

ARROZ CON LECHE	14.5
Coconut rice pudding with cinnamon, plums stewed in blackberry and vanilla syrup, orange zest (ve)	
PAN Y FRUTA	15.5
Rhubarb and ginger jam, whipped salted vanilla creme, hibiscus, toasted brioche (v)	
BIT OF EVERYTHING PLATE	13.8
Vanilla fig & miso house jam, comte cheese, whipped butter, soft boiled egg and fresh sourdough (v)	
+San daniele prosciutto*	+3.0
VEGGIE EGG PLATE	14.2
Avocado, hummus and salsa verde, house pickles, soft boiled egg and fresh sourdough (v)	
+San daniele prosciutto*	+3.0
MINCE ON TOAST	16.9
Beef mince sauce cooked with beef shank and bone marrow, mornay, grated parmesan, on toasted brioche	
+Poached egg	+2.3
TORTILLA	16.4
Spanish egg and potato omelette, caramelized onions, sriracha mayo, fresh herbs, creamy herb labneh (v)	
HOT HONEY JAMÓN TOAST	16.5
San daniele prosciutto*, fermented hot honey, stracciatella, garlic sourdough toast, guindilla pickled chilli on the side	
ABUELO CUBANO	14.4
Prosciutto cotto*, hot english mustard, house sweet cucumber pickle, melted emmental cheese, spicy mayo, guindilla pickled chilli, on toasted ciabatta	
POLLO	14.8
Peruvian spiced chicken salad sandwich with chilli mayo, salsa verde, quick pickled shredded savoy, celery, roasted almonds, on ciabatta	
SUMMER COURGETTES	12.4
Roasted courgette, creamy herb labneh, spicy green salsa, lime, fresh herbs, on sourdough (v)	

\*Contains pork.

Gluten free bread and dairy free cheese is available on request

Make your server aware of any allergies. Please note, we cannot guarantee an allergen-free environment as cross contamination may occur.

We add a discretionary service charge of 10% (meaning you can ask to remove it if you like!), 100% of this goes to our staff. If you would like to add an additional tip amount you can do so at payment.