



PLATES

Granola bowl G,D

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

Challah toast G,D,E,N,SS

Whipped mascarpone yogurt, seasonal fruit, honey, thyme, dukkah, pistachios – 12

Avocado G,E

Crushed avocado on sourdough toast, chilli, two poached eggs – 10

Avocado & Tabouleh G,N

Tabouleh, almonds, chillis on sourdough toast – 10

Shakshuka G,D,E,N,SS

Eggs poached in tomato, onion, pepper ragout, tahini, garlic yogurt, dukkah, with sourdough – 11,5

Zucchini halloumi fritters G,D,E,N

Tabouleh, almonds, chilli, poached eggs – 11

Burnt aubergine G,D,E

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter – 12

Amber fry up G,D,E

Streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, roasted tomato and sourdough – 12

Amber pita G,E,SD,SS,MS

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

Sat & Sun: 8:00 – 15:00

Amber bottomless – 19 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, rose petals and pomengranates

Extras

Chorizo G,D

Pork, Spanish – 3,5

Dingley Del sausage G

Pork, British – 3,5

Streaky bacon

Salt-cured pork belly – 3

Egg E

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

Roasted tomato

With thyme – 3

Smashed avocado

With lemon and chilli – 4,5

Halloumi D

Cheese, mixture of goats' & sheep's milk – 4

Scrambled eggs D,E

3 free range eggs – 4,5

Amber Hash

Roasted potatoes, onions, mushrooms, Turkish peppers, Aleppo – 4,5

Breads & Spreads

Corn bread E

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

Jerusalem pita G

Round flatbread with a pocket – 1,5

Burnt Butter G,D,N,SD

Almond, apricot, dill, challal bread - 6

Tahini & pekmez G,SS,SD

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

G- Gluten, **S-** Soya, **L-** Lupin, **C-** Celery, **D-** Dairy, **E-** Eggs
SD- Sulphur Dioxide, **CR-** Crustaceans, **M-** Molluscs,
MS- Mustard, **SS-** Sesame, **N-** Nuts, **P-** Peanuts, **F-** Fish

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