

# BREAKFAST

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## GRAINS & FRUIT

### PORRIDGE

Tahini, medjool dates, maple syrup, seeds VG

### CHIA PUDDING

Coconut milk, homemade granola, fresh berries VG

### MANGO SMOOTHIE BOWL

Mango, coconut yoghurt, banana, seeds VG, GF

### AÇAÍ BOWL

Açaí, strawberries, pineapple, desiccated coconut, homemade granola VG

## TOAST

### AVOCADO

Sourdough toast, radish, slow roasted tomatoes, seeds, eggs any style V

### TRUFFLE MUSHROOM

Sourdough toast, roasted mushrooms, mushroom cream, eggs any style V

### EGGS

Sourdough toast, eggs any style V

### FARMER'S BREAKFAST

Sourdough toast, smoked apaki chicken, roasted portobello mushroom, roasted plum tomato, bacon, eggs any style

### FARMER'S VEGGIE BREAKFAST

Sourdough toast, grilled halloumi, roasted portobello mushroom, roasted plum tomato, avocado, eggs any style V

### BEETROOT HUMMUS

Sourdough toast, avocado, feta cheese, seeds, sumac, eggs any style V

## DISHES

### OMELETTE

Ingredients of your choice GF

-onions -feta cheese -tomato -spinach -mushroom -bacon -peppers

### BAKED EGGS

Tomato, pepper and chickpea ragu, rose harissa, Greek yoghurt, sourdough bread V

## CORNBREAD

Oven baked cornbread, feta cream, tomato salsa, spring onions, avocado, egg any style V

## KOULOURI

Traditional Greek bread, smoked salmon, cottage cheese, spinach, horseradish

## GLUTEN FREE VEGAN PANCAKES

Coconut yoghurt, marinated strawberries, hazelnuts VG, GF

## FRENCH TOAST

Vanilla cream cheese, poached plums, ginger, almonds V

## SIDES

ROASTED PLUM TOMATO VG

PORTOBELLO MUSHROOM VG

BACON

SMOKED SALMON

SMOKED APAKI CHICKEN

## DRINKS

### COFFEE

ESPRESSO | AMERICANO | CAPPUCCINO | GREEK COFFEE | MOCHA | FREDDO ESPRESSO |  
FREDDO CAPPUCCINO | LATTE  
Single or Double

Option to add plant-based milk: Soya | Almond | Coconut | Oat

### TEA

ENGLISH BREAKFAST | DARJEELING | EARL GREY | GREEN TEA | JASMINE | CHAMOMILE |  
CINNAMON

### JUICE

ORANGE | GRAPEFRUIT | LEMON  
Freshly squeezed