

Sauces



Mayonnaise

Croques



Croque Monsieur

10
10
€

Pastries & Desserts



Chocolate Pot with Hazelnuts, Basil Crème Fraiche

9
€



Soaked Cherry Blossom Teacake; Tahitian Vanilla Cream

9
€



This Morning's Ricotta with New Season Strawberries, Crystalized Pistachios Lemon Verbena

13
€

Plates



Ripe Tomato, Burrata, Basil Black Olive

11
€



Slow Roast Beef on Toast with Shaved Cornish Gouda, Pickles Watercress; Wild Garlic Mayonnaise

16
€



Cured Salmon with Yellow Courgette, Chervil Pine Dressing

21
€



Warm Split Pea Soup with Fig Leaf Oil, Baked Red Onions, Ricotta Fried Breadcrumbs

10
€



Charred Flatbread, Homemade Tarama, Dill Pickled Radishes

13
€



Jersey Royals Spring Vegetables in a Light Spenwood Broth

10
€

Deli Salads



Cauliflower Couscous, Toasted Grains, Moscatel Grapes, Lovage Dill; Tahini Dressing Dukkah

11
€



Watermelon, Cucumber, Graceburn, Fresh Oregano, Mint Green Olives

11
€



Ripe Avocado, Radishes Pink Lady Apples, Caramelised Pecans Miso Dressing

11
€

Breakfast Plates



Seasonal Fruits in a Chilled Sparkling Jasmine Infusion

10
€



Ripe Avocado on Toast with Crushed Green Herbs and Toasted Angelica Seed

10
€



Coconut Milk Chia Pot with Ripe Honey Mango and Kaffir Lime

9
€



This Morning's Ricotta

13
€

From the Bar



Smoked Tomato Focaccia; Ligurian Olive Oil

5
€



Giaraffa Green Olives with Lemon, Garlic Oregano

6
€



Crispy Pulses with Warm Spices Curry Leaves

5
€



Home-Cured Goose with Fenugreek

5
€



Chicken Liver Parfait; Toasted Brioche, Fig Hibiscus Chutney

7
€



Courgette, Mint Graceburn Fritters; Wild Fennel Labne

6
€



Coolea with Fresh Honeycomb, Prune and Walnut Loaf

21
€

Freshly Baked



Garden Cupcake

6
€



Apricot Lemon Balm Custard Brioche

8
€



Croissant with Homemade Seasonal Preserves

7
€



Malted Pain au Chocolat

6
€

Drinks



Drinks

Uncategorized



Beetroot Hummus with Crudites

21
€