

kavi classics

gluten free options available

locally baked sourdough toast v 4.5
homemade seasonal berry jam & butter

toasted honeycomb crumpets v 5.9
honey butter & homemade honeycomb crunch

ginger & coconut granola v 7.9
vanilla yogurt, poached rhubarb and strawberries

kavi full english 17
house bacon, butchers sausage, slow roasted tomato, mushroom sourdough soldiers, baked beans, vale farm fried eggs

vegan full english ve 14.5
toasted home made focaccia, smashed avocado, coconut bacon, slow roasted tomato, baked beans, new potato hash, tenderstem broccoli, roast root veggies

spiced chorizo potato hash 13.5
seasoned greek yogurt, poached vale farm eggs, harissa butter, sriracha mayo, spiced potato

kavi brunch burger 13.95
butchers sausage patty, potato rosti, cheese, fried egg, smoked streaky bacon & house tomato ketchup

bacon roll 9.9
house bacon, hollandaise, bacon jam
add a fried egg 2.5

our chef

gary moreton-jones, a michelin-trained chef for 25 years, has cooked in elite restaurants globally, serving royalty and celebrities. specialising in seasonal, local cuisine, he believes food should be both delicious and thrilling, his philosophy "food should be tasty, fun, and exciting."

eggs

vale farm eggs on toast v 9.5
scrambled, poached or fried eggs, slow roasted tomatoes
add chalk stream cold smoked trout 3.5
add smoky streaky bacon 2.5
add peanut rāyu 2
add dukkah 1.5

eggs benedict 14
two poached eggs, puff pastry, potato puree, smoked streaky bacon, slow roasted tomatoes & homemade hollandaise sauce

chorizo benedict 14
the same as our eggs benedict with chorizo instead of bacon, sriracha mayo & coriander shoots

onion benedict v 13.5
the same as our eggs benedict minus the bacon with caramelised onion jam, fresh chives & crispy fried onions

eggs royal 15
two poached eggs, puff pastry, potato puree, chalk stream cold smoked trout, slow roasted tomatoes & homemade hollandaise sauce

smashed avocado v 13.5
two poached eggs, toasted sourdough, lime + chilli dressing

turkish eggs v 12.5
garlic greek yogurt, poached vale farm eggs, harissa butter, red pepper flakes, dill & toasted sourdough

loaded french toast

2 slices of baked brioche dusted in cinnamon sugar

biscoff crumb & caramelised banana v 13.5
salted toffee, berries & seasonal fruit

chocolate brownie v 13.5
nutella, crumbled chocolate brownie, roasted hazelnuts & home made honeycomb

smoked streaky bacon and maple syrup 14
four slices of smoked streaky bacon, drizzled with maple syrup

peanut butter and jam v 13.5
peanut butter crumble & fresh raspberries

wraps

kavi breakfast wrap 12.9
bacon jam, fried egg, sriracha mayo, smashed avocado, tomato & roasted pepper salsa

vegan wrap ve 12.9
smashed avocado, tomato & caper salsa, coconut bacon, roasted root vegetables

garlic butter roasted halloumi wrap v 12.9
paprika spiced potato, cucumber yogurt, hot spiced honey & harissa butter, fresh pomegranate & herb salad
add spiced chicken 3

caesar salad wrap 14.5
spiced chicken, streaky bacon, smashed avocado, old winchester cheese, croutons, gem lettuce & caesar dressing

grilled cheese

croque madame 12.9
slow roasted ham, old winchester cheese, fried egg

caramelised onion & goats cheese v 12.9
spring onions, wild garlic herb oil & crispy onions & fresh mozzarella

kavi tuna melt 12.9
red onion, capers, horseradish, dill & fresh mozzarella & old winchester cheese

vegan grilled cheese ve 12.9
home made kimchi, vegan cheese, vegan béchamel, spinach

salads & soup

caesar salad 13.5
spiced chicken, streaky bacon, smashed avocado, old winchester cheese, croutons, gem lettuce & caesar dressing

seasonal salad ve 12.9
selection of locally grown lusso leaves, french beans, new potato, sun blushed tomato, olives, red onion, baby capers

make it your own
add any of the following toppings to our vegan poke bowl or seasonal salad.
spiced chicken 3
tuna mayo rillette 2.5
smoked trout 3.5
goats cheese 2.5
soft boiled egg 2
smokey streaky bacon 2.5

soup of the day v 6.5
seasonal local ingredients, toasted focaccia, sourdough croutons

coffee

- espresso 3
- macchiato 3
- cortado 3.5
- flat white 3.65
- latte 3.95
- cappuccino 3.95
- americano 3.5

mocha 4.15

pour over 4.95

cold brew 4

oat / coconut / soya milk all available free of charge

all drinks available iced

cold drinks

cold pressed fruit juice 2.75
cloudy apple, orange

karma drinks 3
karma cola, lemony lemonade, gingerella ginger beer, razza raspberry

still / sparkling water 1.95
coca cola 3
diet coke 3

holos kombucha 3.75
citra hops, basil & mint, raspberry & elderflower, ginger & hibiscus

charitea red 3.25
charitea mate 3.25

tea

selection of
loose leaf teas 3.75

chai latte 3.95

matcha latte 4.15

hot chocolate

white 4.2
rich and sweet with hints of vanilla and caramel
milk 4.2
smooth and well balanced with notes of vanilla
dark 4.2
intensely dark and bitter (ve)
salted caramel 4.2
ground caramel chocolate with notes of toffee, butter, cream
ruby 4.2
intense fruitiness with fresh sour notes

golden flat white 3.95
our salted caramel hot chocolate with a double shot of espresso
kids hot chocolate 2.7

smoothies

golden glow 4.95
mango, pineapple, passion fruit, apple juice
exotic energy blend 4.95
pineapple, mango, strawberry, kiwi, apple juice
harmony blend 4.95
banana, blueberry, carrot, courgette, ginger, apple juice
tropical green boost 4.95
mango, spinach, kale, apple juice

