



## 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, sourdough – 12

### Amber pita G,E,SD,SS,MS

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

## 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

### 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

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

## 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