

BRUNCH MENU

BYO

Eggs and toast

Honey whipped mascarpone, fresh figs, pistachios and edible flowers on toast (*v) 8

Beetroot and rosemary hummus, garlic broad beans, red amaranth and micro-greens on toast (*vegan) +2 / poached egg 8

Huevos divorciados de Turco - Labneh poached eggs separated by salsa roja and chimichurri, with avocado and smoked paprika, served with toast 11

Abuelo bibi bowl of sticky black rice with a poached egg, spicy tomato salsa, noodled carrot and courgette, crunchy kale and micro-cress 12

Meats and cheese

Mushroom toastie : gruyere, mature cheddar, truffle oil and jalapeños on sourdough +vegan - Swap cheese for cashew parmesan 8

BBQ Croque-Monsieur : marinated organic pulled pork, caramelised balsamic onions finished with a micro-green garnish 8.5

Carne Provoleta : melted provolone cheese 'fondue' style with slow cooked organic beef brisket in chimichurri salsa, fresh herbs and leaves 14.5

Chilli con lamb : slow cooked organic lamb tomato chilli, with sour cream, and topped with herb rolled egg 15

'Market day' share board (for 2 -4 people): selection of 4 cheeses and 3 cured meats, plus dulce de batata, dulce de Membrillo, olives, cranberry rye, pistachios, truffle honey, caramelized onions, and Cornish little-leaves 38

Veggie

Salmon Lime Ceviche on a salad of cabbage, herbs, red amaranth, radish, kumquats and avocado salsa 14.5

Roasted sweet potato, pumpkin, purple & yellow carrot, turnip and potato with sumac dressing, sweet roasted nuts and seeds, goats cheese and ripped herbs +vegan: cashew cheese 10

