

Lighter Options

Eggs Any Way 5.00

On toasted focaccia with leek top oil and seeded dukkah spice mix, pickles

(e)(c)(su)(v)(gluten free on request)

Tofu Scramble 6.50

Lightly spiced scrambled tofu on toast with roasted cherry tomatoes and fresh herbs

(s)(c)(vegan)(gluten free on request)

Breakfast Bowl 7.50

A healthy start of fresh fruit, homemade coffee gingerbread granola, vegan vanilla yoghurt, seasonal fruit compote and cinnamon-toffee porridge

(s)(c)(su)(vegan)

Selection of Toast 4.50

Selection of Baltzersen's artisanal toast with salted butter and choice of jam

(mi)(c)(su)(v)(gluten free on request)

Wake and Shake 5.00

Blended vegan milkshake with seasonal berries, vegan vanilla oat ice cream and sweetened soya milk

(s)(su)(oats)(vegan)

Selection of daily pastries

Please speak to your server

Breakfast Sides

Extra fried egg (e) 1.00

Halloumi fries, sweet and spicy drizzle (mi)(s)(mu) 4.50

BBQ beans (c)(mu)(s)(su) 4.00

Slice of toast with salted butter (c)(mi) 1.00

Roasted cherry tomatoes 4.00

Fuller Options

Summer Fried Eggs 8.00

Ricotta and slow roasted tomatoes on toasted ciabatta, fresh herbs, a drizzle of olive oil, lemon, fried eggs and seeded dukkah spice mix

(mi)(e)(c)(v)(gluten free on request)

Breakfast Burger 10.00

Toasted brioche bun filled with two fried eggs, a zero-beef premium burger, melted cheese with sriracha ketchup

(cy)(c)(e)(mi)(s)(mu)(su)(v)

Add a Vegan Milkshake 5.00

(s)(su)(oats)(vegan)

Hash For Breakfast 10.00

Fried potatoes and seasonal root vegetables, celery, sautéed greens, red onion, tofu cubes, BBQ baked beans, coriander, crispy shallots

(s)(cy)(mu)(c)(su)(vegan)

Add a Fried Egg (e)(v)(gf) 1.00

Add Fried Halloumi (mi)(v)(gf) 4.00

Kids' Breakfast

One fried egg on toast 2.50

(e)(c)(mi)(v)

Mini Tofu hash 4.00

(s)(gf)(cy)(mu)(vegan)

Bento Box 5.00

with a choice of sandwich, soy yoghurt and coulis, and a fruit character

We are happy to cater to any allergies

(s)(c)(su)(mi)

Allergies

Please make your server aware of any allergies or dietary requirements you may have. We list the 14 known allergens on our menu above using the provided key and a full list of ingredients can be provided upon request.

Please be aware that it is a busy and small kitchen, nuts are present and we only have one fryer. Please ask your server for details if you are unsure about any of the information provided.

(A) Alcohol
(C) Cereals Containing Gluten
(GR) Crustaceans
(CY) Celery
(E) Egg
(F) Fish

(GF) Gluten Free
(L) Lupin
(MI) Milk
(MU) Mustard
(MO) Molluscs
(N) Nuts

(P) Peanuts
(S) Soya
(SS) Sesame
(SU) Sulphites
(V) Vegetarian

A discretionary service charge of 10% is added to all bills with food and split evenly between our front of house and kitchen team. Please speak to your server if you would like it removing from your bill.

Zero-Beef Cheeseburger 10.00

Baltzersen's brioche, meatless patty, melted cheddar cheese, beef tomato, lettuce, housemade ketchup and garlic mayo
(su)(c)(mi)(mu)(e)(cy)(v)(vegan on request)

Add ½ a portion of chips 2.00
(su)(mu)(gf)(vegan)

Give Me A Pizza Yours? 8.00

A pizza toastie with garlicky melted mozzarella, oregano, in sliced bread served with a side of marinara dipping sauce
(mi)(c)(su)(v)

Pulled Mushroom and Aubergine Baguette 7.50

BBQ style aubergine and mushroom filled Baltzersen's baguette with crispy shallots and vegan mayo
(s)(mu)(c)(su)(vegan)

Caponata Bowl 9.00

Italian style diced aubergine, sultanas, celery, roasted tomatoes, basil, sunflower seeds, slow-cooked courgette, served with dipping baguette
(cy)(c)(su)(vegan)(gluten free on request)

Excuse my Tempeh 8.00

A salad of roasted rainbow carrots, cherry tomatoes, braised green lentils, pomegranate, coriander, rice crunch topping, sweet and spicy dressing, seasonal lettuce and deep fried tempeh pieces
(su)(s)(cy)(gf)(vegan)

Soup Of The Day 5.50

Served with warm bread
Please ask your server for today's soup

Chaaty One 8.50

Chana chaat style curry roasted beetroot, potato and chickpea salad, vegan yoghurt and cucumber, fresh tomato, tamarind sauce, crispy bombay mix
(n)(p)(s)(su)(gluten free on request) (vegan)

Sides

Chips 4.50
with vegan garlic mayo, house seasoning
(mu)(su)(gf)(vegan)

Halloumi Fries 4.50
With sweet sauce
(mi)(s)(mu)(gf)(v)

Warm Bread 4.50
Served with salted butter
(mi)(c)(v)

Kids

Bento Box 5.00
with a choice of sandwich, soy yoghurt and coulis, and a fruit character
(mi)(c)(su)(s)

Mini Caponata 5.00
(su)(cy)(c)(gluten free on request)(vegan)

Vegan Kale Mac and Cheese 5.00
Served with fresh fruit
(s)(c)(vegan)

Sweet Treats

Choose from our daily selection of delicious cakes and pastries from the bar

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