

MENU

BOWLS & BITES

Bliss Bowl 7.50

A hearty bowl of creamy porridge oats topped with blueberry compote, coconut chips, and a sprinkle of mixed nuts. Finished with a smooth swirl of almond butter for plant-powered goodness.
Contains gluten and nuts. GFO.

Granola Pot 7.50

Crunchy granola, creamy yogurt, a delightful apple and blackberry compote, and a medley of fresh fruit come together for a refreshing and satisfying breakfast.
Contains gluten. GFO.

Soup of the Day 6.50

Made fresh daily, this comforting bowl is served with your choice of soft white or hearty granary bread. Ask your server about today's special and enjoy a delicious, warming treat.
Contains gluten. GFO.

Breakfast Roll 7.50

A soft, toasted brioche bun filled with crispy hashbrowns, a perfectly grilled Portobello mushroom, creamy avocado and a tangy chilli ketchup for a bold finish. A satisfying and flavourful combination for a hearty start to your day.
Contains gluten. GFO.

SWEET TREATS

See counter for our daily selection of cakes and pastries.

BRUNCH

Edamame Toast 11.50

A protein-packed twist on avocado toast: smashed edamame, petit pois, and sweetcorn on a choice of white or granary toast. Topped with a smoky chipotle chutney, an omega-rich seed mix, and tangy lime-pickled red onions. A wholesome, sustainable choice that's as kind to the planet as it is to your taste buds.
Contains gluten and soya. GFO.

Jackfruit Bahn Mi 12.50

Sticky pulled jackfruit piled high on a ciabatta bun, topped with a crunchy Vietnamese-style slaw. Served alongside crispy salt and pepper wedges, hoisin ketchup and spring onions for the perfect balance of savoury and sweet in every bite.
Contains gluten, sesame, soya. GFO.

Spring Glow Bowl 12.00

A colourful mix of roasted radish, beetroot, and sweet potato, perfectly caramelised for a tender, earthy flavour. Served with kale, spinach and a zesty pistachio vinaigrette, and finished with a creamy dressing, pomegranate and mixed seeds for a vibrant, refreshing contrast. A wholesome dish that celebrates the flavours of the season.
Contains mustard. GF.

The Ultimate Stack 13.00

This feast features a sausage patty, portobello mushroom, and crispy potato rösti. Complemented by rich black pudding, creamed spinach, and roasted vine tomatoes, it's served with white or granary toast and a side of baked beans. The perfect way to fuel your day!
Contains gluten and soya.

Lemon Basil French Toast 12.00

Soft, homemade brioche French toast, perfectly golden and pillowy, topped with tangy lemon curd, a dollop of sweet cream, and a sprinkle of fragrant basil sugar. A delightful balance of citrus, sweetness, and herbal freshness to brighten your brunch.
Contains gluten.

ON THE SIDE

Butter | Cream | Jam | Dips 1.50

Ice Cream 3.50

with chocolate or strawberry sauce and sprinkles

Beans on Toast 4.50

choice of white or granary toast

Black Pudding 4.00

served with creamed spinach

Salt and Pepper Wedges 4.50

with hoisin ketchup

All our bowls, bites and brunches can be ordered in a children's portion. We're happy to make adjustments to suit their palate - just ask your server! Please inform a member of staff before ordering if you have any food allergies.