

BREAKFAST MENU

PASTRIES

Silva cinnamon bun 7 House-made brioche, ginger & fig marmalade 7 Banana & chocolate bread, miso butter 9

SOMETHING SWEET

Acai bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries & granola 10 (Vg)*
Coconut porridge, caramelised banana, blackberry jam 9 (Vg)*
French toast, spiced pineapple, lime, toasted coconut, coconut custard 14

SAVOURY DISHES

Wild mushroom bruschetta 11 (Vg) add 2 organic free-range eggs 6

Shakshuka with feta and bruschetta 12 vegan or GF option available 12

Courgette & potato rösti, poached eggs, fromage blanc with either house cured salmon OR turkey bacon 14

Crab & Gruyère 3 egg omelette 16 *

Truffle scrambled eggs on grilled sourdough 18

Brioche, poached eggs & hollandaise:
- Prosciutto crudo, grilled halloumi cheese 16
-Home cured salmon, baby spinach, feta cheese 16

Avocado bruschetta 11 (Vg) add 2 organic free-range eggs 6

TO SHARE

Shakshuka with feta and bruschetta 24 vegan or GF option available 24 House cured salmon platter, sourdough bread, soured cream & pickles 32

SIDES

Courgette rösti 5 / House cured salmon 7 / Crushed avocado 5 / Turkey bacon 7 / Sourdough bread 5

* - Gluten free | Vg -Vegan