

TOASTED APRICOT & ALMOND GRANOLA, GREEK YOGHURT & FRUIT (UNTIL 11AM) 12.50

SOURDOUGH OR FRUIT TOAST, HOUSE PRESERVE (UNTIL 11AM) 10

VIENNOISERIE

CROISSANT, HOUSE PRESERVE 6.50

PORTUGUESE TART 4.50

BOMBOLONI – RASPBERRY, LEMON OR CHOCOLATE HAZELNUT 5

PAIN AU CHOCOLAT 6

VANILLA CUSTARD & SEASONAL FRUIT DANISH 7

ALMOND CROISSANT 8

SEMOLINA CUSTARD PIE (VEGAN) 8

APPLE STRUDEL (VEGAN) 9

SMOKED HAM & CHEESE CROISSANT 12.50

SMOKED SALMON & SCRAMBLED EGG CROISSANT 14.50

SAVOURIES (SERVED WITH LOCAL GREENS & DJON VINAIGRETTE)

ARTICHOKE, ASPARAGUS & GOAT'S CHEESE TART 13

CHICKEN CREAMED LEEK & TARRAGON PIE, RED PEPPER RELISH 14.50

ROAST PUMPKIN, CARAMELISED ONION & WALNUT TART 14

CORNISH PASTIE, RED PEPPER RELISH 14.50

SPINACH & FETA FILO, MINTED YOGHURT 12.50

PORK & FENNEL SAUSAGE ROLL, RED PEPPER RELISH 14.50

SEAFOOD PASTIE (HOT SMOKED SALMON, SCALLOPS & PRAWNS) 15.50

SPICED CAULIFLOWER & POTATO FILO, MINTED 'YOGHURT' & EGGPLANT RELISH (VEGAN) 14.50

CROQUE MONSIEUR (JAMON & GRUYERE) 16.50

SEASONAL VEGETABLE FRITTATA (GF) 14

BACON BAP, RED PEPPER RELISH 13

AVOCADO TARTINE, HERBS, TOMATO & DUKKAH (VEGAN) 12

SEASONAL SOUP OF THE DAY, HOUSE BAKED BREAD (GF, VEGAN) 12.50

MOROCCAN COUSCOUS & MARINADED VEGETABLE SALAD, HARISSA DRESSING (VEGAN) 14

WILD RICE, QUINOA & ROASTED VEGETABLES SALAD, TAHINI DRESSING (GF, VEGAN) 14

PATISSERIE

PLEASE SEE OUR DISPLAY