

BREAKFAST

GRAINS & FRUIT

PORRIDGE

Tahini, medjool dates, maple syrup, seeds VG

CHIA PUDDING

Coconut milk, homemade granola, fresh berries VG

MANGO SMOOTHIE BOWL

Mango, coconut yoghurt, banana, seeds VG, GF

AÇAÍ BOWL

Açaí, strawberries, pineapple, desiccated coconut, homemade granola VG

TOAST

AVOCADO

Sourdough toast, radish, slow roasted tomatoes, seeds, eggs any style V

TRUFFLE MUSHROOM

Sourdough toast, roasted mushrooms, mushroom cream, eggs any style V

EGGS

Sourdough toast, eggs any style V

FARMER'S BREAKFAST

Sourdough toast, smoked apaki chicken, roasted portobello mushroom, roasted plum tomato, bacon, eggs any style

FARMER'S VEGGIE BREAKFAST

Sourdough toast, grilled halloumi, roasted portobello mushroom, roasted plum tomato, avocado, eggs any style V

BEETROOT HUMMUS

Sourdough toast, avocado, feta cheese, seeds, sumac, eggs any style V

DISHES

OMELETTE

Ingredients of your choice GF

-onions -feta cheese -tomato -spinach -mushroom -bacon -peppers

BAKED EGGS

Tomato, pepper and chickpea ragu, rose harissa, Greek yoghurt, sourdough bread V

CORNBREAD

Oven baked cornbread, feta cream, tomato salsa, spring onions, avocado, egg any style V

KOULOURI

Traditional Greek bread, smoked salmon, cottage cheese, spinach, horseradish

GLUTEN FREE VEGAN PANCAKES

Coconut yoghurt, marinated strawberries, hazelnuts VG, GF

FRENCH TOAST

Vanilla cream cheese, poached plums, ginger, almonds V

SIDES

ROASTED PLUM TOMATO VG

PORTOBELLO MUSHROOM VG

BACON

SMOKED SALMON

SMOKED APAKI CHICKEN

DRINKS

COFFEE

ESPRESSO | AMERICANO | CAPPUCCINO | GREEK COFFEE | MOCHA | FREDDO ESPRESSO |
FREDDO CAPPUCCINO | LATTE
Single or Double

Option to add plant-based milk: Soya | Almond | Coconut | Oat

TEA

ENGLISH BREAKFAST | DARJEELING | EARL GREY | GREEN TEA | JASMINE | CHAMOMILE |
CINNAMON

JUICE

ORANGE | GRAPEFRUIT | LEMON
Freshly squeezed