

## BREAKFAST

### ROYAL ENGLISH

Sausage, crispy bacon, eggs, mushrooms, roasted tomato, avocado, hash brown, and baked beans with toasted sourdough

14

### AMERICAN

Fluffy pancakes or waffles, eggs, smoked bacon, sausage with seasonal berries and golden syrup

16

### VEGAN

Veggie sausage, avocado, hummus, spinach, potato harra, roasted tomato and toasted sourdough

14

### VEGGIE

Veggie sausage, hash browns, avocado, eggs, mushrooms, tomatoes and baked beans and toasted sourdough

14

## BRUNCH

### GREEN SYMPHONY

Smashed avocado, roasted cherry tomatoes, poached eggs, chilli flakes, sourdough bread

17

### BENEDICT BRUNCH

Poached eggs served on toasted sourdough with a choice of bacon or ham, topped with hollandaise sauce

12

### SHAKSHUKA

Slow-simmered tomatoes, roasted peppers, aromatic spices, baked eggs, feta served with warm sourdough bread

14

### EGGS ROYALE

Toasted sourdough topped with spinach, smoked salmon, poached eggs and hollandaise sauce

14

### SOUTHERN DELIGHT

Crispy buttermilk chicken & fluffy waffle, paired with caramelised plantain, drizzled with golden syrup finished with perfectly cooked egg

16

### EGGS FLORENTINE

Buttery toasted sourdough layered with baby spinach, poached eggs and hollandaise sauce

12

## OMELETTES

### HAM & MUSHROOM OMELETTE

8.5

### HAM & CHEESE OMELETTE

8.5

### PLAIN OMELETTE

8

## PASTAS

### CREAMY PRAWN LINGUINE 🍴

King prawns tossed in garlic butter and linguine in a rich parmesan cream sauce, finished with lemon, herbs, and a hint of chili.

17.5

### RUSTIC ITALIAN DELIGHT

Tender breaded chicken, served with fresh spaghetti pasta tossed in a rich tomato sauce, fragrant herbs and touch of fresh parsley

14.5

### CLASSIC CREAMED CHICKEN

Tender chicken fillet with earthy mushrooms, white wine cream sauce, finished with parmesan and aromatic herbs with penne pasta

16

## BURGERS

### GOURMET CLASSIC 🍴

Juicy beef patty with melted cheese, bacon or turkey rashers, egg, lettuce, tomatoes, red onions, and gherkins in a toasted brioche bun

15

### CRISPY CHICKEN BURGER 🍴

Crispy chicken in buttery brioche bun, layered with melted cheese, lettuce, tomatoes and red onions

14

### HALLOUMI LOVERS

Grilled halloumi with lettuce, tomatoes, mushrooms, red onions, and creamy avocado in a toasted brioche bun

13

## PANCAKES

### GOLDEN WORLD

Fluffy triple-stack topped with seasonal fruits and a drizzle of golden syrup

12

### PISTACHIO LOVERS

Fluffy triple-stack topped with seasonal fruits and pistachio

15

### BISCOFF BLISS

Fluffy triple-stack topped with seasonal fruits and biscoff

13.5

### NUTELLA LAVA

Fluffy triple-stack topped with seasonal fruits and nutella

13.5

## WRAPS & BAGELS

all served with salad

### SUNRISE WRAP

Grilled halloumi, avocado, roasted peppers, red onions, tomatoes, in a soft tortilla

12

### LUXE CLASSIC BAGEL

Toasted bagel layered with cream cheese, smashed avocado, smoked salmon, cucumber, and sliced red onions

14

### CRISPY CHICKEN 🍴

Golden breaded chicken breast, fresh and crispy mixed leaves, ripe tomatoes, red onions in a wrap. Add Halloumi / Avocado

12

### PLANT BASED

Crispy falafel, caramelized red onions, creamy hummus, grilled peppers, tomatoes and fresh mixed leaves

11

# BRUNCH & CO.

## SALADS

### CAESAR SALAD

Crisp romaine, grilled chicken, parmesan, and garlic croutons tossed in creamy caesar dressing

12.5

### TUNA SALAD

Flaked tuna with cherry tomatoes, cucumber, red onions, and mixed greens, topped with a zesty lemon vinaigrette

12

### AVOCADO & HALLOUMI SALAD

Creamy avocado and grilled halloumi on mixed greens, with cherry tomatoes, cucumber, and a pomegranate glaze

13.9

### FALAFEL SALAD

Crispy falafels served on a bed of mixed greens, cherry tomatoes, cucumber ribbons, red onions, shredded carrots, and a drizzle of creamy tahini dressing.

12

## KIDSMENU

SAUSAGE, BEANS & TOAST 4.95

FISH FINGERS, BEANS & CHIPS 4.95

SCRAMBLED EGG, BEANS & TOAST 4.95

CHICKEN NUGGETS, BEANS & CHIPS 4.95

VEG SAUSAGE, BEANS & TOAST 4.95

TOMATO PASTA 4.95

## SIDES

HONEY CHICKEN WINGS 5pcs / 8pcs 6.5/9.5

CURLY FRIES 6

FRIES 4

FALAFEL 2.8

SWEET POTATO 5.5

HALLOUMI FRIES 7.5

TURKEY RASHERS 3.5

STREAKY BACON 3.5

BAKED BEANS 2

x2 HASH BROWNS 3

AVOCADO 2.8

MUSHROOMS 2.5

FETA CHEESE 3

100% RYE BREAD 3.95

SOURDOUGH BREAD 3

SMOKED SALMON 5

GOLDEN SYRUP 1

x2 ORGANIC FARM EGGS (SCRAMBLED, POACHED, FRIED) 3

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

We handle the following allergens in our kitchen: celery, cereals containing gluten, crustaceans, eggs, fish, and milk.

## COFFEE & HOT DRINKS

<b>RISTRETTO</b>	3	<b>LATTE</b>	3.9	<b>ICED MOCHA</b>	4.65	<b>CHAI LATTE</b>	4.2
<b>ESPRESSO</b>	3	<b>CAPPUCCINO</b>	3.9	<b>ICED AMERICANO</b>	3.25	<b>SPANISH LATTE ICE</b>	4.2
<b>MACCHIATO</b>	3.8	<b>FLAT WHITE</b>	3.5	<b>ICE LATTE</b>	4.15	<b>SPANISH LATTE</b>	4.45
<b>CORTADO</b>	3.8	<b>HOT CHOCOLATE</b>	4.0	<b>MATCHA</b>	4.4		
<b>AMERICANO</b>	3	<b>MOCHA</b>	4.2	<b>ICE MATCHA</b>	4.45		



**SYRUP +50P** CARAMEL - VANILLA - HAZELNUT

**ALTERNATIVE MILKS +50P** COCONUT - OAT - SOYA - ALMOND

## TEAS

<b>ENGLISH BREAKFAST</b>	3.2	<b>HERBAL TEA</b>	3.3	<b>FRUITY TEA</b>	3.3
<b>EARL GREY</b>	3.2	<ul style="list-style-type: none"> <li>● Green</li> <li>● Green &amp; Ginger</li> <li>● Green &amp; Jasmine</li> <li>● Green Mint &amp; Lemon</li> </ul>	<ul style="list-style-type: none"> <li>● Winter</li> <li>● Chamoline</li> <li>● Sage</li> </ul>	<ul style="list-style-type: none"> <li>● Strawberry</li> <li>● Apple</li> <li>● Orange</li> </ul>	<ul style="list-style-type: none"> <li>● Forest Fruit</li> <li>● Lemon</li> <li>● Mint &amp; Lemon</li> </ul>
<b>PEPPERMINT</b>	3.2				
<b>COLD/HOT SWEET TEA</b>	3.95	<b>ICE TEA</b>	3.95	<b>BUBBLE TEA</b>	4.95
<ul style="list-style-type: none"> <li>● Pomegranate</li> <li>● Tangerine</li> <li>● Apple</li> <li>● Mint &amp; Lemon</li> </ul>		<ul style="list-style-type: none"> <li>● Peach</li> <li>● Tropical</li> <li>● Strawberry</li> <li>● Watermelon</li> </ul>	<ul style="list-style-type: none"> <li>● Coconut</li> <li>● Passion Fruit</li> <li>● Pink Lemonade</li> <li>● Cloudy Lemonade</li> </ul>	<ul style="list-style-type: none"> <li>● Strawberry</li> <li>● Mango</li> </ul>	



## SMOOTHIES

<b>CHERRY BERRY</b>	6.50	<b>ACAI KICK</b>	6.50	<b>GINGER BEETS</b>	6.50
BANANA, BLACKCURRANTS, STRAWBERRIES, SWEET CHERRY		ACAI BERRIES, BLUEBERRIES, MANGO, STRAWBERRIES		BEETROOT, BLUEBERRIES, GINGER, PINEAPPLE	
<b>ORGANIC SUNSHINE</b>	6.50	<b>SUPER GREEN</b>	6.50	<b>GOLDEN GLOW</b>	6.50
BANANA, MANGO, PASSION FRUIT, PINEAPPLE		APPLE, AVOCADO, BASIL, LIME, SPINACH, SPIRULINA		CHILLI, COCONUT MILK, GINGER, MANGO, ORANGE, PAPAYA, TURMERIC	

## JUICE

<b>ORANGE</b>	5.5
<b>APPLE</b>	4.5



## SOFT DRINKS

<b>COCA COLA</b>	2.75	<b>SPRITE</b>	2.75	<b>SANPELLEGRINO</b> (LIMONATA, ARANCIATA)	3	<b>STILL WATER</b>	3
<b>COCA COLA ZERO</b>	2.75	<b>FANTA</b>	2.75	<b>SCHWEPPE</b> S (SODA, TONIC)	3	<b>SPARKLING WATER</b>	3.5
<b>COCA COLA DIET</b>	2.75						

### WHITE WINE

	Glass	Bottle
<b>SAUVIGNON</b>	7	28
<b>PINOT GRIGIO</b>	7	28

### RED WINE

	Glass	Bottle
<b>MERLOT</b>	7	29
<b>MALBEC</b>	7	29

### CHAMPAGNE & ROSE

	Glass	Bottle
<b>PROSECCO</b>	7	39
<b>CAVA</b>	9	54
<b>MOËT &amp; CHANDON</b>		89

### COCKTAILS

<b>ESPRESSO MARTINI</b>	8.95
<b>PORNSTAR</b>	8.95
<b>MOJITO</b>	8.95
<b>MIMOSA</b>	8.95

### MOCKTAILS

<b>VIRGIN MOJITO</b>	6.95
<b>PASSIONFRUIT MOJITO</b>	6.95
<b>STRAWBERRY MOJITO</b>	6.95

### BEER & CIDER

<b>DESPERADOS</b>	6
<b>PERONI</b>	6
<b>KOPPARBERG</b> (STRAWBERRY & LIME / MIXED BERRY)	7

## BOTTOMLESS BRUNCH

EVERDAY BOTTOMLESS BRUNCH 11 AM - 10PM

90 minutes of unlimited drinks: £31 per person

90 minutes of unlimited drinks + one brunch dish: £45 per person

Pornstar Martini | Mojito | Mimosa | Prosecco | Espresso Martini | Peroni

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