WEEKEND BRUNCH MENU

(WE ONLY USE BRITISH LION QUALITY FREE RANGE EGGS)

ALL DAY BRUNCH (8am - 5pm)			
Smashed Avocado Two Poached Eggs with Tomatoes on Sourdough Add - Feta Cheese 3	14.5	Babylon Full English Free Range Eggs (Poached / Scrambled / Fried), Portobello Mushro Cumberland Sausages, Bacon, Baked Beans, Tomatoes & Sourdoug	
- Sujuk (spicy chorizo) 3 - Smoked salmon 3 - Bacon 3		Vegetarian Breakfast (V) / Eggs (Poached / Scrambled / Fried), Roasted Tomatoes, Portobello Mushroom, Avocado, Spinach, Grilled Halloumi & Sourdough	16
Turkish Egg (V) Poached Eggs, Hung Yoghurt, Hot Burn Chili Butter, Sesame I	14.5 Bagel	Granola (V) Yoghurt, Fresh Berries with Fruit Compote	11
Eggs Royale Smoked Salmon, Poached Eggs, Hollandaise on Muffin & Pum	14.8 pkin Seeds	Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce	12
Eggs Benedict Ham, Poached Eggs, Hollandaise on Muffin, Pumpkin Seeds	14.5	Pancakes (V) Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche/ Nutella	14
Eggs On Sourdough Scrambled / Poached / Fried Add - Smoked salmon 3 - Sujuk (spicy chorizo) - Bacon 3 - Feta Cheese	11 3 3	Vegan Plate (VEGAN) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses	13.5
STARTERS (12pm - 5pm)			
Calamari 10 Soup Of The I	Day (Served with So il (Pan Seared Garli		8.5
LUNCH (12pm - 5pm)			
Wild Mushroom Risotto (V) Add - Chicken 3.5	17	Asparagus Caesar Salad Croutons, Boiled Eggs, Cherry Tomatoes	16
Fish & Chips	18	Add - Chicken / Bacon / Halloumi 2	
Traditional Battered Cod served with Mushy Peas, Chunky Chips & Tartare Sauce		Halloumi Salad (V) Baked Aubergine & Chickpeas with	17
Halloumi Burger (V) Hummus, Roasted Pepper, Rocket, Sweet Chili Sauce & Ch	16	Yoghurt & Chili Sauce Beetroot & Goat Cheese Salad (V)	17
Crispy Chicken Burger	16	Honey and Walnut Dressing	~ .
Lightly Breaded Chicken Breast, Tomato, Red Onion, Gher Lettuce, Babylon Burger Sauce, Chips & Homemade Colesl	· ·	Babylon Beef Burger Tomato, Red Onion, Gherkin, Lettuce & Chunky Chips	17
Add - Avocado / Jalapeno 1.5	1.0	- Mature cheddar Cheese 2 - Blue Cheese - Bacon 3 - Commolised and onlong	2
Pan Seared Sea Bass	18	- Bacon 3 - Caramelised red onions Sandwiches (All day)	ຂ 10.5
Roasted New Potatoes, Green Beans, Butter Caper Sauce	10	- Mozzarella, Tomato, Basil, Pesto & Avocado	10.5
Grilled Chicken Salad	16	- Ham & Cheddar Cheese	
Puy Lentil, Chickpeas & Tzatziki Seafood Risotto	19	- Cream cheese & Smoked Salmon Bagel (Simit)	
Mixed Seafood & Fresh Chilli		- Chorizo & Cheddar Cheese	
KIDS (Under 12 Only)		L CYDEC	
		SIDES	_
Egg on Toast (Scrambled/Fried) 5 Beans on Toas	t 5	Sauteed Spinach 5 Green Beans 5 Asparag	us 5

Sausages on Toast

Broccoli 5

Cheese on Toast Mixed Salad New Potatoes Avocado Pancakes with Nutella & Berries Broccoli Chips Feta Cheese 5

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

Mocha Iced Latte Hot Chocolate Babyceino Soya/Almond/Oat/ Coconut Milk	4 4 0.5 0.5	ORGANIC LATTE Golden Latte - Turmeric & Honey Red Velvet Latte - Beetroot & Honey Matcha Latte - Matcha & Honey	4.4 4.4 4.4
FRESH JUICE		SMOOTHIES	
Orange Juice Apple Juice Orange & Apple	6.5 6.5 7	Berry Go Round Strawberries, Raspberries & Blackberries	7
Orange & Ginger Apple & Ginger Orange, Apple & Ginger	7 7 7.2	Melon Refresher Melon, Strawberry & Mango	7
orange, Appre & uniger	7.6	Strawberry Split Strawberry, Banana	7
BOTTOMLESS BRUI PROSECCO / MIMOSA		Broccoli & The Beast Broccoli, Mango, Banana, Pineapple, Spinach & Cucum	7 nber
BELLINI / ROSSINI 29pp / 90min		Detox Zing Blueberry, Carrot, Ginger, Banana & Courgette	7
29pp / 90min GENTLY SPARKLING	3	Blueberry, Carrot, Ginger, Banana & Courgette SOFT DRINK (330m)	
LEMONADES		Coke Diet Coke	4
Rose Lemonade Made with pure Rose oil	4.4	Sprite	4
Wild English Elderflower Made with pure elderflower extract. Victorian Lemonade	4.4	WATER (750ml) Still (Sharing Bottle) Sparkling (Sharing Bottle)	4.! 4.!

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3.8

TEAS (Pot)

Peppermint Leaves

English Breakfast

Earl Grey Strong Mao Feng Green

Lemon Ginger

Fresh Mint

COFFEE/ CHOCOLATE

Made with lemons carefully

sourced from Spain.

Double Espresso

Americano

Macchiato

Flat White

Cappuccino

Latte

BREAKFAST (8am - 12pm)

(WE ONLY USE BRITISH LION QUALITY FREE RANGE EGGS) (V) - Vegetarian

Smashed Avocado (V)				
- Smoked salmon 3 - Bacon 3 - Vegetarian Breakfast (V) 16 - Two Eggs Poached/Scrambled/Fried, Vine Tomatoes, Portobello Mushroom, Avocado, Spinach, Grilled Halloumi & Sourdough Two Poached Eggs, Hung Yoghurt, Hot Burn Chilli Butter & Sesame Bagel Bggs Royale 14.8 Two Poached Eggs, Smoked Salmon, Hollandaise Sauce & Pumpkin Seeds on English Muffin Pancakes Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries & Wild Forest Fruit Compote Pancakes Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries & Wild Frest Fruit Compote Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries & Wild Frest Fruit Compote Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries & Wild Frest Fruit Compote Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries & Wild Frest Fruit Compote Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries & Wild Fre	Two Poached Eggs with Tomatoes on Sourdough Add - Sujuk (spicy chorizo) 3	14.5	Two Eggs Poached/Scrambled/Fried, Portobello Mushroom, Cumberland Sausages, Streaky Bacon, Baked Beans,	16
Turkish Egg (V) Two Poached Eggs, Hung Yoghurt, Hot Burn Chilli Butter & Sesame Bagel Eggs Royale Two Poached Eggs, Smoked Salmon, Hollandaise Sauce & Pumpkin Seeds on English Muffin Eggs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Eggs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Giaze & Homemade Pesto Giaze & Homemade Pesto Eggs on Sourdough (V) (Buttered) Peached/Scrambled/Fried Add - Smoked salmon & Cream Cheese Bagel (Simit) Feta Cheese Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado Chorizo & Cheese Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Adsparagus & Avocado, Spinach, Grilled Halloumi & Sourdough Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) Pancakes Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Granola Yoghurt, Fresh Berries & Wild Forest Fruit Compote Fresh Berries, Roasted Hazelnuts, Banana & Honey Honey & Goat cheese Bruschetta Crunchy wallnut and drizzled honey on Toasted sourdough With Butter & Jam Add. Proschution 3 Croissant Plain Pancakes Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Honey & Goat Cheese Bruschetta Crunchy wallnut and drizzled honey on Toasted sourdough With Butter & Jam With Butter & Jam Swith Butter & Jam With Butter & Jam Swith Ham & Cheese Beans on Toast Eggs on Foast (Scrambled/Fried) Foat Cheese on Toast Eggs on Foast (Scrambled/Fried) Foat Cheese Fresh Berries & Wild Forest Fruit Compote Crunchy wallnut and drizzled honey on Toasted Sourdough With Butter & Jam With Butter & J				
Turkish Egg (V) Two Poached Eggs, Hung Yoghurt, Hot Burn Chilli Butter & Sesame Bagel Two Poached Eggs, Hung Yoghurt, Hot Burn Chilli Butter & Sesame Bagel Two Poached Eggs, Simoked Salmon, Hollandaise Sauce & Pumpkin Seeds on English Muffin Eggs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Elgs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Elgs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon S-Bacon S-Subuk (spicy chorizo) S-Feta Cheese S-Subded Salmon & Cream Cheese Bagel (Simit) Ham & Cheese S-Smoked Salmon & Cream Cheese Bagel (Simit) Mozarella, Tomato, Basil, Pesto & Avocado Chorizo & Cheese Pumpkin Asparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes, & Green Salad (No Carb) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 14. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 14. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 14. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 14. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 14. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 14. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 16. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 16. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 16. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 16. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 16. Saparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) 17. Two Poached Eggs, Vine Tomatoes & G	- Bacon 3			16
Asparagus & Avocado (V) Figs Royale Two Poached Eggs, Smoked Salmon, Hollandaise Sauce & Pumpkin Seeds on English Muffin Eggs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Festo Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Suyuk (spicy chorizo) Feta Cheese Vegan Plate (VEGAN) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Saail & Pomogranate Molasses Sandwiches (Served with Green Salad) Ham & Cheese Smoked Salmon & Cream Cheese Bagel (Simit) Mozarella, Tomato, Basil, Pesto & Avocado Chorizo & Cheese Asparagus & Avocado (V) Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb) Pancakes Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nuttella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nuttella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nuttella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nuttella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nuttella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nuttella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts and Fraiche / Nutella Fresh Berries, Maple Syrup, Walnuts and Fraiche / Nutella Fresh Berries & Wild F			, , , , , , , , , , , , , , , , , , , ,	
Two Poached Eggs, Smoked Salmon, Hollandaise Sauce & Pumpkin Seeds on English Muffin Eggs Benedit Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Glaze & Homemade Pesto Honey & Goat cheese Bruschetta Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Bason Bas	1 WO I Oached Eggs, fitting Toghture, from Durin Online Detroef & Desame 1	Dagei	Asparagus & Avocado (V)	14.
Seeds on English Muffin Eggs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Lacchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Bacon 3 - Bacon 3 - Bacon 3 - Sujuk (spicy chorizo) 3 - Feta Cheese 3 Vegan Plate (VEGAN) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) - Ham & Cheese Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Tomackes with Nutella & Berries - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Transakes with Nutella & Berries - Manual Survey, Walnuts, & Creme Fraiche / Nutella - Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella - Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella - Fresh Berries, Mozarels, Muple Syrup, Walnuts, & Creme Fraiche / Nutella - Fresh Berries, Roasted Hazelnuts, Banana & Honey - Fresh Berries, Roasted Hazelnuts, Banana & Honey - Fresh Berries & Wild Forest Fruit Compote - Fresh Berries, Roasted Hazelnuts, Banana & Honey - Fresh Berries, Roasted Hazelnuts, Banana & Pore - Fresh Berries, Roasted Hazelnuts, Banana & Pore - Fresh Berries, Roas	00 0	14.8	Two Poached Eggs, Vine Tomatoes & Green Salad (No Carb)	
Eggs Benedict Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Honey & Goat cheese Bruschetta Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Bacon 3 - Bacon 3 - Sujuk (spicy chorizo) 3 - Feta Cheese 3 Vegan Plate (VEGAN) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses Sandwiches (Served with Green Salad) - Ham & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Smoked Salmon Nutella & Berries - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Smoked Salmon Nutella & Berries - Smoked Salmon & Cream Cheese - Smo	,			
Two Poached Eggs, Gammon Ham, Hollandaise Sauce & Pumpkin Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Lucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon 3 - Bacon 3 - Styluk (spicy chorizo) 3 - Feta Cheese 3 Vegan Plate (VEGAN) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses Sandwiches (Served with Green Salad) - Ham & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese Granola Organic Oat Porridge Fresh Berries & Wild Forest Fruit Compote Honey & Goat Cheese Fuschetta Crunchy wallnut and drizzled honey on Toasted sourdough Add-Prosciutto 3 Honey & Goat Cheese Fuschetta Crunchy wallnut and drizzled honey on Toasted sourdough With Butter & Jam Toasted Sourdough With Butter & Jam Toasted Sourdough With Butter & Jam Toasted Sourdough With Butter & Jam Toasted Sourdough With Butter & Jam Toasted Sourdough With Ham & Cheese To With Cheese To With Ham & Cheese To With Ham & Cheese To Honey & Goat Cheese To Goat Cheese Wild Forest Fruit Compote To gate Fresh Berries, Roasted Hazelnuts, Banana & Honey To gate Fresh Berries, Roasted Hazelnuts, Banana & Honey To gate Fresh Berries, Roasted Hazelnuts, Banana & Honey To gate Fresh Berries, Roasted Hazelnuts, Banana & Honey To gate Fresh Berries, Roasted Hazelnuts, Banana & Honey To gate Fresh Berries, Roasted Hazelnuts, Banana & Honey To gate Homewated Hazelnuts, Banana & Honey To gate Homew	W		Fresh Berries, Maple Syrup, Walnuts, & Creme Fraiche / Nutella	
Seeds on English Muffin Wild Mushrooms (V) Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Bucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Sukk (spicy chorizo) Sukk (spicy chorizo) Sukk (Spicy chorizo) Sandwiches (Served with Green Salad) Honey & Goat cheese Bruschetta Crunchy wallnut and drizzled honey on Toasted sourdough Add - Prosciutto Croissant Plain Sukter & Jam Sukth Butter & Jam With Butter & Jam Sukth		14.5	Granola	11
Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Honey & Goat cheese Bruschetta I2 Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Bason Bason Sujuk (spicy chorizo) Feta Cheese Bruschetta I3 Toasted Sourdough With Butter & Jam Croissant Plain With Butter & Jam Bason Baso			Yoghurt, Fresh Berries & Wild Forest Fruit Compote	
Two Poached Eggs on Sourdough, Balsamic Glaze & Homemade Pesto Honey & Goat cheese Bruschetta IS Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Bason	Wild Mushrooms (V)	14	Organic Oat Porridge	11
Honey & Goat cheese Bruschetta Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon - Bacon - Sujuk (spicy chorizo) - Feta Cheese - Sujuk (spicy chorizo) - Feta Cheese - Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) - Ham & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Smoked Salmon & Cream Cheese - Smoked Salmon & Cream Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Cheese on Toast - Smoked Salmon & Cream Cheese - Smoked	Two Poached Eggs on Sourdough, Balsamic		Fresh Berries, Roasted Hazelnuts, Banana & Honey	
Zucchini-Feta Fritters (V) Served with Avocado & Yoghurt Sauce Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Supuk (spicy chorizo) Supuk (spicy chorizo) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses Supuk (Served with Green Salad) - Ham & Cheese Smoked Salmon & Croissant - Plain Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIIDS (Under 12 Only) Sandwiches (Served with Green Salad) - Ham & Cheese Smoked Salmon & Cream Cheese Bagel (Simit) - Ghorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Cheese on Toast - Supurate	Glaze & Homemade Pesto		Honey & Goat cheese Bruschetta	13
Eggs on Sourdough (V) (Buttered) Poached/Scrambled/Fried Add - Smoked salmon Bacon Sujuk (spicy chorizo) Feta Cheese Sujuk (spicy chorizo)	Zucchini-Feta Fritters (V)	12	Crunchy wallnut and drizzled honey on Toasted sourdough	
Poached/Scrambled/Fried Add - Smoked salmon	Served with Avocado & Yoghurt Sauce		Add-Prosciutto 3	
Add - Smoked salmon 3 Croissant - Bacon 3 With Butter & Jam 5 With Cheese 5 Vegan Plate (VEGAN) 13.5 With Ham & Cheese 6 Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KXIDS (Under 12 Only) Sandwiches (Served with Green Salad) 10.5 - Ham & Cheese Bagel (Simit) Cheese on Toast 5 - Smoked Salmon & Cream Cheese Bagel (Simit) Egg on Toast (Scrambled/Fried) 5 - Chorizo & Cheese Tomato, Basil, Pesto & Avocado Pancakes with Nutella & Berries 5	Eggs on Sourdough (V) (Buttered)	11		4.5
- Bacon 3 Croissant - Sujuk (spicy chorizo) 3 Plain 3 - Feta Cheese 3 With Butter & Jam 5 With Cheese 5 Vegan Plate (VEGAN) 13.5 With Ham & Cheese 6 Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KXIDS (Under 12 Only) Sandwiches (Served with Green Salad) 10.5 - Ham & Cheese Bagel (Simit) Cheese on Toast 5 - Smoked Salmon & Cream Cheese Bagel (Simit) Cheese on Toast 5 - Mozzarella, Tomato, Basil, Pesto & Avocado Egg on Toast (Scrambled/Fried) 5 - Chorizo & Cheese Face on Toast Service	·		With Butter & Jam	
Plain 3 Sujuk (spicy chorizo) 3 Feta Cheese 3 With Butter & Jam 5 With Cheese 5 With Cheese 5 With Ham & Cheese 6 Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) 10.5 Ham & Cheese Bagel (Simit) Cheese on Toast 5 Mozzarella, Tomato, Basil, Pesto & Avocado Egg on Toast (Scrambled/Fried) 5 Chorizo & Cheese Pancakes with Nutella & Berries 5			Croiggant	
Feta Cheese 3 With Butter & Jam 5 With Cheese 5 Vegan Plate (VEGAN) 13.5 With Ham & Cheese 6 Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) 10.5 - Ham & Cheese Bagel (Simit) Cheese on Toast 5 - Mozzarella, Tomato, Basil, Pesto & Avocado Egg on Toast (Scrambled/Fried) 5 - Chorizo & Cheese Face Pancakes with Nutella & Berries 5				
With Cheese 5 Vegan Plate (VEGAN) 13.5 With Ham & Cheese 6 Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) 10.5 - Ham & Cheese Bagel (Simit) Cheese on Toast 5 - Mozzarella, Tomato, Basil, Pesto & Avocado Egg on Toast (Scrambled/Fried) 5 - Chorizo & Cheese Fries 5				
Vegan Plate (VEGAN) Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) Ham & Cheese Beans on Toast Smoked Salmon & Cream Cheese Bagel (Simit) Mozzarella, Tomato, Basil, Pesto & Avocado Chorizo & Cheese Pancakes with Nutella & Berries Sandwiches (Served with Green Salad) Face on Toast Seg on Toast (Scrambled/Fried) Face on Toast Sandwiches (Served with Mutella & Berries) Sandwiches (Served with Green Salad) Face on Toast Sequence on Toast Sequence on Toast	- Feta Cheese 3			
Smashed Avocado on Sourdough, Mixed Baby Tomatoes, Hummus, Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) - Ham & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Chorizo & Cheese - Suncakes with Nutella & Berries	Wasan Plata (WEGAM)	135		
Basil & Pomegranate Molasses KIDS (Under 12 Only) Sandwiches (Served with Green Salad) 10.5 - Ham & Cheese		10.0	11.10.1.1.10.1.1.1.1.1.1.1.1.1.1.1.1.1.	
Sandwiches (Served with Green Salad) - Ham & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Chorizo & Cheese - Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese - Pancakes with Nutella & Berries - Savardo on Floort				
- Ham & Cheese Beans on Toast 5 - Smoked Salmon & Cream Cheese Bagel (Simit) Cheese on Toast 5 - Mozzarella, Tomato, Basil, Pesto & Avocado Egg on Toast (Scrambled/Fried) 5 - Chorizo & Cheese Pancakes with Nutella & Berries 5	2002 6. 1 0111001 0112010000		KIDS (Under 12 Only)	
- Smoked Salmon & Cream Cheese Bagel (Simit) - Mozzarella, Tomato, Basil, Pesto & Avocado - Chorizo & Cheese Chorizo & Cheese Caucado Pancakes with Nutella & Berries Savagado on Toast Savagado on Toast	Sandwiches (Served with Green Salad)	10.5		
- Mozzarella, Tomato, Basil, Pesto & Avocado Egg on Toast (Scrambled/Fried) 5 - Chorizo & Cheese Pancakes with Nutella & Berries 5	- Ham & Cheese		Beans on Toast	5
- Chorizo & Cheese Pancakes with Nutella & Berries 5			Cheese on Toast	5
- Chorizo & Cheese Pancakes with Nutella & Berries 5	- Mozzarella, Tomato, Basil, Pesto & Avocado		Egg on Toast (Scrambled/Fried)	5
Covered on Moort	- Chorizo & Cheese		'	
Breakfast Rolls (2 Fillings)				
	Breakfast Rolls (2 Fillings)	'7	paranto ott tagan	J
- Egg/Bacon/Sausage/Avocado/Sujuk	- Egg / Bacon / Sausage / Avocado / Sujuk			

Feta Cheese 5 Chips 5 Asparagus 5 Sauteed Spinach 5 Avocado 4 Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes.

SIDES

DRINKS

Orange Juice 6.5 Apple Juice 6.5 Orange & Apple 7 Orange & Ginger 7 Apple & Ginger 7 Orange, Apple & Ginger 7.2	Americano 3.8 Macchiato 3.8 Flat White 3.8 Latte 3.8
SMOOTHIES	Iced Latte 4
Berry Go Round 7 Strawberries, Raspberries & Blackberries	Hot Chocolate 4 Babyccino 50p Soya/Almond/Oat/ Coconut Milk 50p
Melon Refresher 7 Melon, Strawberry & Mango	Coconut Milk 50p
Strawberry Split 7 Strawberry, Banana	TEAS (Pot)
Broccoli & The Beast 7 Broccoli, Mango, Banana, Pineapple, Spinach & Cucumber Detox Zing 7 Blueberry, Carrot, Ginger, Banana & Courgette	Lemon Ginger 4 Fresh Mint 4 Peppermint Leaves 4 English Breakfast 4 Earl Grey Strong 4 Mao Feng Green 4
ORGANIC LATTE	GENTLY SPARKLING
Golden Latte 4.4 - Turmeric, Honey & Cinnamon Red Velvet Latte 4.4	Botanically Brewed, Gently
- Beetroot & Honey Matcha Latte 4.4	Rose Lemonade 4.4
- Matcha & Honey SOFT DRINK (330ml)	Wild English Elderflower 4.4 Made with pure elderflower extract.
Coke 4 Diet Coke 4 Sprite 4	Victorian Lemonade 4.4 Made with lemons carefully sourced from Spain.
WATER (750ml)	BRUNCH COCKTAILS
Still (Sharing Bottle) 4.5 Sparkling (Sharing Bottle) 4.5	Mimosa 9
BEER	Violet Gin Sprit 9
Wimbledon Brewery Gold Lager 4.8% 5.3 Pale Ale 6.2% 5.3	
Peroni 5.1% 5	Please ask for Wine Menu

FRESH JUICE

LUNCH (12PM-5PM)

(V) - VEGETARIAN

STARTER							
Courgette & Halloumi (V)		9	Seared Scallops with	n Pea Puree			11
Served with Toast and Butter			Mix Plate (V)				8.5
		7	Hummus, Tomato, Smash Avocado, Olives With Grilled Sourdough Bread				
		10	Calamari Served with Squid In		10		
Bruschetta (V) With Tomato, Basil, Olive Oil, Or	nion & Garlic	7	Honey Thyme Baked	l Feta Sourd	ough	!	9.5
MAIN							
Wild Mushroom Risotto (V) Add - Chicken	3.5	17	Beetroot & Goat Che With Honey & Waln		Salad (V)		17
Fish & Chips Traditional Battered Cod serve Chunky Chips & Tartare Sauce	d with Mushy Peas,	18	Vegan Plate (VEGAN Smashed Avocado o Hummus, Basil & Po	n Sourdough,	Mixed Baby Tomatoes, lolasses		13.5
Crispy Chicken Burger Lightly Breaded Chicken Breas Gherkin, Lettuce, Chunky Chip.	, ,	16	Pancakes (V) Fresh Berries, Crem & Walnuts	e Fraiche or I	Vutella, Maple Syrup		14
Homemade Coleslaw Add - Avocado / Jalapeno	1.5		Pan Seared Seabass Roasted New Potato	es, Green Bea	ns & Butter Caper Sauce		18
Babylon Beef Burger Tomato, Red Onion, Gherkin, Le	ettuce, Chunky Chips &	17	Seafood Risotto Mixed Seafood & Fro	esh Chilli			19
Babylon Burger Sauce Add - Mature cheddar Cheese - Bacon - Blue Cheese	2 3 2		Asparagus Caesar S Croutons, Boiled Egg Add - Chicken / Bacc	gs, Cherry Tor			16
- Caramelised red onions Halloumi Salad (V) Baked Aubergine & Chickpeas v	2	17	Halloumi Burger (V) Hummus, Roasted P & Chunky Chips	•	, Sweet Chilli Sauce		16
Smashed Avocado (V) Two Poached Eggs with Tomato		14.5	Grilled Chicken Sala Puy Lentil, Chickpea				16
Add - Sujuk (spicy chorizo) - Feta Cheese - Smoked Salmon - Bacon	3 3 3 3 3		Sandwiches - Mozzarella, Tomato, Basil, Pesto & Avocado - Ham & Cheddar Cheese - Cream cheese & Salmon Bagel - Cheddar Cheese & Chorizo			10.5	
SIDES							
Mixed Salad5Broccoli5Tarragon Green Beans5	Rosemary New Potatoes Chunky Chips	5 5	Sauteed Spinach Asparagus	5 5	Avocado Feta Cheese	4 5	

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DRINKS

BEER

Orange Juice	6.5	Wimbledon Brewery		
Apple Juice	6.5	Gold Lager	4.8%	5.3
Orange & Apple	7	Pale Ale	6.2%	5.3
Orange & Ginger	7	Peroni	5.1%	5
Apple & Ginger	7			
Orange, Apple & Ginger	7.2			
CT TO OPPLY THE		COFFEE/ CHOC	OLAT:	E
SMOOTHIES		Double Espresso		2.7
Berry Go Round	7	Americano		3.8
Strawberries, Raspberries &		Macchiato		3.8
Blackberries		Flat White		3.8
Melon Refresher	7	Latte		3.8
	7	Cappuccino		3.8
Melon, Strawberry & Mango		Mocha		4
Strawberry Split	7	Iced Latte		4
Strawberry, Banana		Hot Chocolate		4
Broccoli & The Beast	7	Babyccino		50p
Broccoli, Mango, Banana,	7	Soya/Almond/Oat/		_
Pineapple, Spinach & Cucum	hon	Coconut Milk		50p
rmeappie, spinacii & Cucum	ner,			-
Detox Zing	7			
Blueberry, Carrot, Ginger,				
Banana & Courgette		TEAS (Pot)		
		Lemon Ginger		4
ORGANIC LATTE		Fresh Mint		4
		Peppermint Leaves		4
Golden Latte	4.4	English Breakfast		4
- Turmeric, Honey & Cinnam	on	Earl Grey Strong		4
Red Velvet Latte	4.4	Mao Feng Green		4
- Beetroot & Honey				
Matcha Latte	4.4	GENTLY SPARK	T TNG	L
- Matcha & Honey	1.1		ZILLIVO	J
iviatoria & froncy		LEMONADES		
		Botanically Brewed, Ge	ntly	
SOFT DRINK (330ml)		Sparkling Drinks		
` ′		Rose Lemonade		4.4
Coke	4	Made with pure Rose	e oil	
Diet Coke	4			
Sprite	4	Wild English Elderflov	ver	4.4
		Made with pure elder		

WATER (750ml) extract. (Sharing Bottle) 4.5 Victorian Lemonade Sparkling (Sharing Bottle) 4.5 Made with lemons carefully sourced from Spain.

5

5

New Potatoes

Tomato Salad

DINNER

(V) - VEGETARIAN

STARTERS	
Gambas Pil Pil Pan Seared Prawns with Garlic butter & Fresh Chilli	10
Calamari Served with Squid Ink & Homemade Tartare Sauce	10
Sauteed Chicken Liver Thyme With White Wine Sauce	9.5
Courgette & Halloumi Pan Fried Halloumi with Courgette & Olives	9
Honey Thyme Baked Feta with Sourdough	9.5
Grilled Octopus Salad With Squid Ink Sauce	13
Soup Of The Day Served with Homemade Croutons	7
Artichokes (V) Grilled Marinated Artichoke Hearts, Olive Paste & Jerusalem Artichoke Crisps	9.5
Bruschetta (V) With Tomato, Basil & Olive Oil	7
Seared Scallops with Pea Puree	11
Goat Cheese & Beetroot Honey & Walnut Dressing	9.5
Antipasto Platter to Share Hummus, Parma Ham, Sun Dried Tomatoes, Roasted Pepper, Olives, Artichoke & Cheese	15

With Grilled Sourdough Bread.

Grilled Salmon & Asparagus Cooked in Babylon Wholegrain Mustard Fish Sto	20 ck	Duck Confit Kale, Baked Potato & Cranberry Sauce	19
Pan Seared Sea bass Sauteed New Potato, Green Beans,	18	Halloumi Salad (V) Baked Aubergine & Chickpeas with Tzatziki	16
Caper & Samphire Sauce Rump Of Lamb	22	Rib Eye Steak 10oz Served with Peppercorn Sauce, Chunky Chips & Green Salad	34
Spinach Puree, Crushed New Potatoes & Baby Carrots		Fish & Chips Line Caught Atlantic Cod with Homemade	18
Surf & Turf Steak & Scallop Cooked in Garlic Butter Sauce Served with Asparagus	5oz 10oz 25 32	Tartare Sauce & Pea Puree Crispy Chicken Burger Lightly Breaded Chicken Breast, Tomato,	16
Beetroot & Goat Cheese Salad (V) With Honey & Walnut Dressing	17	Red Onion Gherkin, Lettuce, Chunky Chips, Babylon Burger Sauce & Homemade Coleslaw Add - Avocado / Jalapeno 1.5	
Wild Mushroom Risotto (V) Add - Chicken 3.5 - Scallop & Prawns 4	17	Babylon Beef Burger Tomato, Red Onion, Gherkin, Lettuce, Chunky Chips, Babylon Burger sauce Add - Matured cheddar Cheese 2	17
Pan Seared Calves Liver Balsamic Reduction, Crushed new Potatoes & Spinach	18.5	- Bacon 2 - Blue Cheese 2 - Caramelised red onions 2	
Seafood Rissotto Mixed Seafood & Fresh Chilli	19	Halloumi Burger Hummus, Roasted Pepper, Rocket, Sweet Chilli Sauce & Chunky Chips	16

Broccoli

Mix Salad

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Green Beans

Chunky Chips

Saulteed Spinach

Asparagus

TIKVES, SMEDEREVKA	7.8	9.2	29

175ml 250ml BOTTLE

WHITE

MACEDONIA 11.5%. Tropical and stone fruit aromas are underpinned by an attractive floral note with a streak of zesty citrus.

SWARTLAND WINERY 8.5 9.7 31 SAUVIGNON BLANC - SOUTH AFRICA 12.5% A delicate but complex nose with a bouquet of tropical fruit, a hint of green pepper and ripe figs.

COLOMBA BIANCA, GRILLO ORGANIC SICILY, ITALY 12.5% A fresh and spicy wine with stone fruit and ginger flavours finishing on a refreshing lime note

ANDREA DI PEC. PINOT GRIGIO VENEZIA GIULIA, VENETO ITALY 12.5% Bursting with delicate fruit flavours of ripe pears and yellow apple with a spicy character.

DOMAINE BRIGITE CERVEAU CHABLIS, BURGANDY, FRANCE 12.5% A wonderful balance between vibrant, Citrus fruit and the characteristic salty minerality.

ROSE 175ml 250ml BOTTLE

8.5 9.7 29 LES BOULES SOUTH OF FRANCE 12 % A medium style with a smooth palate of delicate vanilla and strawberry flavours with a refreshing finish.

CHATEU DE L'AUMERADE CUVEE MARIE CHRISTINE ROSE, FRANCE 13 Elegantly styled, with aromas of grapefruit and succulent peach underpinned by a refreshing acidity. Provencal rose at its best.

DESSERT

CARLO PELLEGRINO 9.4 27 PASSITO DI PANTELLERIA SICILY, ITALY 15% Complex in style with a bouquet reminiscent of dried fruit, apricots and an intense finish.

125ml BOTTLE

RED 175ml 250ml BOTTLE

TIKVES, KRATOSHIJA 7.8 9.2 MACEDONIA 13.5% Bright aromas of redcurrants, cherry and red berries lead to a textured palate with vibrant fruit forward flavours.

SWARTLAND WINERY 8.5 9.7 31 MERLOT - SOUTH AFRICA 14% Aromas of forest floor, crushed leaves, ripe black cherries, plums and raspberries are enhanced by a hint of vanilla.

COLOMBA BIANCA ORGANIC 34 NERO D'AVOLA, SICILY, ITALY 14% Rich, juicy flavours of fleshy plum and black cherries interlaced with subtle sweet spice and liquorice notes backed by a spicy finish.

ANDELUNA '1300' MALBEC 37 MENDOZA, ARGENTINA 13% Enticing aroma of fresh black fruits with spicy minerality through to a smooth finish.

OLIFANTSBERG, PINOTAGE WESTERN CAPE, SOUTH AFRICA 13.5% An enticing aroma of smoky bacon and woodsmoke complemented by a beautiful texture and a supple finish.

CASTELLO VICCHIOMAGGIO 47 'SAN JACOPO' CHIANTI CLASSICO

TUSCANY, ITALY 13% Smooth and elegant, a lovely expression of Chianti with red cherry and cranberry fruits through to a

rounded finish.

SPARKLING & CHAMPAGNE 125 ml BOTTLE

FAVOLA, PROSECCO EXTRA DRY, VENETO, ITALY 11% A fresh, fragrant and fruity Prosecco with aromas of pear and apple. CHAMPAGNE COLLET, BRUT

Aromas of white flowers, lemon zest, quince and white peach, are combined with delicate hints of spice and CHAMPAGNE COLLET, BRUT ROSE 59

FRANCE 12.5% Delicate aromas of mandarin, peach, mulberries and raspberries lead to a refreshing palate.

Wimbledon Gold Wimbledon Pale Ale

BEER (330ML)

FRANCE 12.5%

Peroni 5.1% 5

4.8% 5.3

6.2% 5.3

11

11

12

SPIRITS (50ml with Mixer) Jack Daniels Jameson

Smirnoff Campari Havana Bacardi Tequila Martini

GIN (50ml with mixer) HENDRICKS BROOKLYN, USA SILENT POOL, England BOODLES, British - Mulberry Flavourd

THE KING OF SOHO, England - Dry Gin PUERTO DE INDIAS, Spain - Strawberry GIN MARE, Spain - Olive, Thyme, Rosmary & Basil VIOLET, Scotch - Infused with Violets

GORDON'S, England - (House Gin) (50ml with mixer) 10

COCKTAILS

MARGARITA Tequila, Cointreau, Lime Juice

PORN STAR MARTINI Vodka, Passion Fruit Liqueur & Puree, Vanilla & Prosecco

ESPRESSO MARTINI Vodka, Kahlua, Fresh Espresso, Chocolate

Bitters, Vanilla

Bacardi White Rum, Strawberry Puree & Lime

MOJITO White Rum, Mint, Soda Water,

Fresh lime Juice, Sugar

NEGRONI Gin, Campari, Red Vermouth

BLOODY MARY

VIOLET GIN SPRITZER

Violet Gin, Prosecco, Soda Water

APEROL SPRITZ Prosecco, Aperol, Soda water, Orange

BELLINI / ROSSINI / MIMOSA 8.5

Prosecco, Peach / Strawberry / Orange

VIRGIN MOJITO (Non Alcoholic) 6 Fresh Mint, Lime Juice, Brown Sugar

8.5

