BREAKFAST



	FRESHLY BAKED PASTRIES ⊕		8	
	GREEK YOGHURT homemade granola OR fresh berries & honey ⑧ ❷ SEASONAL FRUIT SALAD ⑧ ♡		8	
			9	
	PORRIDGE Medjool dates, banana, homemade granola, honey <i>⊗ ⊗</i>		10	BA
	CLASSICS —			
	TWO EGGS ~ ANY STYLE sourdough toast, hand churned butter →		10	
	SHAKSHOUKA harissa yoghurt, coriander, black chilli flakes 🥝 🕜		15	
a	COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough add grilled chorizo or smoked salmon		15 <i>4.5 each</i>	
	HOMEMADE BAKED BEANS cheese scone, feta, chives €		15	
	ENGLISH BREAKFAST Victorian sausage, two eggs — any style, dry cured bacon, roasted tomat field mushrooms, hash brown, cheese scone VEGETARIAN BREAKFAST two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash brown, baked beans		18	
ij			18	
	CRÈME BRÛLÉE FRENCH TOAST berry compote €		18	
	WAFFLES			
	CARAMELISED BANANA housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch <i>⊙</i>			
	AVOCADO WAFFLE poached eggs, Aleppo chillies 🕑 🕜			
	EGGS FLORENTINE poached eggs, spinach, hollandaise, lemon zest <i>→</i>			
	SMOKED SALMON ROYALE poached eggs, hollandaise, horseradish, chive			
	DUCK BENEDICT smoked duck breast, poached eggs, hollandaise, sriracha			
	'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings <i>⊙</i> 𝒮			
	'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup <i>⊙ ♡</i>			N
	DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup		26	
	SIDES			
	ROASTED TOMATO ③ ♥ 4 BLACK PU	DDING	4	
		ED BACON 🕸	5	
		N SAUSAGE	5	
		RIES 🕸 🕜	7	
		& PARMESAN FRIES ❷	10	

Corporate Chef Maxwell Terheggen

