Breakfast served all day

Bircher Muesli (raw oats, fresh fruit, grated apple, yoghurt, cinnamon, honey and mixed seeds)

Fresh fruit, yoghurt, honey and fresh basil sugar

Oats and Spiced Fruit compote with pouring cream / milk (Whiskey optional)

Toast and Preserves (choose your toast and 3 preserves): Homemade Jams, Marmalade, Lemon Curd, Anchovy Butter, Cheddar Cheese, Peanut Butter

Toast and Eggs (how you like them!)

Not-so-Benedict: Poached eggs, Bacon or Mushrooms or Spinach, lemon Hollandaise and capers on Rye / Ciabatta / Potato-and-Rosemary

Vegan Power Bowl: smashed Avocado, Banana, Almonds, Cranberries, Chia seeds, Goji berries, Psyllium husks and Cacao nibs

Sweet Potato Cakes, tomato relish, sautéed mushrooms and poached eggs, finished with rocket, preserved lemon, crème fraiche and pumpkin seeds

Bacon and Brie: Artisanal bread fried in butter, served with bacon, local brie cheese, balsamic glazed cherry tomatoes and rocket

French Toast, sugar and all spice crumble and ginger cream

Mushrooms on Toast: Mushrooms sauteed in butter with chilli, garlic, rosemary and parsley served on Rye / Potato-and-Rosemary / Ciabatta

Salads

Stone Fruit, Mixed Greens, Gorgonzola and Sesame Seed brittle plus vinaigrette

Watermelon Salad: Watermelon, Kalamata olives, red onion, tomato, mint, basil and rocket tossed in olive oil

Chicken Salad with Tamarind, Mango, chilli Peanuts, Cucumber, red Onion and mixed greens

Nasu Dengaku: Miso glazed Aubergine, Herb Salad, Spring Onion, Pineapple, toasted Sesame Seeds and Cashew Nuts

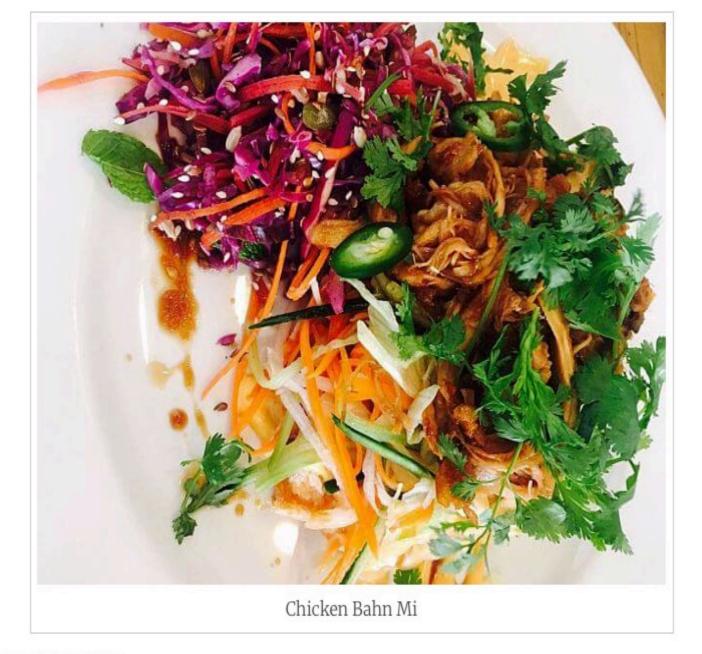
Open Sandwiches

Salted Beef: Hot cuts of salt Beef, dijon mustard, melted cheddar, pickled red cabbage, pickled cucumber, rocket on Rye / Potato-and-Rosemary / Ciabatta, served with a fresh tomato and cucumber salad

Vegan BLT: Brinjal bacon, mixed greens, sliced tomato, beetroot, hummus and vegan mayo on Rye / Potato-and-Rosemary / Ciabatta, served with beet-and-carrot slaw

Roti Wrap: Braised butternut and chickpea curry roti wrap, served with chilli spiced cabbage salad, coriander, banana plus a yoghurt and cumin chutney

Chicken Bahn Mi: Roast Vietnamese glazed chicken, garlic, chilli, soy, spring onion, pickled daikon, carrot, shredded iceberg lettuce, cucumber, jalapeno with sriracha mayo and a seeded asian slaw



Light Meals

Chicken liver pate and herb butter, selection of homemade pickles and preserves served with Rye / Potato-and-Rosemary / Ciabatta

Quiche of the day served with greens and a tomato-vanilla relish

Soup of the day served with Rye / Potato-and-Rosemary / Ciabatta

Homemade scones with cream and jam or cheese and jam