

BRUNCH: WEEKEND: 10.30-17.00

BAR

Bottomless brunch:

- with booze (bottomless drinks - Bloody Mary, Bucks Fizz, Salty Dog) 38.00
- without booze 28.00

Coleman Coffee: from 2.40

- house blend (60% Brazil, 40% Guatemala)
- single origin (100% Guatemala)

Metrodeco teas - ask for options from 2.30

Fresh orange juice 3.50

Fresh grapefruit juice 3.50

KITCHEN

Choose three from:

Smoked salmon hash, fried quails egg

Bavette, chargrilled hispi cabbage, anchovy butter, pickled mushroom

Avocado, feta, shaved cucumber and seeds on rye

Crown prince squash frittes, chargrilled squash, salsa verde, cavolo nero

Baked egg with merguez sausage, roasted peppers and yoghurt

Hash brown, slow cooked chorizo, sorrel yoghurt

Brown and white crab miso toast, black radish, apple

Bubble and squeak, soft boiled egg, HP hollandaise

Long Lane granola, goji berries, coconut milk

Quinoa fruit salad

We work with the best local suppliers for our meat, fish and veg and use a professional forager for as many of our herbs and salad leaves as possible.

Please let us know if you have any allergies or require information on ingredients used in our dishes.