

Brunch

Fontal Cheese Toastie	6.5
Oozing mountain cheese and chutney sourdough toastie!	
Italian Meat 'sub' Toastie	7
Sourdough stuffed with fennel salami, mortadella, fontal cheese and tomatoes	
Camembert & Mortadella on Anchovy buttered Potatoes	14
Truffled eggs on toast / with cured salmon	10 / 15
Scrambled eggs with lashings of summer black truffle, optional beetroot cured salmon	
Catalan Breakfast with truffled eggs	16
Spicy chorizo sausages, cheesy baked potatoes & scrambled black truffle eggs with sourdough	
Ox Cheek Shakshuka	15
A spicy twist on a North African classic, served with baked eggs and sourdough	
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Homemade Cannolo	2
Chocolate / Pistachio	
Assorted Chocolate truffles	4
Warm Pastry, Bread & Butter Pudding (Upon availability)	7.5
Croissant / Almond Croissant	2.5 / 3.2
Vegan Doughnut	2.5
Lemon Cruffin	3.2
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Espresso (single or double)	2
Flat White / Latte / Americano / Cappuccino / Macchiato	3
Iced Coffee	3.5
Rare Tea	3
Speedy B'fast / Earl Grey / Green Whole Leaf / Cornish Peppermint / English Chamomile	
Spice Kitchen Hot Chocolate	3.2
Plain Choc / Chai Chocolate	
Matcha Latte	4

Prices include VAT. A discretionary 13.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.