



BRUNCH

Sourdough and gluten free bread is available if desired.

ACAI BOWL <i>V</i>	9.9
<i>Organic granola, Greek yoghurt, seasonal fruits, omega-3 seeds, organic Acai powder, and honey.</i>	
FRENCH TOAST <i>V</i>	12.9
<i>Brioche bread served with seasonal fruits honey or maple syrup. Add streaky bacon 2.9</i>	
PANCAKES <i>V</i>	11.9
<i>Homemade pancakes served with seasonal fruits, honey, Nutella or maple syrup. Add streaky bacon 2.9</i>	
BELGIAN BOUNTY WAFFLE	12.9
<i>Enjoy the perfect fusion of a Belgian waffle, chicken breast goujons, streaky bacon, a fried egg, and a finishing touch of maple syrup, creating a symphony of flavours in every bite.</i>	
OKONOMIYAKI	13.4
<i>Savoury Japanese pancake, served with fried egg, bonito flakes, pickled ginger, Okonomiyaki sauce and Japanese mayonnaise.</i>	
CURIOUS BREAKFAST	13.9
<i>Free-range fried egg, streaky bacon, Cumberland sausage, mushroom, hash browns, baked beans, roast tomato and tiger bloomer toast.</i>	
VEGGIE VENTURE <i>V</i>	13.9
<i>2 free-range poached eggs, spinach, 2 veggie sausages, roast tomato, grilled halloumi, baked beans, mushroom, hash browns & tiger bloomer toast.</i>	
MEDITERRANEAN TWIST	13.9
<i>2 free-range poached eggs, Scottish smoked salmon, spinach, olives, hummus, crushed avocado, beetroot salad, grilled halloumi and tiger bloomer toast.</i>	
AMERICAN BREAKFAST	14.9
<i>Two pancakes with seasonal fruits, two Cumberland sausages, streaky bacon, two fried eggs, hash browns & maple syrup.</i>	
TOFU SCRAMBLE <i>Ve</i>	12.9
<i>Pan-scrambled marinated tofu and vegan cheese on toast, served with crushed avocado and summer fruits.</i>	
HALLOUMI BEET BITE <i>V</i>	12.9
<i>A vibrant beetroot and yoghurt blend topped with fluffy quinoa, fresh salad leaves, two perfectly poached eggs, and grilled halloumi. Served with a side of bloomer toast.</i>	
CHORIZO HASH	13.9
<i>Sautéed potato, spinach, roasted peppers, spicy Spanish chorizo, parmesan, served with free-range poached egg and tiger bloomer toast.</i>	
HALLOUMI HASH <i>V</i>	12.9
<i>Halloumi with baby potato cherry tomatoes, spinach, mushroom, free-range poached egg, homemade basil sauce and tiger bloomer toast.</i>	
CHILLI POACHED EGG <i>V</i>	12.9
<i>Poached eggs served on a base of strained Greek yogurt dressed with a hint of garlic spinach, topped with Harissa and melted butter. Served with tiger bloomer toast. Add Chorizo 3.3</i>	
SHAKSHUKA <i>V</i>	13.4
<i>Middle eastern skillet eggs, tomatoes, peppers, onions, and tiger bloomer toast. Add chorizo 3.3</i>	
VEGAN SHAKSHUKA <i>Ve</i>	13.4
<i>Middle eastern skillet of tomatoes, peppers, onions, spinach, vegan cheese and sourdough toast.</i>	

EGGS N’ PLANT <i>V</i>	13.4
<i>Hearty black beans in a fiery pepper sauce, paired with tender aubergine. Topped with two poached eggs and crushed avocado, served on the side with toasted tiger bloomer.</i>	
ROSTI <i>V</i>	11.9
<i>Sweet potato, spinach, roasted peppers, onions, homemade basil sauce, topped with crushed avocado and poached egg.</i>	
ENGLISH MUFFIN CLASSICS	
<i>Two free-range poached eggs on toasted English muffins. With hollandaise sauce. Choose from:</i>	
Avocado & spinach 11.4	Streaky bacon 12.4
Smoked Salmon 13.4	
SUPER GREEN OMELETTE <i>V</i>	12.9
<i>Velvety blend of fresh spinach, three eggs, goats cheese, sun-blushed tomatoes and spirulina powder. Accompanied by crushed avocado, omega-3 seeds and sourdough toast.</i>	
D.I.Y OMELETTE <i>(Served with chips and side salad)</i>	9.9
1 Topping 10.9	2 Toppings 11.9
3 Toppings 12.9	
<i>Streaky bacon, cheddar, mushroom, new potatoes, chorizo, feta cheese, halloumi, onion, tomato, spinach.</i>	

ON TOAST

POSH MUSHROOM ON TOAST <i>V</i>	11.9
<i>Portobello mushrooms on two slices of sourdough toast, crème fraîche, two free-range poached eggs, coriander, parmesan cheese.</i>	
AVOCADO ON TOAST <i>V</i>	11.9
<i>Two free-range poached eggs on sourdough, topped with omega-3 seeds. Served with salad garnish. Add Feta 2.6</i>	
SALMON AND SCRAMBLED EGG ON TOAST	12.4
<i>Crushed avocado, free-range scrambled egg with chives, Scottish smoked salmon and cottage cheese on two slices of sourdough toast.</i>	
EGGS ON TOAST <i>V</i>	8.9
<i>Free-range scrambled, fried or poached eggs on two slices of tiger bloomer or sourdough toast. Served with chives and salad garnish.</i>	
FALAFEL ON TOAST <i>Ve</i>	11.4
<i>Hummus & avocado mixed on sourdough toast, with falafel, roasted mixed peppers, spinach, omega-3 seeds, drizzled with a lemon & herb dressing.</i>	

BURGERS

GRILLED CHICKEN BURGER	13.4
<i>Marinated chicken breast, caramelised onion, pickled cucumber, lettuce, tomato, mayo and applewood cheese. Served with fries.</i>	
WAGYU BURGER	14.4
<i>100% grass fed wagyu patty, caramelised onions, tomato, gherkin, lettuce and applewood cheese. Served with fries.</i>	
HALLOUMI BURGER <i>V</i>	12.9
<i>Grilled Cypriot halloumi, crushed avocado, tomato, spinach, roasted peppers and hummus. Served with fries.</i>	

PASTA & SALADS

CREAMY CHICKEN TAGLIATELLE	13.9
<i>Tagliatelle with diced lemony chicken breast, mushroom, in a homemade basil and wine sauce topped with parmesan and wild rocket.</i>	
SEAFOOD TAGLIATELLE	13.9
<i>Tagliatelle, Scottish smoked salmon, prawns in a creamy basil and wine sauce, with a touch of tomato, parmesan and wild rocket.</i>	
QUINOA SALAD <i>Ve</i>	12.9
<i>Baby spinach, broccoli, black beans, red onion, roasted vegetables, pomegranate, quinoa with a homemade dressing, served with sourdough toast</i>	
HALLOUMI & SALMON SALAD	13.4
<i>Rocket, spinach, avocado, cucumber, pomegranate, quinoa, grilled halloumi, Scottish smoked salmon, cherry tomato, omega-3 seeds and a homemade dressing and sourdough toast.</i>	
STAKED AUBERGINE SALAD <i>V</i>	12.9
<i>Tender aubergine slices layered with a vibrant beetroot and yoghurt mix. Topped with fluffy quinoa, fresh mixed leaves, and served with sourdough toast.</i>	
SALADE DE CHÈVRE CHAUD <i>V</i>	13.4
<i>Fresh salad leaves, beetroot, green apple, dill, cherry tomatoes, pomegranate, omega-3 mixed seeds, fried goats cheese medallion that’s golden outside and oozing inside. With mango chutney and sourdough toast.</i>	
MEDITERRANEAN CHICKEN SALAD	13.4
<i>Roasted vegetables, fresh salad leaves, cherry tomatoes, omega-3 mixed seeds, pomegranate, grilled chicken breast, crispy bacon, homemade salad dressing and sourdough toast.</i>	

WRAPS & SANDWICHES

All toasted and served with side salad and crisps

GOATS CHEESE SANDWICH <i>V (Sourdough bread)</i>	9.9
<i>Goats cheese, spinach, roast peppers, sun blushed tomato, basil sauce and mango chutney.</i>	
CHICKEN BACON SANDWICH <i>(Sourdough bread)</i>	10.9
<i>Grilled chicken breast, streaky bacon, tomato, cheddar, lettuce and sweet chilli.</i>	
SALT BEEF SANDWICH <i>(Sourdough bread)</i>	10.9
<i>Shaved salt beef, applewood cheese, pickles, roasted peppers and homemade honey mustard sauce.</i>	
HALLOUMI WRAP <i>V</i>	9.9
<i>Crushed avocado, spinach, roast peppers, tomato and lettuce.</i>	
CHICKEN WRAP	9.9
<i>Marinated chicken breast, tomato, spinach, avocado and sweet chilli.</i>	
ULTIMATE FALAFEL WRAP <i>Ve</i>	9.9
<i>Hummus, crushed avocado, spinach, falafel and sriracha.</i>	

BRUNCH EXTRAS / CREATE YOUR OWN

Egg	2.2	Spanish chorizo	3.3
Streaky bacon	2.9	Smoked Scottish salmon	3.4
Cumberland sausage	2.6	Greek feta	2.6
Baked beans	2.2	Hummus	3.9
Crushed avocado	3.2	Baby spinach	2.2
Grilled halloumi	3.9	Fries	3.9
Mushroom	2.4	Sweet potato fries	4.5
Two veggie sausages	2.8	Sourdough toast	1.3
Hash browns	2.4	Tiger bloomer toast	1.2
Side Salad	4.2		

A discretionary 10% service charge will be added to your bill.

Allergy Notice: We cannot guarantee our menu is allergen free. Please ask a team member for further information. Dishes may contain traces of nuts and other allergens.

SPECIALTY COFFEE

All our coffees are double shot

Espresso / Macchiato	2.9
Cortado / Long Black	3.4
Flat white	3.5
Latte / Cappuccino	3.7
Mocha	4.1
Hot chocolate <i>40% Cocoa chocolate abyss</i>	3.9
Kiddies hot chocolate <i>Served with marshmallows</i>	2.9
Babycino <i>Served with marshmallows</i>	1.9

Syrup & non dairy milk

Caramel / Hazelnut / Cinnamon / Vanilla / Maple syrup / Honey	0.3
Soya / Oat / Coconut <i>non-dairy milk</i>	0.3

SUKI LOOSE-LEAF TEA POT

English breakfast	3.3
Earl grey & blue flower	3.3
Lemon grass & ginger	3.3
Organic whole peppermint	3.4
Jasmine Dragon Phoenix Pearl	3.5
Organic Sencha green tea	3.3
Rooibos	3.3
Fresh mint <i>ginger, lime & honey</i>	3.9

SPECIALS

*Served with whole milk or a choice of alternative milk with no extra cost.
Add coffee shot 0.7*

Turmeric super latte <i>Served with vanilla syrup</i>	4.4
Suki organic matcha	4.4
Butterfly pea flower latte	4.4
Charcoal latte	4.4
African Rooibos Latte	4.4
Chai latte	4.4
Iced Coffee	4.2
<i>Cappuccino Latte Americano Chocolate</i>	
Super Iced Latte	4.9
<i>Turmeric Matcha Butterfly Pea Charcoal Chai African Rooibos</i>	

KID'S MENU

Strictly under 14s

Kid's Pancake <i>V Pancake with summer fruit, maple syrup or Nutella.</i>	5.9
Kid's French Toast <i>V With summer berries, maple syrup or honey.</i>	5.9
Falafel Feast <i>V Falafel, hummus, cucumber & tiger bloomer.</i>	5.9
Eggs on Toast <i>V All time classic, cooked your way.</i>	3.9
Little Breakfast <i>Scrambled egg, bacon, beans and toast.</i>	5.9
Junior Breakfast <i>Sausage, fried egg, beans and toast.</i>	5.9
Chicken Nuggets <i>3 chicken nuggets, served with fries.</i>	4.9

SOFTS

Fresh juice	5.3
<i>Orange / apple (Add ginger 30p) / carrot & ginger</i>	
Green Booster	5.4
<i>Apple, cucumber, lime, mint</i>	
Combo juice	5.7
<i>Mix any or all: orange, apple, carrot, ginger</i>	
Kiddies fresh juice	3.3
<i>Orange apple carrot</i>	
Still / Sparkling water	2.9
Coke / Diet Coke / Coke Zero / Fanta / Sprite	3.6
<i>330ml classic glass bottle</i>	
Karma Drinks - Organic Lemony Lemonade	3.9
Karma Drinks - Organic Gingerella Ginger Ale	3.9



SMOOTHIES

All smoothies are mixed with apple juice.

Merry Berry	5.9
<i>Strawberry, blackberry, raspberry, blueberry & banana</i>	
Strawberry Sunshine	5.9
<i>Strawberry, mango & banana</i>	
Groovy Green	5.9
<i>Avocado, spinach, pear, mint, green apple & melon</i>	
Peachy Green	5.9
<i>Kale, peach, broccoli, mango & kiwi</i>	
Goji Island	5.9
<i>Pineapple, papaya, carrot & goji berries</i>	
Tropical Crush	5.9
<i>Passion fruit, pineapple, papaya & pineapple</i>	

COCKTAILS

Bloody Mary / Aperol spritz / Margarita / Espresso Martini	9.9
Virgin Mary	6.9
Mimosa	7.9

BEERS & CIDER

Estrella Damm 4.6% / Modelo 4.5% / Brewdog Punk IPA 5.4%	5.4
Low / Zero Alcohol Beer 0.0% - 0.5%	4.4

WINES & SPARKLING

187ml Mini bootle <i>Rosé Pinot Grigio Merlot</i>	6.9
750ml bottle <i>Rosé Pinot Grigio Merlot</i>	23.9
Prosecco mini bottle 200ml	8.9
Prosecco bottle 750ml	29.9

"It was the curiosity of goats which discovered coffee"
O.D. Gezer - 2017

The story of coffee traces back to ancient coffee forests in Ethiopia. Legend has it that a goat herder named Kaldi discovered the energising effects of coffee beans when his goats became lively after eating them. He shared his findings with a local abbot who brewed the beans into a beverage, experiencing increased alertness during evening prayers. The discovery spread among monks, leading to coffee's journey across the globe, from the Arabian peninsula to various corners of the world.