Please advise your server of any allergies or dietary requirements v - vegetarian / ve - vegan / n - nuts A 12.5% discretionary service charge will be added to all bills

BREAKFAST MUFFINS Bacon, egg, American cheese, sriracha mayo Sausage, egg, American cheese, sriracha mayo BRÛLÉE FRENCH TOAST. Crispy bacon, maple syrup Vanilla bean yogurt, Fresh berries, berry compote, toasted pecan crumble, maple syrup (ve)(n) CORN FRITTER STACK . Crushed spring peas & feta, pico de gallo, fried egg, herb salad (af)(v)GARLIC WOOD ROASTED FIELD MUSHROOMS. On house focaccia, spinach, vegan aioli (ve) Add parmesan or poached egg (vg) CRUSHED AVOCADO ON FOCACCIA. Heritage tomatoes, feta, pomegranate, herb salad, toasted seeds, sundried tomato hummus (vg) SALMON AND EGGS. Charcoal roasted salmon and eggs on focaccia, beetroot, avocado, dill crème fraiche

Bottomless Drinks

BLOODY MARYS (OR VIRGIN) APEROL SPRITZ DR FEEL GOOD

East London Vodka, Cointreau, mango, lemon, soda

PROSECCO

HELLES BEER NORTH ST CIDER BAM MOCKTAILS SELECTED SOFTS



House Rules

Only 1 drink at the time. Table service only. Last booking for brunch at 2.45pm. After 3pm kitchen will stop service for brunch.

During peak periods your table will be required back after your Boozy Brunch finishes.

There will be a discretionary 12.5% service charge to be paid on the day.

Groups larger than 10 – kindly ask for the same type of drink with each round.

90 minutes start when receiving the first round of drinks.

Please respect our staff.