



Breakfast menu

Hazelnut-apricot granola 8
Greek yoghurt, fruits, homemade granola

Honey-tahini oatmilk porridge (ve, gfr) 5
with grilled banana and pumpkin seeds 🌱

Small royal 12
one pancake, poached egg, hollandaise,
tarragon, asparagus with a choice of:
smoked salmon/smashed avocado/bacon

Continental breakfast 13.5
two buttermilk pancakes with one of the
following:

- ★ maple syrup and butter
- ★ dark chocolate sauce
- ★ house chocolate sauce
- ★ white chocolate sauce
- ★ mango & white chocolate sauce
- ★ home-made sea salted caramel
- ★ lemon & sugar

+ home squeezed OJ (small)
+ coffee or tea of choice

Buttermilk batter

Used for our savoury and sweet dishes, our staple batter is made fresh every day and left to steep for at least 8 hours. The high welfare eggs & buttermilk are a superb source of minerals, vitamins & proteins and our own flour blend of organic plain and buckwheat flour contributes to lowering cholesterol & blood sugar levels - plus we only use a small amount of sugar. Due to their fluffy nature, our pancakes are "slow" to cook. You may have to wait a little longer than you would expect. We think it's worth it!

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

Our alternative batter is dairy-free, vegan & wheat-free and is made with our flour blend of organic rice and buckwheat flour plus soy milk & chickpea water.

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

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.



Coffees & Teas

Coffees

All coffees are double shot. 70% arabica 30% robusta coffee beans sourced from London based Doppio Coffee.

Espresso or Macchiato

single	2.25
double	2.75

Cortado 2.75

Americano 3

Flat White 3.5

Cappuccino 3.5

Latte 3.75

Spanish Latte  4.2

L.A. style with condensed milk

100% organic Madagascar vanilla bean syrup +75p

Iced option: +50p

Milk options: Estate Dairy organic cow milk. Oatly oat milk.

Teas & Infusions

Feel free to ask us for a hot water top-up.

From the Birchall Tea Co. 3

Breakfast

Earl grey

Green

Jasmin pearls

Fresh lemon & ginger 3.5

Fresh mint 3.2

Honey +75p



- something we love and shout about

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.