



Plates

Granola bowl **D,N,VE**

Homemade granola, Greek yogurt, seasonal fruits, organic Acai powder, honey – 9,5

Challah toast **G,D,E,N,SS,VE**

Creme fraiche, seasonal fruit, honey, thyme, dukkah, pistachios – 14,5

Avocado **G,E,SD,VE**

Crushed avocado on sourdough toast, chilli, two poached eggs – 12

Avocado & Tabouleh **G,N,VG**

Tabouleh, almonds, chillis on sourdough toast – 12

Shakshuka **G,D,E,VE**

Eggs poached in tomato, onion, pepper ragout, yogurt, sourdough – 12,5

Zucchini feta fritters **G,D,E,N,SD,VE**

Tabouleh, almonds, chilli, poached eggs – 13,5

Burnt aubergine **G,D,E,SD,VE,SS**

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter – 13,5

Hummus breakfast **E,G,SD,SS,VE**

Hummus salsa, sumac, zough, poached egg, zaatar pita - 12,5

Amber fry up **G,E**

Crispy streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, sourdough – 15,5

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

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini – 10

Sat & Sun: 8:00 – 15:00

Amber bottomless – 23 per person

minimum 2 people

Must be bought by the whole table maximum 1 hour and 30min

Grilled Jerusalem pita **G,VG**

Feta & marinated olives **D,VE**

Aleppo fried eggs **SS,VE**

Labneh, fermented chilli, crispy shallots **D,SD,VE**

Tahini & pekmez **SS,VG**

Hummus, chickpeas & sultana salsa **SS,SD,VG**

Cod fritters with tartare sauce **G,SD,F,E,MS**

Burnt aubergine, roasted peppers, rose petals and pomengranate seeds **SD,VG**

Breads & Dips

Hummus **SS,SD,VG**

Chickpeas & sultanas salsa – 7

Atom **D,SD,VE**

Labneh, fermented chilli, crispy shallots – 7

Aubergine **SD,VG**

Burnt aubergine, roasted peppers, Pomegranate seeds, rose petals – 7

Corn bread **E,N,VE**

Without gluten, fermented chilli, nigella seeds, spring onions – 4,5

Jerusalem pita **G,VG**

Grilled, round flatbread with a pocket – 2

E5 Sourdough **G,D,VE**

Grilled with butter – 4,5

Tahini & pekmez **G,SS,VG**

Tahini and grape molasses with grilled pita – 4,5

Sides

Chorizo **G,D** Pork, Spanish – 4

Dingley Del sausage **G** Pork, British – 3,5

Crispy streaky bacon Salt-cured pork belly – 3,5

Egg **E,VE** free range egg cacklebean – 2

Smashed avocado **VG** With lemon and chilli – 4,5

Halloumi **D,VE**, Mixture of goats' & sheep's milk – 4,5

Amber hash **VG** Roasted potatoes, onions, mushrooms, Turkish peppers, Aleppo – 4,9

10 hundred million bubbles...

Bottomless prosecco – 24 per person

Must be bought by the whole table maximum 1 hour and 30 min

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
VE- Vegetarian, **VG-** Vegan

Tue – 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