

Monday, Thursday & Friday 9am – 11.30am Saturday to Sunday 9am - 12.30pm

TOASTS

Toast (v) - 4 Butter, house preserves

Avocado on Toast (ve) - 7

Cheese on Toast - 9

Banoffee French Toast - 10

THE BUTTERHOLIC SELECTION

(Please ask for today's selection)

Butter Croissant & Jam - 4
Pastel de Nata - 3.8
Almond Croissant - 4
Pain Suisse - 4.4
Danish w/ vanilla cream and dark chocolate

EGGS

Eggs on Toast (v) - 6

Eggs Benedict - 10 Poached eggs, muffin, ham hock, hollandaise

Eggs Royale - 12 Poached eggs, muffin, smoked salmon, hollandaise

Please make your server aware if you have any allergies or intolerances

A discretionary 10% service charge will be added to your bill

PLATES

Small Breakfast - 12 Bacon, sausage, beans, poached egg, focaccia

Queens Breakfast - 15
Bacon, sausage, beans, poached egg
black pudding, mushroom, tomatoes,
hash brown, focaccia

Vegan Breakfast (ve) - 12 Vegan sausage, avocado, mushroom, tomatoes, beans, fried potatoes, focaccia

Bavette Steak - 18 Steak, fried eggs, crispy potatoes

HOT DRINKS

Breakfast / Earl Grey Tea - 2.5
Espresso - 2.8
Filter Coffee - 3
Cortado / Macchiato - 3.4
Americano - 3.2
Latte / Cappuccino / Flat White - 3.5
Mocha - 4.0
Hot Chocolate - 4.0

Herbal Teas - 3.0

Peppermint, spring green, chamomile,
lemongrass & ginger, jasmine
Oat Milk - 50p
Syrups - 50p
Vanilla / Caramel / Cinnamon

PICK ME UP

Bloody Mary / Bloody Maria - 9.0 Mimosa - 8.0 Campari Spritz - 9.5 Aperol Spritz - 11 Espresso Martini - 11

OUR COFFEE

We only use speciality coffee beans, locally roasted and sourced from sustainable farms.

Single Origin Espresso

Honduras

Santa Barbara | Lama Tasting Notes: Orange, brown sugar, brazil nuts

Mexico

Oaxaca | Mazateca Tasting Notes: Stone fruits, vanilla fudge, cacao

Filter Coffee

Honduras

Caballeros Family | Natural

Tasting Notes: Marmalade

SOFT DRINKS

Orange - 3.5 Cloudy Apple- 3.5 Cranberry- 3.5 Pineapple - 3.5