

Free range eggs

LOBSTER BENEDICT	35.0
Freshly cooked lobster, two poached eggs, charcoal brioche, avocado, king prawns, homemade hollandaise	
EGGS BENEDICT	14.0
Charcoal brioche, Italian parma ham, homemade hollandaise	
EGGS ROYALE	15.5
Charcoal brioche, smoked salmon, homemade hollandaise	
BRAISED OX CHEEKS BENEDICT	18.5
Poached egg, hollandaise, multigrain sourdough	
TURKISH EGGS NEW	10.5
Poached eggs, yoghurt, chickpea croutons, beurre noisette, multigrain sourdough	
RICH YOLK EGGS (VEG)	8.5
Poached, folded or fried eggs on multigrain sourdough toast	
BOOST YOUR EGGS:	
Baked beans	3.0
Chicken sausage	3.0
Bacon	3.0
Half avocado	3.0
Smoked salmon	5.5
Sautéed mushrooms	3.0

Our specials

TOMATO, CHILLI, FETA FOLDED EGGS	12.5
CHORIZO FOLDED EGGS	11.5
TRUFFLE & WILD MUSHROOM FOLDED EGGS	14.0
SHAKSHUKA (VEG)	13.5
Rich yolk eggs baked in spicy tomato sauce, multigrain sourdough	
Add feta	2.0
Add chorizo	3.0
Add bacon	3.0
Add sausage	3.0
ALMOST FULL ENGLISH	16.5
Poached, fried or folded eggs, chicken sausage, bacon, baked beans, avocado, sautéed mushrooms, oven-roasted tomatoes, toasted multigrain sourdough	
Add an extra egg	1.5
Add grilled halloumi	5.5
THE LOCALS FULL HEALTHY	16.5
Raw salad with omega seeds, poached egg, avocado, smoked salmon, toasted dark rye, avocado hummus, sesame dressing	
VEGETARIAN FULL HEALTHY (VEG)	16.5
Raw salad with omega seeds, poached eggs, avocado, sautéed mushrooms, toasted dark rye, avocado hummus, sesame dressing	

Brunch favourites

GREEK YOGHURT AND GRANOLA (VEG) (GF)	9.5
Add a pot of seasonal fruits 5.0	
ACAI SMOOTHIE BOWL (V) (GF)	13.5
Homemade gluten-free granola, seasonal fruits, berries, coconut yogurt, chia seeds	
MATCHA PANCAKES (VEG) (GF)	15.5
Fresh berries, coconut yogurt, mixed berry coulis, matcha caramel, white chocolate curls	
PUMPKIN PANCAKES (VEG)	14.5
Almond caramel, coconut yoghurt, pumpkin crisps, crushed almond biscuits	
FRENCH TOAST NEW	13.0
Vanilla custard brioche, maple bacon, vanilla butter	

Starters and salads

BUFFALO CAULIFLOWER (VEG) NEW	5.0
GRILLED HALLOUMI CHEESE (VEG)	6.5
Thyme and honey glazed, multigrain sourdough toast	
GOAT CHEESE CROQUETTES	5.5
SALMON FISH CAKE NEW	11.0
Scottish salmon fish cake, mixed leaf salad, tarragon dip	
HEALTHY SALAD (V)	11.0
Kale, baby spinach, courgette, cucumber, parsley, coriander, tomatoes, avocado, tahini and sesame dressing, omega seeds	
FALAFEL AND SPINACH SALAD (V) NEW	13.0
Crispy falafel, chickpea croutons, spinach, lettuce, avocado hummus	
RANCH SALAD NEW	11.0
Iceberg lettuce, radish, soft-boiled egg, charred corn, crispy bacon	
THAI MANGO SALAD NEW	12.5
Mango, cucumber, sweet pepper, spring onion, courgette, chilli, sesame dressing	
BOOST YOUR SALAD:	
Grilled halloumi	5.5
Grilled chicken	4.5
Grilled salmon	6.5
Avocado hummus	5.5

Toasts and sandwiches

GRILLED CHICKEN SANDWICH (H)	Half/Whole 9.0/16.0
Tomatoes, pickles, caramelised onions, harissa aioli	
CHEESE & TOMATO TOASTIE (VEG)	8.5
HAM AND CHEESE TOASTIE	9.5
AVOCADO TOAST (V)	9.5
Crispy radish, roasted pumpkin seeds, micro coriander, multigrain sourdough	
Add smoked salmon	5.5
Add halloumi	5.5
FETA AVOCADO TOAST (VEG)	11.0
Smashed avocado, feta, roasted bell peppers, parsley pesto, baby basil, toasted multigrain sourdough	
LOBSTER AVO TOAST NEW	35.0
Freshly cooked lobster, king prawns, sliced avocado, hollandaise	

Sides

GRILLED BROCCOLI	4.5	PARMESAN & TRUFFLE FRIES	6.5
GREEN COLESLAW	4.5	SKIN-ON FRIES	5.0
SWEET POTATO FRIES	6.0	HALLOUMI	5.5

Mains

	Available from 12pm
THE LOCAL'S CHEESEBURGER (H)	16.5
100% beef patty, tomatoes, cheddar cheese, baby gem, caramelized onions, harissa aioli, mixed leaf salad	
Add fried egg	1.5
Add bacon	3.0
CHICKEN SCHNITZEL BURGER (H)	15.5
Charcoal brioche, cheddar, green slaw, baby gem, harissa aioli, mixed leaf salad	
GRILLED HALLOUMI BURGER (VEG) NEW	15.5
Charcoal brioche, avocado hummus, avocado, baby gem, tomato	
GRILLED CHICKEN SANDWICH (H)	16.0
Baby gem, pickled cucumber, tomatoes, caramelized onion, harissa aioli	
Add avocado	3.0
Add bacon	3.0
TERIYAKI SALMON STIR-FRY	21.5
Stir-fry soba noodles, broccoli, bok choy, beansprouts, yuzu sauce	

If you have a food allergy or a special dietary requirement please inform your waiter before you order.

A discretionary 12.5% service charge will be added to your bill.

V - VEGAN VEG - VEGETARIAN GF - GLUTEN FREE H - HALAL

Drinks menu

Fresh juices

275ml/500ml

Morning splash	5.0/7.5
Orange juice	
Appicare	5.0/7.5
Apple juice	
Detox	5.0/7.5
Green apple, celery, spinach	
Drink your salad	5.0/7.5
(100% veggy) cucumber, celery, baby spinach, broccoli, lettuce, lime	
Skin balm	5.0/7.5
Pineapple, cucumber	
A little beet	5.0/7.5
Beetroot, carrot, apple, lemon, ginger	
Green glow	5.0/7.5
Cucumber, apple, baby spinach, lemon, parsley	
Summer skin	5.0/7.5
Carrot, orange	
Energy kick	5.5 /8.0
Orange, lemon, turmeric root,	
Immune booster	5.5 /8.0
Orange, turmeric root, ginger, lemon, bell pepper	

Fresh shots

Shot of juice made of superfoods, 50ml

Beetroot	5.5
Ginger	5.5
Celery	5.5
Lemon & ginger	5.5
Turmeric	5.5

Homemade lemonade

Rose petal	5.5
Classic mojito	5.5
Blueberry & lime	5.5
Lavender	5.5
Mixed berries	5.5

Soft drinks

Kombucha organic	3.5
Original, Passion fruit, Peach & ginger	
Kombucha organic	
CBD blueberry lemonade	4.0
Fentimans lemonade	3.5
Victorian lemonade, Rose, Elderflower, Ginger beer, Curiosity cola	
Charitea	3.5
Green, Red, Black	

Coffee

Espresso (single/double)	2.5
Americano	3.0
Latte/Cappuccino	4.5
Flat white	3.5
Macchiato	3.0
Mocha	4.0
<i>Go vegan with almond, oat or coconut milk</i>	<i>0.5</i>
<i>Extra shot of coffee</i>	<i>1.0</i>

Iced coffee

Fredo cappuccino	4.5
Iced double espresso, cold foamy skinny milk	
Fredo espresso	4.0
Double espresso on ice	
Iced matcha latte	4.5
Green matcha, milk of your choice	
Iced mocha	4.0
Double espresso, chocolate, milk of your choice	

Hot drinks

Matcha latte	4.5
Turmeric latte	4.5
Chai latte	3.5
<i>Make it dirty with an espresso shot</i>	<i>1.0</i>

Organic teas

Green	3.0
Breakfast	3.0
Chamomile	3.0
Jasmine	3.0
Earl Grey	3.0
Detox	3.0

Speciality teas

Rose petal	4.0
Lemon & ginger	4.0
Fresh mint	4.0
Lemon & goji berry	4.0

Iced teas

Lemon	4.5
Peach	4.5
Mango	4.5
Passion fruit	4.5
Mint & cucumber	4.5
Raspberry	4.5

Cocktails

Aperol spritz	8.5
Prosecco, soda, Aperol, a slice of orange	
Hugo	8.5
Prosecco, soda, elderflower, mojito syrup, fresh mint, sliced lime	
Espresso Martini	9.0
Double shot of espresso, Kahlúa, vodka	
Mimosa	8.0
Prosecco, orange juice	
Bloody peach bellini	8.0
Prosecco, peach purée	
Bloody Mary	9.0
Spicy tomato juice, celery, lime, tabasco, vodka	
Campari gin & tonic	9.5
Campari, gin, tonic water, a slice of grapefruit	
Gin & tonic	9.5
Tonic water, Gordon's Gin, fresh lime	

Mocktails (Alcohol free)

Mojito	6.5
Lime juice, mint	
Crodino	6.5
Bittersweet orange and grapefruit with quinine aromatic herbal infusion	
Virgin Mary	8.0
Spicy tomato juice, celery, lime, tabasco	

House wine (by the glass)

Please ask your waiter for today's speciality

White	8.5
Red	8.5
Rosé	8.5
Prosecco	7.0

Beers

Birra Moretti	5.5
Heineken	5.0
Leffe	6.0

Water

Still Voss 800ml	5.5
Still Voss 275ml	3.0
Sparkling Voss 800ml	5.5
Sparkling Voss 275ml	3.0

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Wine by the bottle

Sparkling

Rouxuale, Sparkling Rosé South Africa, 2019	21
De Miniere, Blanc De Noirs Loire Valley, 2015	30
Vitteau Alberti, Rosé France, NV	32
Doe Eyed Queen Rosé Oxfordshire, NV	48
Doe Eyed Teen Brute Oxfordshire, NV	48

Champagnes

Vina Eden, Champenoise Uruguay, NV	49
Billecart-Salmon, Vintage France, 2008	99
Billecart-Salmon, Blanc De Blancs France, NV	108
Billecart-Salmon, Nicolas Francois France, 2002	285

White wines

Liberte, Grenache Sauvignon Blanc France, 2019	19
Babylonstoren, Chenin Blanc South Africa, 2021	21.5
Chateau De Jau, Dandy, Syrah France 2019	23
T- Reix, Treixadura Spain, NV	24
Channing Daughters, Pinot Grigio New York, 2018	26
Free To Be, Weisser Riesling South Africa, 2021	28
Lieu Dit, Sauvignon Blanc California, 2018	31
Panoramico, White Rioja, Malvasia Spain, 2017	31
Remhoogte, Honeybunch, Chenin Blanc South Africa 2020	33
Bourgogne, Chardonnay France, 2020	36
Patric Boudouin, Chenin Blanc France, 2018	43
Macon Du Grappin, Chardonnay France, 2018	44
Spell, Chardonnay USA, 2019	47

Rosé wines

Rosato, Cabernet Franc USA, 2020	19.5
Babylonstoren, Mourvedre South Africa, 2019	26
Lady L, Grenache France, 2021	28.5
Chateau La Coste, Grenache, Organic France, 2021	30
Chateau La Coste, Grand Vin Rosé France, 2021	39

Red wines

Liberte, Rogue France, 2020	22.5
Molmenti & Celot, Cabernet Franc Italy, 2019	23.5
Arraiano Tinto Spain 2019	26
Babylonstoren, Cabernet Sauvignon South Africa, NV	27
Fontaine Du Close, Vacqueyras France 2019	28
Free To Be, Cabernet Sauvignon South Africa, 2019	28
Babylonstoren, Shiraz South Africa, 2019	28.5
Remhoogte, Vintage Pinotage South Africa, 2018	29
Ikewen, Organic, Vegan Spain, 2019	36
Babylonstoren, Nebukadnesar South Africa, 2019	39
Vina Eden, Tannat Reserva Uruguay, 2017	39
Remhoogte, Syrah South Africa, 2017	44
Remhoogte, Sir Thomas, Organic, Vegan South Africa 2016	45
Vina Eden, Cerro Negro Uruguay, NV	47