

---

# kitchen

---

## **Breakfast** 9:30am-11:45 am

<b>Blueberry yogurt &amp; homemade granola (v) (gf)</b>	<b>4.95</b>
seasonal fresh fruit, coconut flakes	
<b>Lemon waffles &amp; yogurt (v)</b>	<b>6.25</b>
cherries, cinnamon	
<b>Halloumi &amp; avocado toast (v)</b>	<b>8.50</b>
mushroom, spinach, tomato, sweet chilli sauce & sourdough	
<b>Chorizo, egg &amp; avocado toast</b>	<b>8.50</b>
mushroom, spinach, tomato, sweet chilli sauce & sourdough	
<b>Bacon &amp; egg bap</b>	<b>5.50</b>
smoked bacon, fried egg & homemade ketchup	

## **Lunch & Dinner** 11:45am-20:30pm

<b>Curried cauliflower soup with harissa oil (vg)</b>	<b>4.95</b>
served with onion bread (gf option available on request)	
<b>Halloumi &amp; avocado toast (v)</b>	<b>8.50</b>
mushroom, tomato, sweet chilli sauce & sourdough	
<b>Chorizo, egg &amp; avocado toast</b>	<b>8.50</b>
mushroom, tomato, sweet chilli sauce & sourdough	
<b>Sea bream, fennel &amp; black olives (gf)</b>	<b>10.95</b>
served with crushed new potatoes	
<b>Roasted Portobello mushrooms &amp; red pepper risotto (vg)</b>	<b>7.95</b>
served with vegan mozzarella	
<b>Cajun buttermilk chicken burger with chorizo mayo</b>	<b>9.95</b>
served with fries	

## **Sides**

<b>Fries/Sweet potato fries (vg) (gf)</b>	<b>3.00/3.50</b>
---	------------------

## **Little belly menu**

<b>Falafel &amp; carrot hummus taco (v)</b>	<b>4.50</b>
<b>Chicken bites with fries</b>	<b>4.50</b>

(v) = vegetarian (vg) = vegan (gf) = gluten free

fish may contain traces of bones

all dishes may contain traces of nuts

**For allergy information please ask staff**

**Sandwiches, salads & homemade bakery available all day**