

THIS IS A SAMPLE MENU AND WILL VARY ON A SEASONAL BASIS

Organic Pastries

Croissant	2.2
Pain au Chocolat	2.2
Almond Croissant	3
Vegan Doughnut	2.5
Lemon Cruffin	3

Brunch

Sobresada Croissant toastie Organic croissant stuffed with acorn fed Iberico pig spicy spreadable pork sausage	5
Smoked burrata & yellow tomato salsa on focaccia Fluffy focaccia filled with smoked burrata toasted till the burrata flows	6
Hummus and caulililli on focaccia Focaccia filled with hummus and pickled spiced cauliflower florets	5
Yellow pan tomaca with crisped finnochiona Fluffy Focaccia topped with fresh yellow datterino salsa and crispy fennel salami	8
Truffled eggs on toast / with smoked salmon Scrambled eggs with lashings of summer black truffle, optional smoked salmon and cucumber jus	10 / 14
Catalan Breakfast with truffled eggs Spicy chorizo & morcilla sausage, served with boquerones con tomate & scrambled black truffle eggs	16

Mixed Ferment Beers

POL Lager, Stroud Brewery	6.5
Big Cat Stout, Stroud Brewery	6.5

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.