



PLATES

Acai bowl

Homemade granola, Greek yogurt, seasonal fruits, organic Acai powder, honey, – 8

Challah toast

Whipped mascarpone yogurt, seasonal fruit, honey, thyme, dukkah, pistachios – 10,5

Avocado

Crushed avocado on sourdough toast, chilli, two poached eggs – 9

Avocado & kale

Kale and cauliflower rice, almonds, fresh herbs, chillis on sourdough toast – 9

Shakshuka

Eggs poached in tomato, onion, pepper ragout, tahini, dukkah, with sourdough – 10,5
+ house Pastirma – 3

Zucchini halloumi fritters

Kale, cauliflower rice, almonds, fresh herbs, chilli, poached eggs – 11

Burnt aubergine

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter – 11

Amber fry up

Streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, roasted tomato and sourdough – 11,5

Amber pita

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini – 8

Sat & Sun: 8:00 – 15:00

Amber bottomless – 18 per person

minimum 2 people

Must be bought by the whole table maximum 2 hours

Grilled Jerusalem pita
Feta & marinated olives
Aleppo fried eggs
Green harissa, red harissa, turkish pepper, yogurt
Tahini & pekmez
Chickpea salsa, Hummus
Pide, baked flatbread topped with spiced & herbed minced lamb
Salt cod fritters & Tartare sauce
Burnt aubergine, roasted peppers, pomengranates & molasses, rose petals

Extras

Chorizo

Pork, Spanish – 3,5

Dingley Del sausage

Pork, British – 3,5

Streaky bacon

Salt-cured pork belly – 2,5

Egg

One free range egg, poached or fried – 1,5

Roasted tomato

With thyme – 3

Smashed avocado

With lemon and chilli – 4

Halloumi

Cheese, mixture of goats' & sheep's milk – 3,5

Scrambled eggs

3 free range eggs – 4,5

Amber Hash

Roasted potatoes, onions, mushrooms, Turkish peppers, Aleppo – 3,5

Breads & Spreads

Corn bread

House gluten free, nigella seeds, spring onions, parsley – 3,5

Jerusalem pita

Round flatbread with a pocket – 1,5

Mango Butter

Served with sourdough bread – 4,5

Tahini & pekmez

Tahini and grape molasses with warm pita – 3

10 hundred million bubbles...

Bottomless prosecco – 21 per person

Must be bought by the whole table maximum 2 hours

Mon – Fri: 8:00 – 12:00 / Sat & Sun: 8:00 – 15:00

BREAKFAST

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

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

Dinner from
17:00 – 22:00