

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.

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.

KIMCHEEEZE TOASTIE

Toastie from milk bread with homemade green kimchi, a poached egg and melted Taleggio cheese. Served with gochujang mayo.


- 'Nduja + 4.00 

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.

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 

HOMEMADE SOUP

Always vegan, changes daily. Served with toasted bread. 

FOREST DWELLERS

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

- 2 poached eggs +3.00

TALEGGIO TOASTIE

Grilled Taleggio cheese toastie, served with homemade ketchup. 


- 'Nduja +4.00 

EGGS YOUR WAY

Two eggs (scrambled/ poached/ fried), served with homemade bread. 

SWEET BRUNCH

PANCAKE STACK


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

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 

DIGNITÀ BREAKFAST BRIOCHE

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

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

