

Brunch

Nduja Croissant toastie	6.5
Spiced pork sausage and smoked cheddar cheese all toasted in croissant	
Pink Hummus and cauliflilli toastie	6.5
Sourdough filled with beetroot hummus and pickled spiced cauliflower florets	
Twisted Reuben Toastie	8.5
Sourdough filled with Pastrami, spiced pickles, tahini yoghurt and horseradish	
Camembert & Mortadella on Anchovy buttered Potatoes	12
Oozing camembert served with pistachio mortadella on a bed of baked new potatoes	
Truffled eggs on toast / with cured salmon	10 / 15
Scrambled eggs with lashings of summer black truffle, optional beetroot cured salmon	
Catalan Breakfast with truffled eggs	16
Spicy chorizo sausages, cheesy baked potatoes & scrambled black truffle eggs served on sourdough	

Homemade Cannolo	1.8
Chocolate / Pistachio	
Croissant / Pain au Chocolat	2.2
Almond Croissant / Lemon Cruffin	3
Vegan Doughnut	2.5

Espresso (single or double)	2
Flat White / Latte / Americano / Cappuccino / Macchiato	3
Iced Coffee	3.5
Rare Tea	3
Speedy B'fast / Earl Grey / Green Whole Leaf / Cornish Peppermint / English Chamomile	
Spice Kitchen Hot Chocolate	3.2
Plain Choc / Chai Chocolate	
Black Matcha Latte	4
Activated charcoal matcha - Do note this ingredient can interfere with medication	

Prices include VAT. A discretionary 13.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.