

# BREAKFAST MENU

## PASTRIES

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

## SOMETHING SWEET

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

## SAVOURY DISHES

Crab & Gruyère 3 egg omelette 16 \*  
Shakshuka with feta and bruschetta 12  
Truffle scrambled eggs on grilled sourdough 18  
Brioche, poached eggs with prosciutto crudo, halloumi & hollandaise 16  
Brioche, poached eggs with house-cured salmon, spinach, feta & hollandaise 16  
Wild mushroom bruschetta 11 (Vg) *add 2 organic free-range eggs 6*  
Avocado bruschetta 11 (Vg) *add 2 organic free-range eggs 6*  
Courgette & potato rösti, poached eggs, fromage blanc & hollandaise 14  
*with either house cured salmon OR turkey bacon*

## TO SHARE

Shakshuka with feta and bruschetta 24  
House cured salmon platter, sourdough bread, soured cream & pickles 32

## SIDES

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

\* - Gluten free | Vg -Vegan

Please inform your server of any food allergies or dietary restrictions.  
While we take great care to accommodate our guests, we cannot guarantee that cross-contamination will not occur in our kitchen.  
A discretionary service charge of 13.5% will be added to your bill.