

## BRUNCH

### BENNY BOY

Poached free range eggs on crispy potato hash with hollandaise sauce. Make your choice between:

- Crispy bacon 15.75 
- Smashed avocado 15.75 
- Cured Salmon 17.75 

### CHOOK NORRIS

Crispy, buttermilk-fried free range chicken (Lindenhoff) between two thick slices of our fluffiest homemade milk bread. With refried black beans, avocado, onion, chipotle mayo & coriander, served with pickled jalapeño peppers for that extra kick.

- Vegetarian option: celeriac 17.00 

### ÇILBIR

Two poached free range eggs on a creamy garlic yoghurt. Served with spicy chilli pepper butter, pumpkin seeds dukkah, fresh herbs, sumac & homemade focaccia.

- 14.50 

### MEDITERRANEAN VEGAN SALAD

Spring salad of arugula, baby spinach and kale with roasted cauliflower, vegan feta, cannellini beans and a lemon tahini vinaigrette topped with black olive crumbs & toasted hazelnuts.

- 15.50 

### ZUCCHINI FRITTER

Our ever popular fritters, served with a mint yogurt, spiced cashew nut dukkah, grilled halloumi, poached free range egg, lime & wedge of avocado.

- 16.00 

### UMAMI AVOCADO

Slices of avocado on toast, topped with Japanese furikake seaweed seasoning, marinated mushrooms, vegan yuzu mayonnaise and edamame beans.

- Crispy poached egg +1,50 15.00 

### TALEGGIO TOASTIE

Grilled Taleggio cheese toastie, served with homemade ketchup.

- 'Nduja +4.00 10.00 

### HOMEMADE SOUP

Always vegan, changes daily. Served with toasted bread.

- 8.00 

### FOREST DWELLERS

Sautéed seasonal mushrooms with vegan truffle cream, served with homemade bread and fresh oregano.

- 2 poached eggs +3.00 16.50 

### FOR THE LITTLE ONES

• Fried or poached egg on toast  
• Kids pancake  
• Porridge with peanut butter and banana

- 6.00 

- Kids fruit bowl 3.50

## SWEET BRUNCH

### PANCAKE STACK

Fluffy American style pancakes covered with coconut almond shavings, blackcurrant jam, coconut ganache, white chocolate and lemon thyme syrup.

- 16.00 

### CITRUS FRENCH TOAST

Crispy French toast made from our homemade Hokkaido style milkbread with a citrus infused creamy caramel, fresh orange, candied kumquat and caramelized sunflower seeds.

- 15.50 

### NUTTY GRANOLA

Our signature homemade granola with loads of nuts and laced with tahini & cardamom flavours. Served with seasonal jam and fresh fruit.

- Greek or vegan coconut yoghurt 14.50 

### DIGNITÀ BREAKFAST BRIOCHE

Toasted vegan brioche, homemade seasonal jam, served with vegan butter.

- 8.50 

### SIDES

Only available in conjunction with a main dish

- Smashed avocado 5.25
- Cured salmon 7.50
- Crispy bacon 5.25
- Crispy chicken 7.00
- 'Nduja - spicy soft sausage 4.00
- Grilled halloumi 4.50
- Gluten free nut & seed bread 4.50
- Toasted bread 2.50
- Butter 1.00
- Hollandaise sauce 2.00
- Homemade ketchup 1.50
- Poached free range egg 1.50

