

DRUPE

Granola Bowi (V, GF) - 9

Thick Greek yoghurt layered with toasted granola, chia seeds and coconut, topped with fresh strawberries, blueberries, crushed pistachio and a drizzle of honey

Breakfast Brioche Stack (NF) - 12

Cumberland sausage, bacon and fried egg in soft brioche, served with two hash brown, sweet chilli ketchup and caramelised onion brown sauce

Medi Breakfast - 16

Fried egg, halloumi, beef sujuk, filo borek, grilled tomato, portobello mushroom, roasted aubergine, marinated olives, clotted cream, honey, tahini pekmez served with pita.

Turkish Eggs (V, NF) - 13.5

Three Poached eggs over garlic yoghurt with chickpeas, sautéed spinach and chilli butter. Served with Pita
Add beef sujuk - 3

Double Smash Burger (NF) - 15

Two smashed beef patties. American cheese, crispy onions and house sauce in brioche
Served with fries

Vegan Nest (VE, NF) - 13.5

Toasted sourdough with hummus, sautéed spinach, cherry tomatoes and portobello mushrooms, finished with paprika

Filo Borek (V, NF) - 12

Paper thin filo pastry layered with spinach, parsley and feta, baked until golden and crisp

Served with a salad of your choice

Avo & Feta Toast (V, NF) - 13.5

Smashed avocado, two poached eggs, mint feta, rocket and chilli butter on toasted sourdough

Add-ons - halloumi | Chorizo | Bacon - 3

The Traditional (NF, DF) - 16

Cumberland sausage, bacon, fried egg, portobello mushroom, hash brown, grilled tomato, baked beans and sourdough toast

Shakshuka (V, NF) - 15.5

Cooked tomatoes and peppers with baked eggs, topped with labneh, feta and padrón peppers.

Add beef suzuk or chorizo - 3
| Vegan option available (VE)

Grilled Chicken Pita (NF) - 15

Marinated grilled chicken, pickled red cabbage, roasted red pepper, mint yoghurt and halloumi served in warm pita.

Served with fries

Veggie Lasagne (V)

Layers of roasted aubergine, courgette, spinach, char-grilled red peppers in sheets of lasagne pasta, with an oozing melted mozzarella

15

Served with a salad of your choice

Sweet Chilli Glazed Salmon Fillet (GF, NF, DF) - 15

Oven-baked salmon fillet glazed in Thai sweet chilli, served with your choice of seasonal salad and a house dill & capers mayonnaise

Served with a salad of your choice

Chef's Seasonal Soup (VE, NF) - 8

Creamy spiced Red Lentil
Roasted Tomato and bell peppers

Eggs Benedict (NF) - 14

A tower of hash brown, bacon and poached eggs topped with English muffin and hollandaise.
(V option available)
Add bacon - 3

Veggie Breakfast (V, DF, NF) - 15.5

Portobello mushroom, roasted red pepper & spinach sauté, fried egg, grilled tomato, baked beans, grilled asparagus and sourdough toast

The Foldover (NF) - 16

Folded tortilla filled with scrambled eggs and cheese, topped with rich shakshuka and grilled chorizo

The Vegan Pita (VE, NF) - 14

Hummus, grilled portobello mushroom, roasted aubergine and roasted red pepper served in warm pita
Served with crispy fries

Hot Honey Chicken French Toast - 16

Crispy fried chicken on toasted brioche with sriracha mayo topped with fried egg and a hot honey drizzle

Fritatta

(V, GF, NF) - 12

Oven-baked with feta cheese, spinach, cherry tomato, eggs, mixed olives & dill.
Served with a salad of your choice

Sweet plates

Vegan Apple Crumble Pancakes (VE, GF, NF) - 14

Fluffy pancakes layered with warm spiced apple compote, golden crumble and silky custard

Baklava Pancakes (V) - 14

Two stacked pancakes soaked in baklava syrup with crisp baklava-style pastry layered with pistachio and kashta cream topped with crushed pistachios

The French Toast (V, NF) - 13

Cinnamon brioche with maple syrup, kashta cream and fresh berries

Pistachio Kadaifi French Toast (V) - 14

Golden French toast topped with pistachio cream, crispy kadaifi and Nutella

Salads

Small - 8.5 | Large - 13.5

Roasted sweet potato, red quinoa, kale, feta and cranberries (V, GF, NF)

Cracked barley, bell pepper, parsley, spring onion and pomegranate (VE, NF)

Baby potatoes with dill, parsley, chilli flakes and spring onion (VE, GF, NF)

Fine green beans, sugar snaps and edamame beans with dill, sesame and toasted walnut (VE, GF)

Roasted aubergine with pistachio yoghurt, pomegranate and crushed pistachio (V, GF)

Dietary Key:

V = Vegetarian | VE = Vegan | GF = Gluten-Free | NF = Nut-Free | DF = Dairy-Free

A discretionary 12.5% service charge will be added to your bill. Please inform us of any allergies before ordering and we will do our best to accommodate

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Coffee

Espresso - 3	Mocha - 4.5
Macchiato - 3.5	Turkish Coffee - 3.5
Cortado - 3.7	Chai Latte - 4.5
Piccolo -	Pistachio Latte - 4.3
Flat White - 3.9	Matcha Latte - 4.7
Latte - 3.9	Strawberry Matcha - 5.1
Cappuccino - 3.9	Pistachio Matcha - 5.1
Filter Coffee - 3.2	Turmeric Latte - 4.7
Long black -	Pumpkin Spice Latte - 4.3
Americano - 3.5	Hot Chocolate - 3.9

(Iced +0.50 | Alternative Milk +0.50 | Syrup +0.50
| Decaf +0.50 | Large +0.30)

Tea

English Breakfast	Japanese Cherry Garden
Earl Grey	Moroccan Mint
Turkish Tea	Fresh Mint
Chamomile	Fresh Lemon & Ginger
Vanilla Rooibos	ImmuniTea (Lemon, ginger, turmeric, cinnamon & black pepper)
Green Tea	
Red Berry Fruits	

Soft Drinks

Homemade Lemonade - 4.2	Large water - 4 Still Sparkling
Coca Cola Diet Zero - 3.85	Small water - 2.5 Still Sparkling
San Pellegrino - 3.8	
Orange Lemon	

Smoothie 5.5

Peachy Green Mango, peach, broccoli, kale & kiwi
Merry Berry Blueberry, blackberry, strawberry, raspberry & banana
Strawberry Sunshine Strawberry, mango & banana
Tropical Crush Passionfruit, mango, pineapple & papaya

Juices

Single Juice - 5 OR Mix Your Own - 5.3
Orange
Apple
Carrot
Lemon
Ginger
Ginger Shot - 2.7

Alcoholic

Bellini - 9
Mimosa - 9
Hugo - 9
Espresso Martini - 10
Bloody Mary- 10
Spritz - 9 (Apreol, Campari, Limoncello, Elderflower)
Virgin Mary - 7
O.0% Alcohol Heineken - 4.9
White - 7.5
Red - 7.5
Rosé - 7.5
Sparkling - 7
Draft Beer Lager - 6.5
Corona - 4.9
Peroni - 4.9

Cakes 4.7

Orange and Pomegranate (GF, DF)	Lemon and Blueberry (V, NF)
Beetroot, Avocado and Chocolate (V)	Chocolate Brownie (NF)
Olive Oil and Rosemary (GF, DF)	Carrot and Walnut
Chocolate Chip Mandarin (GF)	Banana, Caramel and Hazelnut