

## Free range eggs

<b>LOBSTER BENEDICT</b>	<b>39.0</b>
Freshly cooked lobster, two poached eggs, charcoal brioche, avocado, king prawns, homemade hollandaise	
<b>EGGS BENEDICT</b>	<b>16.5</b>
Charcoal brioche, Italian parma ham, homemade hollandaise	
<b>EGGS ROYALE</b>	<b>17.5</b>
Charcoal brioche, smoked salmon, homemade hollandaise	
<b>BRAISED OX CHEEKS BENEDICT</b>	<b>19.5</b>
Poached egg, hollandaise, multigrain sourdough	
<b>TURKISH EGGS <span style="color: red;">NEW</span></b>	<b>14.5</b>
Poached eggs, yoghurt, chickpea croutons, beurre noisette, multigrain sourdough	
<b>RICH YOLK EGGS (VEG)</b>	<b>10.5</b>
Poached, folded or fried eggs on multigrain sourdough toast	
<b>BOOST YOUR EGGS:</b>	
Baked beans	3.5
Chicken sausage	4.0
Bacon	4.0
Half avocado	4.0
Smoked salmon	5.5
Sautéed mushrooms	4.0

## Brunch favourites

<b>GREEK YOGHURT AND GRANOLA (VEG) (GF)</b>	<b>10.5</b>
Add a pot of seasonal fruits 5.5	
<b>ACAI SMOOTHIE BOWL (V) (GF)</b>	<b>14.5</b>
Homemade gluten-free granola, seasonal fruits, berries, coconut yogurt, chia seeds	
<b>BUTTERMILK PANCAKES <span style="color: red;">NEW</span></b>	<b>11.0</b>
Two toppings of your choice: Greek yogurt, coconut yogurt, mixed berry coulis, dulce de leche, salted caramel, chocolate sauce, maple syrup, Nutella	
Add bacon	4.0
<b>MATCHA PANCAKES (VEG) (GF)</b>	<b>16.5</b>
Fresh berries, coconut yogurt, mixed berry coulis, matcha caramel, white chocolate curls	
<b>PUMPKIN PANCAKES (VEG)</b>	<b>15.5</b>
Almond caramel, coconut yoghurt, pumpkin crisps, crushed almond biscuits	
<b>FRENCH TOAST <span style="color: red;">NEW</span></b>	<b>13.0</b>
Vanilla custard brioche, berries, vanilla butter	
Add bacon	4.0

## Toasts and sandwiches

<b>GRILLED CHICKEN SANDWICH (H)</b>	<b>Half/Whole 9.0/17.0</b>
Tomatoes, pickles, caramelised onions, harissa aioli	
<b>CHEESE &amp; TOMATO TOASTIE (VEG)</b>	<b>9.5</b>
<b>HAM AND CHEESE TOASTIE</b>	<b>9.5</b>
<b>AVOCADO TOAST (V)</b>	<b>11.5</b>
Crispy radish, roasted pumpkin seeds, micro coriander, multigrain sourdough	
Add smoked salmon	5.5
Add halloumi	7.0
<b>FETA AVOCADO TOAST (VEG)</b>	<b>13.0</b>
Smashed avocado, feta, roasted bell peppers, parsley pesto, baby basil, toasted multigrain sourdough	
<b>LOBSTER AVO TOAST <span style="color: red;">NEW</span></b>	<b>39.0</b>
Freshly cooked lobster, king prawns, eggs, sliced avocado, hollandaise	
<b>MOZZARELLA SANDWICH <span style="color: red;">NEW</span></b>	<b>15.5</b>
Tomatoes, baked garlic, roasted bell peppers, basil	
Add Parma ham	4.0

## Our specials

<b>TOMATO, CHILLI, FETA FOLDED EGGS</b>	<b>14.5</b>
<b>CHORIZO FOLDED EGGS</b>	<b>14.5</b>
<b>TRUFFLE &amp; WILD MUSHROOM FOLDED EGGS</b>	<b>15.0</b>
<b>SHAKSHUKA (VEG)</b>	<b>16.0</b>
Rich yolk eggs baked in spicy tomato sauce, multigrain sourdough	
Add feta	3.0
Add chorizo	4.0
Add bacon	4.0
Add sausage	4.0
<b>ENGLISH BREAKFAST</b>	<b>19.5</b>
Poached, fried or folded eggs, chicken sausage, bacon, baked beans, avocado, sautéed mushrooms, oven-roasted tomatoes, toasted multigrain sourdough	
Add an extra egg	2.0
Add grilled halloumi	7.0
<b>ENGLISH BREAKFAST VEGETARIAN (VEG) <span style="color: red;">NEW</span></b>	<b>19.5</b>
Poached, fried or folded eggs, halloumi, baked beans, avocado, sautéed mushrooms, oven-roasted tomatoes, toasted multigrain sourdough	
<b>THE LOCALS FULL HEALTHY</b>	<b>19.5</b>
Raw salad with omega seeds, poached egg, avocado, smoked salmon, toasted dark rye, avocado hummus, sesame dressing	
<b>VEGETARIAN FULL HEALTHY (VEG)</b>	<b>19.5</b>
Raw salad with omega seeds, poached eggs, avocado, sautéed mushrooms, toasted dark rye, avocado hummus, sesame dressing	

## Starters and salads

<b>SOUP OF THE DAY</b>	<b>10.5</b>
Please ask your waiter for today's specials	
<b>BUFFALO CAULIFLOWER (VEG) <span style="color: red;">NEW</span></b>	<b>6.0</b>
<b>GRILLED HALLOUMI CHEESE (VEG)</b>	<b>7.5</b>
Thyme, multigrain sourdough toast	
<b>HEALTHY SALAD (V)</b>	<b>13.0</b>
Kale, baby spinach, courgette, cucumber, parsley, coriander, tomatoes, avocado, tahini and sesame dressing, omega seeds	
<b>FALAFEL AND SPINACH SALAD (V) <span style="color: red;">NEW</span></b>	<b>14.0</b>
Crispy falafel, chickpea croutons, spinach, lettuce, avocado hummus	
<b>BOOST YOUR SALAD:</b>	
Grilled halloumi	7.0
Grilled chicken	5.5
Grilled salmon	6.5
Avocado hummus	5.5

## Mains

	<b>Available from 12pm</b>
<b>THE LOCAL'S CHEESEBURGER (H)</b>	<b>17.5</b>
100% beef patty, tomatoes, cheddar cheese, baby gem, caramelized onions, harissa aioli, mixed leaf salad	
Add fried egg	2.0
Add bacon	4.0
<b>CHICKEN SCHNITZEL BURGER (H)</b>	<b>17.5</b>
Charcoal brioche, cheddar, green slaw, baby gem, harissa aioli, mixed leaf salad	
<b>GRILLED CHICKEN SANDWICH (H)</b>	<b>17.0</b>
Baby gem, pickled cucumber, tomatoes, caramelised onion, harissa aioli	
Add avocado	3.0
Add bacon	4.0
<b>TERIYAKI SALMON STIR-FRY</b>	<b>26.5</b>
Stir-fry soba noodles, broccoli, bok choy, beansprouts, yuzu sauce	

## Sides

<b>GRILLED BROCCOLI</b>	<b>5.0</b>	<b>PARMESAN &amp; TRUFFLE FRIES</b>	<b>7.5</b>
<b>GREEN COLESLAW</b>	<b>5.5</b>	<b>SKIN-ON FRIES</b>	<b>5.5</b>
<b>SWEET POTATO FRIES</b>	<b>6.5</b>	<b>HALLOUMI</b>	<b>7.0</b>

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

<b>Morning splash</b>	6.5 / 9.0
Orange juice	
<b>Appicare</b>	6.5 / 9.0
Apple juice	
<b>Detox</b>	6.5 / 9.0
Green apple, celery, spinach	
<b>Drink your salad</b>	6.5 / 9.0
(100% veggy) cucumber, celery, baby spinach, broccoli, lettuce, lime	
<b>Skin balm</b>	6.5 / 9.0
Pineapple, cucumber	
<b>A little beet</b>	6.5 / 9.0
Beetroot, carrot, apple, lemon, ginger	
<b>Green glow</b>	6.5 / 9.0
Cucumber, apple, baby spinach, lemon, parsley	
<b>Summer skin</b>	6.5 / 9.0
Carrot, orange	
<b>Energy kick</b>	6.5 / 9.0
Orange, lemon, turmeric root,	
<b>Immune booster</b>	6.5 / 9.0
Orange, turmeric root, ginger, lemon, bell pepper	

## Fresh shots

Shot made of superfoods, 50ml

<b>Beetroot</b>	4.5
<b>Ginger</b>	6.0
<b>Celery</b>	5.5
<b>Lemon &amp; ginger</b>	5.5
<b>Turmeric</b>	6.5

## Homemade lemonade

<b>Classic</b>	5.5
<b>Rose petal</b>	5.5
<b>Blueberry &amp; lime</b>	5.5
<b>Lavender</b>	5.5
<b>Mixed berries</b>	5.5

## Soft drinks

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

## Coffee

<b>Espresso (single/double)</b>	3.0
<b>Americano</b>	3.5
<b>Latte/Cappuccino</b>	4.0
<b>Flat white</b>	4.0
<b>Macchiato</b>	3.3
<b>Mocha</b>	4.5
<b>Rose latte/Rose cappuccino</b>	4.5

*Go vegan with almond, oat or coconut milk* 0.5

*Extra shot of coffee* 1.0

## Iced coffee

<b>Freddo cappuccino</b>	5.0
Iced double espresso, cold foamy skinny milk	
<b>Freddo espresso</b>	4.5
Double espresso on ice	
<b>Iced matcha latte</b>	5.0
Green matcha, milk of your choice	
<b>Iced mocha</b>	4.5
Double espresso, chocolate, milk of your choice	

## Hot drinks

<b>Hot chocolate</b>	4.0
<b>Matcha latte</b>	5.0
<b>Turmeric latte</b>	4.5
<b>Chai latte</b>	4.5

*Make it dirty with an espresso shot* 1.0

## Organic teas

<b>Green</b>	3.2
<b>Breakfast</b>	3.2
<b>Chamomile</b>	3.2
<b>Jasmine</b>	3.2
<b>Earl Grey</b>	3.2
<b>Detox</b>	3.2

## Speciality teas

<b>Rose petal</b>	4.0
<b>Lemon &amp; ginger</b>	5.5
<b>Fresh mint</b>	4.5
<b>Lemon &amp; goji berry</b>	4.5

## Iced teas

<b>Lemon</b>	5.0
<b>Peach</b>	5.0
<b>Mango</b>	5.0
<b>Passion fruit</b>	5.0
<b>Mint &amp; cucumber</b>	5.0
<b>Raspberry</b>	5.0

## Cocktails

<b>Aperol spritz</b>	9.0
Prosecco, soda, Aperol, a slice of orange	
<b>Hugo</b>	8.5
Prosecco, soda, elderflower, mojito syrup, fresh mint, sliced lime	
<b>Espresso Martini</b>	9.0
Double shot of espresso, Kahlúa, vodka	
<b>Mimosa</b>	8.0
Prosecco, orange juice	
<b>Kir Royale</b>	8.0
Prosecco, Crème de cassis	
<b>Bloody Mary</b>	9.0
Spicy tomato juice, celery, lime, tabasco, vodka	
<b>Campari gin &amp; tonic</b>	9.5
Campari, gin, tonic water, a slice of grapefruit	
<b>Gin &amp; tonic</b>	9.5
Tonic water, Gordon's Gin, fresh lime	

## Mocktails (Alcohol free)

<b>Mojito</b>	7.5
Lime juice, mint	
<b>Crodino</b>	7.0
Bittersweet orange and grapefruit with quinine aromatic herbal infusion	
<b>Virgin Mary</b>	8.0
Spicy tomato juice, celery, lime, tabasco	

## House wine (by the glass)

Please ask your waiter for today's speciality

<b>White</b>	8.5
<b>Red</b>	8.5
<b>Rosé</b>	8.5
<b>Prosecco</b>	8.0

## Beers

<b>Birra Moretti</b>	5.5
<b>Heineken</b>	5.0
<b>Lefte</b>	6.0

## Water

<b>Still Voss 800ml</b>	6.5
<b>Still Voss 275ml</b>	4.0
<b>Sparkling Voss 800ml</b>	6.5
<b>Sparkling Voss 275ml</b>	4.0

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# Wine by the bottle

## Sparkling

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

## Champagnes

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

## White wines

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

## Rosé wines

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

## Red wines

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