

Sourdough By ‘Cobb Lane’ (gfo)	11
Served With Butter & House Made Jam	
Eggs On Toast (gfo)	14
Sourdough Toast / Butter / Eggs Your Style (Fried / Poached / Scrambled)	
Your Brunch Combo	26
Eggs your style / Sourdough & Butter / Green Salad /Choice of 2 sides	
<i>Smashed Avocado Halloumi Cheese Smoked Mushrooms Poached Chicken Hash Brown</i>	
<i>Chorizo Celeriac Rémolade Streaky Bacon Beetroot Salmon Gravlax +1.5 Jambon Ham +1.5</i>	
Additional side item +6	
Extra piece of sourdough/egg +3	
Soft Boiled Eggs (v)	18
« À La Coque » / Croissant Sticks & Mont Priscilla Cheese / Pickles	
Prawn Burger	33
Brioche Bun / Celeriac Remoulade / Lettuce / Pickles / French Fries Or Salad	
Croque Madame	22
Béchamel / Ham / Gruyère / Dijon / Fried Egg & Salad	
Pancakes ‘Classic’ (vo)	24
Streaky Bacon / Fried Eggs / Brown Butter / Maple Syrup/ Hazelnut	
Avocado Toast (gfo, vo)	24
Sourdough / Fermented Chilli / Feta / Orange Segments/ Red Onion / Cherry Tomatoes	
Zucchini Croquettes (vo)	25
Cream cheese / Bottarga / Salmon Roe/ Rocket/ Picked Onion/ Poached Egg	
Baked Eggs (gfo)	25
Mushroom Ragout / Soft Boiled Eggs/ Sourdough / Add Chorizo +6	
Jambon & Burrata (gfo, vo)	26
Jambon Ham / Pear & Rocket Salad / Burrata / Walnut / Balsamic / Sourdough	
Golden Harvest Bowl (vo)	23
Freekeh/ Cauliflower/ Roasted Pumpkin/ Kale/ Pine Nuts/ Maple Mustard/ Halloumi/ Poached Egg	
Pork Sausage Trotolle	31
Cherry Tomatoes/ Pork & Fennel Ragu/ Nduja Crumbs	
Steak Baguette	35
0’Connor Flank Steak/Pickled Mushrooms/Mornay Cheese Sauce/Sauce Au Poivre/French Fries or Salad	
Roasted Chicken (gfo)	35
Assorted Mushroom Cream/ Roasted Potatoes/ Brioche Croutons/ Leek/ Herb Oil	
French Fries with Black Garlic Aioli	11
French Toast (v)	23
Croissant/ Rum/ Orange Caramel/ Vanilla Ice Cream/ Seasonal Fruit/ Pistachio	

*Please inform our staff of any allergies or dietary requirements

FOOD

Menu