

BRUNCH

TOAST - SERVED WITH BUTTER & HOUSE PRESERVES
ORGANIC SOURDOUGH / ORGANIC FRUIT TOAST / GLUTEN FREE / **7**

GLUTEN FREE **BANANA BREAD**, CAROB MOLASSES, CREME FRAICHE / **8**

BAKED OATS, BERRY COMPOTE, CARDAMOM, NUT CRUMBLE, YOGURT / **12.5**

ORGANIC CHIA & OAT **BIRCHER**, SPICED PLUMS, COCONUT DUST, PISTACHIO, MINT / **14**

SMASHED **AVACADO** LIME, MINT, TOMATO, TOASTED BLACK QUINOA, GOATS MILK FETA, SOURDOUGH / **16**

MUSHROOMS, CINNAMON, CUMMIN SEED, WHITE CHEESE, EGG, SOURDOUGH / **18.5**

SHAKSHOUKA - EGGS POACHED IN A TUNISIAN STYLE SAUCE, WHITE CHEESE (**CHORIZO +2**) / **16**

OPEN **QUESADILLA**, BLACK BEANS, FRIED EGG, JALAPENO, AVOCADO (**PULLED PORK +5**) / **16.5**

GREEN CHILLI EGGS, SLICED BACON, SPRING ONION, HERBS, SOURDOUGH / **16.5**

FREE RANGE SCRAMBLED EGGS - SERVED WITH OLIVE OIL, GREENS & ORGANIC SOURDOUGH / **12.5**

SIDES

AVOCADO / BLACK BEANS / F.R EGG / SPINACH **4**

SMOKED SALMON / GRILLED CHORIZO / SHORTCUT BACON **5**

ON THE COUNTER

MIXED SALAD PLATE
A SELECTION OF THE DAILY SALADS, WHITE CHEESE, BREAD / **15**

HOMEMADE DAILY PIE
SERVED WITH A SELECTION OF DAILY SALADS / **16.5**

DAILY FRITTER
SERVED WITH A SELECTION OF DAILY SALADS / **14.5**

TOASTED FLATBREAD WRAPS
SLOW COOKED BEEF / HERB CHICKEN / HONEY ROASTED PUMPKIN

The Attic