



MENU



SOURDOUGH & PRESERVES (V) (P) *

4.5

Dusty Knuckle sourdough w/ seasonal jam, peanut butter OR vegemite

EGGS ON TOAST (V) *

Poached eggs on Dusty Knuckle sourdough

8.25

Scrambled eggs on Dusty Knuckle sourdough

9.35

BRÛLÉE BANANA BREAD (N)

10.5

Brûlée banana bread, white chocolate creme diplomat, cherry & tonka bean compote, hazelnut praline

FOO-CACCIA SANDWICH *

11.55

– Smoked streaky bacon with sriracha mayo

– BBQ mushroom (Ve)

All sandwiches served with Dusty Knuckle focaccia, baby gem lettuce, mustard butter & tomato

CILBIR (V) (N) *

13.5

Poached eggs, citrus labna, vegan nduja butter, charred leeks, pistachio & walnut dukkah, dill, toasted Dusty Knuckle focaccia — **add halloumi** (+6)

NASHVILLE HOT CHICKEN SANDWICH

14.5

Buttermilk fried chicken thigh, sesame brioche, smoked pickles, ranch dressing, fermented chilli butter - **add crispy hashbrown salad, ranch dressing** (+4.5)

CROQUE MADAME MONSIEUR

17.5

Braised chuck & flank steak, fermented chilli jam, miso bechamel, sourdough, fried egg, shaved manchego

DECEMBER SPECIALS

SMOKED MACKEREL

14.5

Smoked mackerel, celeriac remoulade, poached egg, borage & Dusty Knuckle sourdough

MUSHROOM TOAST (Ve)

13

Chestnut mushroom, sage & walnut stuffing, soubise, dusty knuckle sourdough

PORCHETTA

17

Porchetta, duck egg, paprika oil, le gruyere, dusty knuckle sourdough

MEFTUNE

16.5

Spiced braised lamb stew with tomato, aubergine & potato, dusty knuckle focaccia

CHRISTMAS

FRENCH TOAST

Miso & tonka bean french toast, poached quince, sour cherry butter, dark chocolate custard, pecan praline (V)

16

CHECK OUT OUR COUNTER FOR PASTRIES & SWEET TREATS

(V) = VEGETARIAN

(Ve) = VEGAN

(P) = CONTAINS PEANUTS

(N) = CONTAINS NUTS

(GF) = GLUTEN-FREE

* = GLUTEN-FREE OPTION
AVAILABLE

SIDES

Pigs 'n' blankets, chestnut puree, chestnut crumble

7.5

Hashbrowns, confit jerusalem artichoke, veal jus

6

Cavolo nero, hazelnuts, charred bay leaf oil (Ve) (Nuts) (Gf)

6

Hashbrowns with manchego

5.5

–choose from fermented chilli OR pickled walnut ketchup (N)

Halloumi, hot honey (V)

6

Streaky bacon

4

Smashed avocado (Ve)

4

Barbeque confit portabello mushrooms, pine nuts (Ve)

6

Extra sourdough toast / Poached egg / Scrambled egg

2.5

HOUSE DIPS

Pickled walnut ketchup (N)

2

Fermented chilli

2

Hot honey

2

Where applicable, our meat is Halal.

Please inform your server of any allergens before ordering. Be advised that we handle allergens with care, but cross-contamination may occur.

During peak times, we may request the return of your table after 90 mins. During busy periods food may take up to 30 mins.

12.5% discretionary service charge

OUR COFFEE



ALL COFFEES AVAILABLE ICED

Espresso	3.2
Piccolo / Machiato	3.5
Cortado	3.5
Flat White	3.8
Latte / Cappuccino	4
Long Black / Americano	3.3
Mocha	4.4
Hot Chocolate	4.2
Matcha	4.5
Matcha Lemonade	5
Chai	4.2
Filter Coffee	3.4
Cold Brew	3.6

OAT / ALMOND / COCONUT MILK	+0.5
DECAF / EXTRA SHOT	+0.5

TEA

Breakfast Tea	3.6
Earl Grey	3.6
Rooibos	3.6
Jasmine	3.9
Jade	3.9
Lemon Verbena	3.9
Hibiscus	3.9
Fresh Mint	3.9
Hibiscus, Lime & Mint Iced Tea	4.5

WATER

BOTTLED, 750ML

Belu — STILL	4.5
Belu — SPARKLING	4.5

COCKTAILS

Mimosa	9
Bloody Mary	10.5
Aperol Spritz	9.5
Apple Gin Fizz	9
Cassis Negroni	9
FOO Fermented Chilli Margarita	9.5

WINE

Chin Chin	7 / 28
– VINHO VERDE	
Montresor Urban Park Appassimento	9 / 35
– CORVINA BLEND	
Durello Spumante	8 / 32
– PROSECCO STYLE	

PLEASE ASK YOUR SERVER FOR OUR FULL WINE LIST

BEER

Hofmeister Helles 5% — PINT (DRAUGHT)	8.4
East London Brewing — 440ML CAN	5.8
PLEASE ASK FOR CHOICES	
Lucky Saint 0% — 330ML BOTTLE	6.4

SOFT DRINKS

LEMONAID

Blood Orange	4.5
Passionfruit	4.5

LIVING THINGS SODA

Watermelon & Lime	4.5
Raspberry & Pomegranate	4.5

DAILY DOSE JUICES

Apple	4
Orange	4
Dulce Verde (300ml)	6
Apple, Cucumber, Spinach, Kale, Lemon	
Bramble Smoothie (250ml)	6
Apple, Strawberry, Banana, Raspberry, Blueberry, Blackberry	
Daily Dose Hot Shot	3.2
Ginger, Lemon, Agave, Cayenne pepper	