



N I B B L E S

Nuts and olives (ve) — 3.5

Focaccia, soda and white sourdough bread with tarragon butter — 4

Roast pepper hummus, feta, toasted sesame seeds and fresh dill (v) — 5

Straciatella cheese, roast tomato and black olive (v) — 5

P I Z Z E T T A

Mozzarella, slow roast tomatoes, olive oil (v) — 7

Mortadella, gorgonzola and pistachios — 8

San danielle prosciutto, straccitella cheese and wild rocket — 9

The loaded vegan, grilled courgettes, caramelised onions, roasted mushrooms (ve) — 9

Truffle mushroom, ricotta cream, lemon zest (v) — 10

S A V O U R Y P L A T E S

Grilled kimchee toast, poached egg, watercress — 10.5

Avocado on toast with soy pumpkin seeds, korean chilli, fried chickpeas and poached egg (v) — 8.5

Penirli, greek flatbread with cheese bechamel sauce (v) — 8

Chicken penirli, greek flatbread, chicken ragu, lemony yogurt — 9

Baked brioche bun with creamy spinach and bacon, fried egg, crispy chips — 10.5

English muffin, hot smoked salmon, cottage cheese, kale, horseradish — 9

Eggs any style on toast (v) — 8

Loaded sourdough, smashed peas, halloumi, roasted tomatoes and poached egg (v) — 10.5

Beef burger, caramelised onions, crispy smoked bacon, house burger sauce, brioche bun — 10.5

S W E E T P L A T E S

Oat granola with yogurt, berries and honey (v) — 7

Soft chocolate cookie with vanilla mascarpone and caramel sauce (v) — 9

Mango smoothie bowl, bananas, oats, coconut yoghurt, pumpkin seeds (V) — 7.5

Oreo brioche bread, Nutella cream fresh berries (v) — 8

Buttermilk pancakes, crème fraiche, blueberry compote — 12

S I D E S

Egg (fried, scrambled, poached) (v) — 1

Thick cut bacon — 3

Cumberland sausage — 3.5

Avocado (ve) — 3.5

Halloumi — 4

Triple cooked fries — 4

add truffle & parmesan — 1



Please inform your server if you have any allergies or require information on ingredients used in our dishes.

S P A R K L I N G

Il Baco da Seta, Prosecco IT NV — 7 / 32 (125ml)
Louis Dornier Brut Champagne FRANCE — 10.5 / 50 (125ml)

W H I T E

Bodegas Nekeas, Chardonnay, Navarra SPAIN 2018 — 7 / 26
LIV, Vinho Verde PORTUGAL 2019 — 8 / 29
Cape Town, Sauvignon Blanc, Cape Town SOUTH AFRICA 2018 — 9 / 34
Maison Ventenac, Chenin Blanc, Cabardes FRANCE 2019 — 36
Singular, Vinho Verde, Minho PORTUGAL 2019 — 40
Noelia Ricci, Trebbiano, Emilia-Romagna ITALY 2019 — 44
Fiume, Semillon, Great Southern AUSTRALIA 2019 — 50

R E D

Bodegas Nekeas, Tinto, Navarra SPAIN 2018 — 7 / 26
Convento Da Vila, Alentejano PORTUGAL 2019 — 8 / 29
Alese, Negroamaro, Puglia ITALY 2019 — 9 / 34
La Petit Xavier Rouge, Xavier, Rhone FRANCE 2019 — 38
Rebellion, Malbec, Vista Flores ARGENTINA 2018 — 43
Rioja, A Veredas Crianza, Crianza SPAIN 2016 — 47
Koerner, La Korse, Clare Valley AUSTRALIA 2018 — 48

R O S E

Clos Cibonne 'Tentations', Cotes De Provence FRANCE 2019 — 9 / 40

N A T U R A L / O R A N G E / S W E E T

Diwald ChaGru Gruner Veltliner/Chardonnay, Kamptal AUSTRIA 2019 — 9 / 40
l'Ilot de Haut Bergeron, Saunternes FRANCE 2018 (HALF BOTTLE) — 40
Space Invader Orange (Muller-Thurgau), Wagram AUSTRIA 2019 — 10 / 43
Wightman & Sons 'Gentleman & His Small Brother', Western Cape FRANCE 2019 — 11 / 46

B O T T L E D B E E R

Free Damm 0% — 3
Birra Moretti — 5
Goose Island IPA — 5.5
Peroni Nastro Azzuro — 5.5
Meantime Chocolate Porter — 6.5

D R A U G H T B E E R

Camden Hells — 3.2 / 5.8
Camden Pale Ale — 3.2 / 5.9
Corona — 3 / 5.5
Orchard Pig Cider — 3 / 5.5