

BREAKFAST

Ned's Bakery artisan toast / sourdough / fruit / multigrain, cultured cashew butter, seasonal preserves	9
Eggs on toast / Folded, poached or fried, cultured cashew butter, fine herbs	12
Tapioca porridge/ caramelised apple, poached tamarillo, pistachio brittle	15
Bacon & egg burger/ house tomato relish, baby spinach, cheddar cheese, seeded milk bun, pickled onion rings	19
Halloumi & avocado burger / tomato relish, smokey aioli, spinach, fried egg, seeded milk bun, pickled onion rings	19
Avocado toast/ cashew chevre, pepita brittle, pomegranate, coriander, lime, chilli jam	20
Malted rye & date pudding / caramelised banana, rum & raisin semifreddo	21
Wagyu pastrami benedict / potato rosti, paprika hollandaise, house tarragon pickles, poached eggs	23
Miso baked rainbow trout / broccolini, crispy potatoes, breakfast radishes, black garlic, crumbed egg	24
12 hr braised beef / jerusalem artichoke rosti, creme fraiche, fried eggs	24
Winter bowl / sauteed winter greens, smoked cashew fetta, beetroot hummus, potato wafers, pomegranate	23 [V,GF]
Traditional Welsh rarebit/ wild mushrooms, duck merguez sausage	23
Wildgrain bubble & squeak / english black pudding, crispy brussel sprouts, fried potato, apple, poached egg, horseradish cream	23

Sides / duck sausage 6 / free range egg 4 / bacon 4 / potato rosti 5 / avocado 4 / broccolini 4 / roasted tomato 4 / cashew fetta 4 / extra toast 3 / mushrooms 5 / black pudding 5