNIE / 3.5
V/NF

We use free range eggs. Please ask a member of the team for allergen advice
 A discretionary service charge of 12.5% will be added to your bill

