

Croissant 3
French style croissant

Croissant + Jam & Butter 6
French style croissant with raspberry jam & butter

Pain Au Chocolat 3.5
French style pastry with chocolate

Pain Au Raisin 3.5
French style pastry with raisin

PASTRIES

YOGURT

Parfait 6.5
Yogurt, granola + jam
Raspberry Coulis with chia seeds & coconut flakes

EGGS YOUR STYLE

Eggs as you wish 8
Scrambled, poached or sunny side up served with sourdough

FRIED EGGS

POACHED EGGS

Avocado Benedict 12.5
Smashed avocado, poached eggs on sourdough bread, hollandaise sauce

Smoked Salmon Benedict 12.5
Smoked Salmon, poached eggs on sourdough bread, hollandaise sauce
Add smashed avocado **+4**

☺ Rib eye & eggs 14
Fried eggs, diced rib eye mixed with potatoes & peppers, sourdough, Mexican Cholula sauce on the side

Truffle and mushrooms mix 14
Fried eggs, wild mushrooms mix, cream, sourdough bread, & truffle

Cheese Omelette 13
Emmental cheese, chives served with potatoes & sourdough

The loaded Omelette 14
Emmental cheese, mixed peppers, mushrooms & chives served with potatoes

Potatoes 3.5
Smoked salmon 4.5
Avocado 4
Cheese 2.5
Egg 1.5
San Daniele ham 4.5
Bread & butter 2.5

OMELETTES

EXTRAS

All our dishes are prepared in a kitchen where nuts, gluten and other allergens are present, therefore we can not guarantee any dish is completely free from allergens due to risk of cross contamination. Detailed allergen information is available upon request. If you have a food allergy, intolerance or sensitivity please ask your waiter before placing your order and they will help you with your choice. Optional service charge will be added to your bill.

COFFEE & CHOCOLATE

Espresso 3

Latte | Flat White |
Cappuccino 4.5

Americano 4

Hot chocolate 6

Fresh juice 5.5
(squeezed to order)
Orange, Apple, Carrot,
Watermelon

Ginger Shot 4

Homemade Peach iced tea 4

Still/Sparkling water 4.5

Coke/Coke Zero/
Fanta/Sprite 4

FRESH JUICES

HOUSE BOTTLED TEA

Golden Leaf Black tea bottle 4.5

Chamomile tea bottle 4.5

Midori Green tea bottle 4.5

Draft

Harbour Cornwall
Daymer Pale Ale, 3.8% 6

Harbour Cornwall Lager, 4% 6

Bottle

Harbour Cornwall Pilsner, 5% 5.5

BEER

BUBBLES

Prosecco Millesimato
Spumante Extra Dry 8/36

Champagne Collet Brut NV
France 58

Sauvignon Blanc, Saint Clair
New Zealand - white 9/38

Chardonnay, Berton
Australian - white 7.5/32

Pinot Noir, Vina Echeverria
Chile - rose 8/34

Merlot, Gerard Bertrand
France - red 9/38

WINE

Lychee Martini 11
Gin, lychee liqueur,
lavender syrup, lime juice

Mandarin Spritz 11
Aperol, prosecco,
watermelon juice

Breakfast Negroni 11
Campari, fresh orange juice

Mimosa 11
Prosecco, fresh orange juice

Raspberry Wine Spritzer 11
Chardonnay, raspberry cordial,
soda water

Gin & Tonic 10
Hendrick's gin, Schweppes 1783
cucumber tonic

COCKTAILS & CLASSICS

Bellini 11
Prosecco, white peach pure