



BREAKFAST

SOURDOUGH

toast, Butter & Jam / Honey /
Peanut butter. 1.5

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CHOICE OF PASTRY OR CAKE & COFFEE, TEA OR HOT CHOCOLATE. 5

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BERRY GRANOLA

with
Greek yoghurt, coconut &
almond shavings with honey/ or
preserve . 4

FILLED CROISSANT

with
mature cheddar. 3.5

PANCAKES

with mascarpone
and cherry compote coconut &
almond shavings.. 8.5

*Our tapas inspired
menu is served on
small plates so that
you can build your
brunch and share :)*

BRUNCH

MANCHEGO / DOP

Grilled Mahon cheese on
Sourdough.. 5

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AVOCADO

Lemon, cumin & olive oil,
served with tortilla chips. 6

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BAKED GOATS CHEESE

With caramelised pequillo
pepper. 6

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GRILLED CHORIZO

Ibérico de Bellota chorizo with
pimentón and garlic. 6

JAMON IBERICO DE BELLOTA

Hand carved iberico ham slices
from acorn fed Iberico Pata
Negra pigs. 9..

WILD MUSHROOMS

With
paprika, garlic and olive oil. 6

SPANISH TORTILLA

With eggs, potatoes and
onions. 5

MIXED BEANS

With tomato, spices and
melted Cheddar cheese. 4

CHORIZO & BEAN

Stewed chorizo and spiced
mixed beans. 5

CHERRY PEPPERS

Stuffed with Ricotta 4

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SHAKSHUKA

Heritage free-range egg in a
garlic & spiced tomato base. 5.

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BENEDICT

Heritage poached egg, serrano
ham, hollandaise & paprika 5.

WINE /175ml

RED

San Juan Malbec. 5.6

La Linda Malbec. 7.5

Monte Haro Rioja. 6

WHITE

Monopole Rioja Blanco. 7.5

Las Condes Sauvignon Blanc 5.3

ROSÉ

Chemin de Provence. 5.3

CHAMPAGNE / PROSECCO

Laurent-Perrier. 28

Laurent-Perrier Rose. 45

Santa Eleni DOC

BEER /330ml

Camden Hells Lager. 5

Camden Pale Ale. 5

Peroni. 4

FOOD ALLERGIES & INTOLERANCES: Please speak to staff before ordering.
A discretionary service charge of 12.5% will be added to your bill.