

BRUNCH

SERVED 10AM - 2PM

AVOCADO TOAST **V**

Smashed avocado on toasted sourdough topped with two poached eggs, finished with basil oil, cracked black pepper and fresh micro herbs.

'NDUJA EGGS

Two poached eggs with spicy 'nduja, crumbled feta, fresh cherry tomatoes and fresh chilli, served on toasted sourdough.

ITALIAN SHAKSHUKA **V**

Baked eggs in a rich tomato sauce with roasted peppers and melted mozzarella, served with toasted sourdough.

THE BIG HASH

A giant homemade hash brown topped with two poached eggs, crispy bacon, roasted cherry tomatoes, served with toasted sourdough.
(Vegetarian option: swap bacon for halloumi)

LIGHT BITES

CHESTNUT MUSHROOMS **V** 9.5

Chestnut mushrooms stuffed with garlic herb cream cheese, topped with Parmesan and breadcrumbs.

RED PESTO CHICKEN SALAD 14

Crispy breadcrumb chicken, mixed leaves, roasted garlic cherry tomatoes, shaved Parmesan, basil and red pesto dressing.

* Vegetarian option available

SANDWICHES

12.5 Served on white doorstep bread or toasted ciabatta.

THE CHICKEN PARM 12.5

House-breaded crispy chicken, rich marinara sauce, melted mozzarella, rocket, pesto mayo and Parmesan.

CAPRESE **V** 10.5

Burrata, basil pesto, sun dried tomatoes, rocket and extra virgin olive oil.

THE ITALIAN DELI 12.5

Prosciutto, salami, buffalo mozzarella, rocket and extra virgin olive oil, showcasing authentic italian cured meats.

SWEET

HOMEMADE PANCAKES 12.5

Choose chocolate or vanilla pancakes, served with vanilla ice cream.
Choose your topping: fresh fruit, maple syrup, chocolate, pistachio or Biscoff.

FRENCH TOAST 13

Served with vanilla ice cream.
Choose your topping:
Fresh Fruit + Maple Syrup • Chocolate
• Pistachio • Biscoff

GRANOLA BOWL 7.5

Greek yoghurt, granola, mixed berries & honey.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Gluten free & vegan dishes available upon request.