

10AM - 11:15AM

## BREAKFAST MENU



### VEGAN HOME MADE GRANOLA BOWL (VG) 8.75

COCONUT YOGHURT, BERRY COMPOTE, SEASONAL FRUIT, MAPLE SYRUP & TOASTED SEEDS

### MADEIRA MUSHROOMS ON TOAST FINISHED WITH CREAM & TRUFFLE OIL (V|VGO) 11.5

ADD; POACHED EGGS 3 | BACON 3 | SPINACH 2.5 | TOFU 4

### EGGS YOUR WAY ON TOAST (V|GFO) 7.95

ADD; BACON 3 | SAUSAGE 3 | SPINACH 2.5 | SAUTÉ MUSHROOMS 2.5 | GRILLED TOMATOES 2.5 | SMOKED SALMON 4 | SMOKED TOFU 4

### SHAKSHUKA (V|GFO) 12.95

NORTH AFRICAN STYLE BAKED EGGS IN A SMOKED TOMATO & RED PEPPER SAUCE, FRESH CORIANDER, CHILLI & TOAST

### EGGS BENEDICT (GFO) 11.5

TOASTED MUFFIN, POACHED EGGS, LOCAL CURED HAM & HOLLANDAISE SAUCE

### EGGS FLORENTINE (V|GFO) 11

TOASTED MUFFIN, POACHED EGGS, WILTED SPINACH & HOLLANDAISE SAUCE

### EGGS ROYALE (GFO) 12.5

TOASTED MUFFIN, POACHED EGGS, SMOKED SALMON & HOLLANDAISE SAUCE

### SAUSAGE SANDWICH (VGO) 8.95

### BACON SANDWICH 8.95

## CAKE

CARROT CAKE W/ ORANGE BUTTER CREAM 4.35

ORANGE & ALMOND POLENTA CAKE (DF|GF) 4

DARK CHOCOLATE BROWNIE (VG|GF) 4

HOUSE BAKED PLAIN SCONE WITH CLOTTED CREAM & HOMEMADE JAM 4.95

HOUSE BAKED CHEESE SCONE WITH CHUTNEY & CORNISH CHEDDAR 5.95  
- ADD 30ML PORT SIP 3