

served between 10:30am & 11.30am

BRUNCH BOARDS

The Sweet One

Pancakes, croissant, cookies, banana, berries, chocolate sauce, preserves, Greek yoqhurt & honey

The Savoury One

Smoked Salmon, jamon serrano, Swiss cheese, Cornish brie, hard boiled eggs, tomatoes, avocado, warm ciabatta & croissant

Serves 2 £25.00

Brunch is a relaxed meal to enjoy over a coffee (or 2), a fresh juice or maybe a cocktail (or 2!) with a newspaper, crossword or good company:) Please be aware that we have just one chef preparing every meal to order and wanting to get your eggs just right! So please sit back, wake up slowly and savour the anticipation. Thank you

To start...

Croissant £3.50

Freshly baked this morning and served with Cornish butter & marmalade

Savoury Croissant £4.00

Jamon Serrano (or spinach) & Swiss cheese lightly melted in a croissant

Rose & Spice Infused Berries £7.50 served with citrus honey Greek yoghurt GF

Eggs, eggs, eggs...

Eggs Royale £10.00

Poached Scilly free range eggs, Cornish smoked salmon and homemade hollandaise served on a toasted breakfast muffin GFO

Avocado Eggs £9.50

Poached Scilly free range eggs with avocado and homemade hollandaise served on a toasted breakfast muffin GFO

Spanish Eggs Benedict

Poached Scilly free range eggs with jamon serrano and homemade hollandaise served on a toasted breakfast muffin GFO

Scrambled Eggs £7.50

Smooth and creamy scrambled Scilly free range eggs served on toasted ciabatta GFO

Shakshuka £9.00

Scilly free range egg poached in a North African tomato and pepper sauce, served with warm ciabatta GFO VO [NEW!] DF

On toast...

NEW!

Scrambled Tofu £8.50

Spiced scrambled tofu with cherry tomatoes and spinach served on toasted ciabatta GFO V

Homemade Baked Beans £8.50

Mixed beans cooked in a lightly spiced tomato sauce served on toasted ciabatta topped with feta & coriander $\frac{GFO}{VO}$ DF

Spicy Chickpea & Avocado £8.00

Chickpeas with warming spices piled onto smashed avocado on toasted ciabatta GFO V

Smoked Salmon & Cream Cheese £8.50

Togsted ciabatta smothered with cream cheese and loaded with Cornish smoked salmon GFO

Brunch Cocktails

Bloody Mary

The classic brunch cocktail with a devilish kick Element 29 vodka, tomato Juice, lemon, tabasco & henderson's relish

Proud Mary

Proud Mary keeps on burnin''

Cornish chilli gin, kale, celery, cucumber, parsley, apple, lime

Earthy, fruity & berry good;)

Element 29 Vodka, Blackberry, Beetroot, Carrot & Apple

GF = made with no gluten containing ingredients GFO = can be made without gluten containing ingredients

> V = vegan VO = adaptable for vegan option DF = dairy free

Something sweet....

Torrijas £8.50

Spanish style French toast drizzled with honey and cinnamon

Banana & Chocolate

Pancake Stack £9.00

Mini pancakes piled high and topped with banana & maple syrup GF V

Add extra...

Poached Egg GF DF £2.50

Toasted Ciabatta GFO V £2.50

Avocado GF V £2.50

Cornish Smoked \$3.50

Salmon GF DF £3.00

Scrambled Egg GF £5.00

Baked Beans GF V £3.50