

SEASONAL FOOD

All Day Brunch

SLICE OF FOCACCIA
& HOUSE WHIPPED BUTTER — 6

BURRATA — 18
Raspberry – Smoked Olive Oil –
Espelette

RADICCHIO & GORGONZOLA — 19
Endive – Walnut – Pear

SMOKED SALMON BRIOCHE — 23
Bordier Algue Butter – Furikake –
Belgian Labneh – Sudachi Shoyu

SUNNY SIDE UP — 21
Van Tricht Aged Cheddar – King Oyster
Mushroom – Fennel Salsiccia – Chipotle

DIERENDONCK COPPA BUN — 25
Organic Scrambled Eggs –
Pickle – Herb Salad – Spicy Jam

MEATLOAF FOCACCIA — 22
Thai Basil Pesto – Endive – Red Curry

PREP'S FRENCH TOAST — 19
Blueberries – Red Fruit Jam –
Amalfi Lemon Curd



Our ethos

We always do our best to support and respect local producers, ensuring the highest quality and freshest ingredients.

ALLERGEN LIST AVAILABLE ON REQUEST.

Please inform our team of any allergies or intolerances — we will always do our best to adapt where possible.