



**MORNING 8 - 11:45**

BREAKFAST STAPLES

<p>Toasted Artisan Bread ATN bakery bread, butter Jam, marmalade or honey</p>	<p>3.7</p>	<p>Homemade Granola Whipped Greek yoghurt, summer fruit compote</p>	<p>7.5</p>
<p>Homemade Artisan Teacake ATN enriched dough, house glaze Jam, marmalade or honey</p>	<p>3.7</p>	<p>Scrambled Eggs (v) Toasted ATN bakery bread</p> <ul style="list-style-type: none"> <li>- Add beetroot + gin cured salmon 2.5</li> <li>- Add bacon/sausage 2.0</li> </ul>	<p>8.0</p>
<p>Warm Homemade Croissant (v)</p> <ul style="list-style-type: none"> <li>- Jam + Butter</li> <li>- Nutella</li> <li>- Ham + Cheese +2.0</li> </ul>	<p>5.5</p>	<p>Breakfast Sandwich Back bacon or sausage, ATN bakery bread</p> <ul style="list-style-type: none"> <li>- Add egg 1.0</li> <li>- Add cheese 1.0</li> </ul>	<p>7.5</p>

TREAT YOURSELF

<p>Eggs Benedict Whiskey + marmalade glazed ham, toasted ATN bakery muffin, house hollandaise</p>	<p>12.0</p>	<p>French Toast ATN bakery brioche loaf,</p> <ul style="list-style-type: none"> <li>- Maple syrup + streaky bacon <b>OR</b></li> <li>- Meringue + homemade lemon curd <b>OR</b></li> <li>- Nutella, fresh strawberries, crushed toasted hazelnut</li> </ul>	<p>14.5</p>
<p>Eggs Florentine (v) Wilted spinach, toasted ATN bakery muffin, house hollandaise</p>	<p>11.5</p>		
<p>Eggs Royale Gin cured smoked Scottish salmon, toasted ATN bakery muffin, house hollandaise</p>	<p>12.0</p>	<p>Steak and Eggs Flatiron steak, fried eggs, chimichurri, pickled red onion, ATN bakery sourdough</p> <ul style="list-style-type: none"> <li>- Add avocado smash 1.5</li> </ul>	<p>14.5</p>

FULL BREAKFASTS

English Breakfast  
Half 9.0 / Full 13.9

Eggs your way, back bacon, Old English sausage, field mushroom, Bury black pudding, roast tomato, baked beans, artisan toast

Herbivore Breakfast (vg)  
Half 9.0 / Full 13.9

Tofu scramble, confit tomato, field mushroom, wilted spinach, crushed avocado, potato cake baked beans, artisan toast

Vegetarian Breakfast  
Half 9.0 / Full 13.9

Eggs your way, veggie bacon + sausage, field mushroom, veggie black pudding, roast tomato, baked beans, artisan toast

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.



## ALL DAY BRUNCH

Salt Beef Hash	13.2	Handmade Potato Cakes (v/vg available)	12.0
House cured salt beef, potato, pickles, soft poached eggs, rocket		Two poached eggs, wilted spinach, roast tomato	
		- Add whiskey + marmalade glazed ham or dry cured back bacon	2.0
		- Add beetroot cured salmon	2.5
Moroccan Eggs (v/vg available)	12.1	Crushed Avocado on Toast (v/vg available)	10.8
Spiced tomato, baked eggs, sumac yoghurt, griddled ATN bakery flatbread		Basil, lime, chilli, soft poached eggs	
- Add chorizo	2.2	- Add bacon	2.0
- Add chicken	2.2	- Add beetroot + gin cured salmon	2.5
		- Add chorizo	2.2
		Black Bean Bowl (v/vg available)	13.5
		Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread	
		- Add chorizo	2.2
		- Add chicken	2.2
		- Add flatiron steak	5.0

### COFFEE

Cappuccino	3.6
Latte	3.6
Americano	3.5
Double Espresso	3.4
Flat White	3.6
Mocha	4.0
Hot Chocolate	3.8
Chai Latte	3.9
Dirty Chai Latte	4.0

### TEA

Breakfast	3.0
Earl Grey	3.0
Green	3.0
Lemongrass + Ginger	3.0
Peppermint	3.0
Red Berry + Flower	3.0
Redbush	3.0
Chamomile	3.0
Jasmine	3.0

### SOFTS

Orange / Apple / Tomato Juice	4.0	Fever Tree Lemonade	3.9
San Pellegrino Aranciata	3.5	Fever Tree Grapefruit Soda	4.0
San Pellegrino Limonata	3.5	Fever Tree Ginger Beer	3.9
Coca Cola / Diet Coke	4.0	Mineral Water	3.5 / 5.5

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