

BREAKFAST



BREAKFAST MENU

COLD

Selection of Seven Seeded breads and pastries v
Selection and butters and spreads

Sliced British cheeses and charcuterie
Smoked salmon
Sliced beef tomatoes ve
Avocado ve

Toast Toppers: Tamari seeds, chilli oil, crispy onions

Fruit salad ve
Mixed berries ve
Greek yoghurt v
Coconut yoghurt ve
*Yogurt Toppers: Chia seed, cinnamon toasted seeds,
dried fruits*

Wellness shots ve
Juices ve
Smoothies v

HOT

Freshly cooked organic eggs
Dingley dell dry cured bacon, cumberland sausage,
slow roasted tomatoes, roast portobello mushrooms,
hashbrowns

Our mission is to feed people happy, and that starts long before food reaches the plate. We focus on British-grown, seasonal ingredients and source locally wherever possible.

DAILY CHANGING BREAKFAST SPECIALS

MONDAY

Breakfast special – Shakshuka

Organic eggs baked in
roast pepper & tomato sauce
topped with labneh, zhoug & feta ^v
(Vegan version available with tofu scramble)

Add grilled merguez
or honey roast halloumi

All served with soft gilled pitta

Breakfast Pot

Crushed blueberry Greek yoghurt,
seven seed granola ^v

TUESDAY

Sustainable breakfast special – Juice pulp waffles

Carrot, beetroot & kale pulp,
cheddar & chive waffles, topped with
chili & tomato chutney and
poached eggs – add crispy bacon

Carrot, apple & pineapple pulp
waffles, caramelised apples, spiced slated
caramel sauce, toasted coconut and
pecan crunch, crème fraiche

Breakfast Pot

Toffee apple overnight oats
with puffed quinoa crumble

WEDNESDAY

Breakfast special – Omelette station

Freshly chef made organic egg omelettes with a
selection of fillings to customise including:

Ham, chorizo, smoked turkey
grated Emmental, cheddar
red onions, peppers, mushrooms,
spinach, tomatoes

(Plant based on egg omelette available)

Breakfast Pot

Coconut chia, raspberry compote,
toasted coconut

THURSDAY

Breakfast special – Stuffed French toast

Lemon cream cheese & blueberry
stuffed brioche French toast with toasted
almonds & whipped brown butter ^v

Sough dough stuffed with gruyere,
Dingley dell ham & creamy whole grain mustard
bechamel – add a fried egg

Creamy Mushroom & spinach
topped grilled focaccia ^{vg}

Breakfast Pot

Acai smoothie pot, toasted seeds,
fresh berries, sweet macadamia dukkah

FRIDAY

Breakfast special – Full English

Slow roasted tomatoes ^{vg}
Roasted field mushrooms ^{vg}
Vegan sausages ^{vg}
Hash browns ^{vg}
Baked beans ^{vg}

Freshly cooked organic eggs ^v
Cumberland sausages
Plant based sausage
Smoked streaky pork bacon
Turkey bacon

Breakfast Pot

Coconut chia pudding,
mango & passionfruit salsa, toasted coconut ^v



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