



SITE GALLERY

DRINKS

COFFEE

Espresso	3.30	Macchiato	3.40
Americano	3.40	Hot Chocolate	3.80
Batch Brew	3.50	Mocha	4.20
Flat White	3.60	Chai Latte	3.70
Cortado	3.50	Dirty Chai	4.20
Latte	3.80	Matcha Latte	4.90
Cappuccino	3.80	V60 pour over	See counter

TEA

Yorkshire Tea	2.90
Birdhouse Loose Leaf:	3.40

Earl Grey	- Peppermint
Jasmine Green	- Chamomile
Rhubarb & Apple	- Lemongrass & Ginger

ALTERNATIVE MILKS: + 40p
Oat / Almond / Coconut

SYRUPS: + 40p
Vanilla / Caramel / Hazelnut

EXTRAS: + 50p
Toasted Marshmallow (vg)
Whipped Cream (vg)

SOFT DRINKS

Still / Sparkling Water	2.5	Blood Orange Lemonaid	3.8
Orange / Apple Juice	3.4	Passionfruit Lemonaid	3.8
Bundaberg Ginger Beer	3.5	Rhubarb & Apple Soda	3.8
Lemony Lemonade	3.5	Pomegranate & Rasp Soda	3.8
Karma Cola	3.5	Fritz Apple Spritz	3.8
Karma Cola Sugar Free	3.5	Peach & Yuzu Kombucha	4.5

BEERS

Birra Moretti	(330ml)	3.80
Asahi (Alcohol Free)	(330ml)	4.50
Peroni (Gluten Free)	(330ml)	4.50

WHITE WINE

Cloud Factory (Sauv Blanc)
125ml 4.25 175ml 6.25 250ml 8.50 Btl 25

ORANGE WINE

Funkstille (Grüner Veltliner)
125ml 5.25 175ml 7.80 250ml 10.50 Btl 30

RED WINE

Man Meets Mountain (Malbec)
125ml 4.25 175ml 6.25 250ml 8.50 Btl 25
Doldora (Saperavi)
125ml 4.80 175ml 6.75 250ml 8.75 Btl 28

SPARKLING

Prosecco (Extra Dry)
125ml 7.00 Btl 25
Mimosa 8.00

WIFI

Network: SiteGallery



FOOD

EXTRAS

Rich-Yolk Egg	1.5
Halloumi / Feta	3
Smoked Streaky Bacon	3
Smashed Avocado	3
Pork Sausages	3
Vegan Bacon / Sausages	3.5
Smoked Salmon	3.5
Grilled Chorizo	3
Flat Field Mushrooms	2.5
Merguez Lamb Sausages	3.8

SIDES

Bravas Tater Tots (v)	5.5
Deep-fried potato tots with bravas sauce, coriander & aoili.	
Hot Honey (v)	6.5
Halloumi Fries	
Halloumi fries drizzled with chilli honey	

ALLERGEN KEY

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES BEFORE ORDERING

VG - Vegan
VGO - Vegan option
V - Vegetarian
VO - Vegetarian Option
N - Nuts
GF - Gluten free
GFO - Gluten free option
SES - Sesame
ALC - Alcohol

BREAKFAST

Plain Croissant	3.5
Add butter & house-made compote	+2.5
Toffee Apple (v / n / vgo)	9.8
& Banana Bread Granola	
House-made nutty granola baked with banana bread, topped with apple compote, toffee caramel and Greek yoghurt.	
Breakfast Sandwich (vgo / gfo)	7
Bacon or Sausage	
Eggs on Toast (v / gfo)	7
Poached, Scrambled or Fried eggs on toasted sourdough.	

COUNTER

Vegan Rolls (vg)	6.5
See counter or ask your server for today's flavour	
Homemade Tart (v)	6.5
See counter or ask your server for today's flavour	
Onion Bhaji (vg / gf / n)	3.5
Add Mint Yoghurt & Mango chutney	+2

SALADS

Portion	3.5
Add 1 on to your meal	
Small Salad Plate	8.5
Choose 3	
Large Salad Plate	15
All salads	

KITCHEN

Pork Belly Benedict (gfo)	16
Maple-glazed belly pork on thick sourdough toast with wilted greens, apple purée, poached eggs and grain mustard hollandaise. Topped with pork crackling & crispy sage.	
Smoked Salmon & Roasted Beets (gfo)	14.5
Smoked salmon on toasted sourdough with black pepper cream cheese, beetroot crème fraîche and a jammy boiled egg. Garnished with capers, peas & roast beetroot.	
Miso Mushrooms (Vg / gfo)	13.5
Mushrooms in a miso & cream sauce with fresh chives and pea shoots on thick sourdough toast. Add poached egg +1.5	
Loaded Croissants Butter croissant filled with:	15
Maple Bacon - smashed avocado, scrambled eggs, (vo) grilled halloumi, maple streaky bacon & chipotle mayo. <i>Swap bacon for mushroom or vegan bacon to make veggie</i>	
Smoked Salmon - smashed avocado, scrambled eggs, grilled halloumi, smoked salmon & dill sour cream.	
Turkish Eggs (vo / gfo / n)	15
Saffron and lemon yoghurt topped with poached eggs, lamb merguez sausage, chilli butter, dill, pickled cucumber and pomegranate seeds. Served with grilled flatbread. <i>Swap merguez for halloumi or vegan sausage to make veggie</i>	
Cornbread (vg / gf)	14
Jalapeño and cheddar cornbread on campfire style beans with smashed avocado and chive sour cream. Add poached egg +1.50	
Pistachio & Cherry French Toast (v / n)	16
Egg-soaked brioche topped with pistachio mascarpone, mascerated cherries, dark chocolate & chopped pistachios.	