




Breakfast menu

- Continental breakfast**  13.5
two pancakes with a choice of:
sea salted caramel
lemon & sugar
maple syrup & butter
chocolate
+ freshly squeezed OJ
+ any coffee or tea
- Small royal** 12
one pancake, poached egg,
hollandaise, tarragon, asparagus
with a choice of: smoked salmon,
smashed avocado or streaky bacon
- Honey-tahini oatmilk porridge** (ve, gfr) 6
with grilled banana and pumpkin seeds
- Almond-apricot granola** 8
Greek yoghurt, fruits, homemade granola

**Batter Matters. Choose between two
homemade batters that we use for all of our
pancake dishes:**

- buttermilk batter
- 3-in-1 batter (ve, gfr, df)



- Our signature and a house favourite

Allergy advice

Please note our kitchen handles many allergens and we cannot guarantee the absence of dairy, eggs, gluten, nuts, celery sesame, mustard & others in our dishes. Please speak to a member of staff about your dietary requirements before placing an order.

v – vegetarian
voa – vegan option available
gfr – gluten-friendly
ve – vegan
df – dairy free

*All prices are inclusive of VAT.
A discretionary 12.5% service
charge will be added to your bill,
100% of which goes to all kitchen
& service team. We are cashless.*



Coffees & Teas

Coffee

Espresso	2.9
Macchiato	3.2
Americano	3
Flat white	3.8
Latte	3.8
Cappuccino	3.8
Spanish Latte	4.2
L.A. style with condensed milk	
Organic premium matcha oat latte	4.2
Ginger turmeric oat latte	4.2
Beetroot & maple oat latte	4.2

Vanilla syrup +50p

Milk options: Estate Dairy cow milk, Rude health oat

All coffees are double shot

Tea & infusion*

English breakfast	3.5
Earl grey	3.5
Green	3.5
Jasmine pearl	3.5
Chamomile	3.5
Hibiscus	3.5
Fresh mint	3.5
Lemon & ginger	3.5

*Feel free to ask a member of our staff to top-up your hot water.