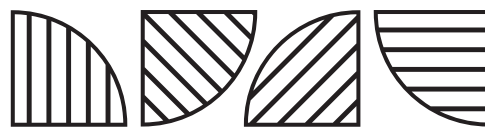


# BRUNCH



## Granola Bowl 9

Homemade British grain granola with mixed seeds + nuts, vanilla oat cream, macerated peaches, strawberry crisps, apple skin sugar + oat milk on the side *(contains gluten + nuts)*

## Sweet Pancake Stack 11

Buckwheat pancakes topped with vanilla oat cream, macerated peaches + homemade lemon curd, toasted coconut + puffed quinoa *(GF, contains soy + sulphites)*

## Garlic Mushrooms on Toast 11

Pan-fried oyster mushrooms, fermented garlic oil, fava bean hummus, hemp seed dukkah on toasted multigrain sourdough *(contains sesame + gluten / ask for our homemade GF bread)*

## Smoky Beans + Feta on Toast 11

Homemade almond feta 'cheese' + British beans in homemade smoky tomato sauce on toasted multigrain sourdough *(contains soy + gluten / ask for our homemade GF bread)*

## Beet Fritters + Spring Green Salad 12

Fermented golden beetroot fritters, homemade orange + sesame chilli oil, cashew sour cream with a bean, chilli + mint relish + spring greens salad *(GF, mustard, nuts, sesame)*

## British Tomato + Strawberry Salad 12

Roasted British Heritage Tomatoes, British Strawberries, and seasonal leaves, homemade almond feta, focaccia croutons, peach + pink peppercorn dressing, basil purée + basil cress *(contains nuts, sulphites, mustard + gluten / GF option to remove croutons)*

## Super Nature Breakfast 14

Pan fried oyster mushrooms, roasted + panfried potatoes, British beans in a homemade smoky tomato sauce, seared courgette, salad greens, homemade tomato ketchup + toasted multigrain sourdough *(contains soy + gluten / ask for our homemade GF bread)*

## Mushroom Kebab + Hummus Plate 14

Grilled oyster mushroom kebab with shawarma spice marinade + preserved lemon oil, fava bean hummus, sauerkraut, olive oil flatbread + seasonal vegetables *(contains gluten / ask for our homemade GF bread)*

## SIDES

Toasted Multigrain Sourdough 2.5

Pan Fried Smoked Potatoes 2.5  
+ homemade aioli or ketchup 3

Homemade Smoky Beans 3

Pan Fried Oyster Mushrooms 3

Homemade Almond Feta 3

+ Homemade Ketchup .50

+ Homemade Smoky Aioli .50

## DESSERTS

Chocolate + Prune Mousse 6  
with espresso + candied almonds *(GF)*

Poached Plums + Shortbread 7  
with vanilla cashew cream, beetroot skin sugar *(contains gluten, nuts + sulphites)*

## COCKTAILS

Seasonal Fruit Mimosa 9  
*alcohol free* 5

Spicy Bloody Mary 11  
with hot sriracha + pickled celery *alcohol free* 5

## BOTTOMLESS BRUNCH (90 MINUTES SITTING)

Your choice of any brunch dish + unlimited Mimosas or Prosecco 40