



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

BREAKFAST

Plates

Granola bowl **D,N,VE,SD,P**

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

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

Crepe fraiche, seasonal fruit, honey, thyme, dukkah, pistachios – 15,5

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

Crushed avocado on sourdough toast, chilli, two poached eggs – 13,5

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

Tabouleh, almonds, chilli on sourdough toast – 13,5

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

Eggs poached in tomato, onion and pepper ragout, yogurt, sourdough – 13,5

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

Tabouleh, almonds, chilli, poached eggs – 14

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

Poached eggs, toasted zaatar pita, sumac yogurt, chilli butter – 15

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

Hummus salsa, sumac, zough, poached egg, zaatar pita – 14

Amber fry up **G,E**

Crispy streaky bacon, fried egg, Dingley Del sausage, potato and mushroom hash, beans, sourdough – 16

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

Streaky bacon, fried egg, pickled gin cucumber, gem lettuce, tomato, mustard tahini – 11,5

Sat & Sun: 8:00 – 15:00

Amber bottomless 25 per person

Minimum 2 people

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

Grilled pita **G,VG**

Feta & marinated olives **D,VE**

Aleppo fried eggs **SS,VE, E**

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 – 8

Atom **D,SD,VE**

Labneh, fermented chilli, crispy shallots – 8

Aubergine **SD,VG**

Burnt aubergine, roasted peppers, Pomegranate seeds, rose petals – 8

Corn bread **E,N,VE**

Nigella seeds, fermented chilli, spring onions, coriander – 4,7

Pita **G,VG**

Grilled, round flatbread with a pocket – 2

Home made Sourdough **G,D,VE**

Grilled with butter – 4,8

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

Tahini and grape molasses with grilled pita – 4,7

Sides

Chorizo **D** Pork, Spanish – 4.9

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

Bottomless bubbles... additional 25 per person. Minimum 2 people
Must be bought by the whole table, maximum 1 hour and 30min

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

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