



breakfast

buttermilk pancakes,

chantilly cream, berries compote (v)

12

avocado on sourdough toast,

poached egg, salsa verde, radish (v)

14

full english breakfast,

eggs, bacon, sausage, tomato, mushroom, baked beans,

sourdough toast

16

buffet £12pp

pastry selection

croissant, pain au chocolate, pain au raisin

smoked salmon bagel

crème fraiche, capers, red onions

chia seed bowl

toasted coconut, apple compote, lime

seasonal fruits salad

seasonal fruits platter

We do our best to serve up all dishes using sustainable, seasonal and locally sourced produce where possible. Please let us know if you have any dietary requirements.

We operate as a cashless business and can only accept card payments.

(v) - vegetarian or plant based upon request, ask your server.





drinks selection

coffee

by origin

house espresso.....3.5

hoxton blend

filter coffee.....4.5

mariano, brazil / natural process bourbon & cataul

soy / coconut / oat / almond milk.....0.3

tea

by rare tea
company

**breakfast / earl grey / emerald green / tragathan
chamomile / jasmin silver tip / wild rooibos /
peppermint / fresh mint**.....4

matcha latte.....6

cold press juice

by squish

orange / apple / grapefruit.....5

fresh ginger shot.....3.5

grab & go juice

by squish

field of greens.....6
apple, cucumber, pear, spinach, avocado, mint

forest berries.....6
blueberries, strawberries, raspberries

rise 'n' shine.....6
seasonal apple, carrot, ginger, turmeric