



MORNING 8 - 11:45

BREAKFAST STAPLES

Toasted Artisan Bread (v/vg available) ATN bakery bread, butter Jam, marmalade or honey	3.9	Winter Porridge (v) Spiced apple, cinnamon crumble	8.0
Homemade Artisan Teacake (v) ATN enriched dough, house glaze Jam, marmalade or honey	3.9	Scrambled Eggs (v/gfi available) Toasted ATN bakery bread, Maldon salt	8.2
Warm Homemade Croissant (v)	5.5	- Add beetroot + gin cured salmon	2.5
- Jam + Butter		- Add bacon/sausage	2.0
- Nutella + Gelato +3.0		- Add cheese	1.0
- Ham + Cheese +2.0		Breakfast Sandwich (gfi available)	7.5
		Back bacon or sausage, ATN bakery bread	
		- Add egg	1.0
		- Add cheese	1.0

BENEDICTS

Eggs Benedict (gfi available) Slow-braised ham shank, toasted ATN bakery muffin, house hollandaise	12.3	Eggs Royale (gfi available) Gin cured smoked Scottish salmon, toasted ATN bakery muffin, house hollandaise	12.3
Eggs Florentine (v/gfi available) Wilted spinach, toasted ATN bakery muffin, house hollandaise	11.8	Eggs Reuben (gfi available) House cured salt beef, pickles toasted ATN bakery muffin, house hollandaise	12.3

TREAT YOURSELF

Mushrooms on Toast (v/gfi available) Open ATN rosemary focaccia, chestnut mushroom, spinach, soft poached egg	11.8	Crushed Avocado on Toast (v/vg available / gfi available) Chilli, basil, pickled red onion, soft poached eggs	11.5
- Add bacon OR sausage	2.0	- Add bacon OR sausage	2.0
Salt Beef Hash House cured salt beef, potato, pickles, soft poached egg, hollandaise.	13.5	- Add beetroot + gin cured salmon	2.5
Handmade Potato Cakes (v/vg available) Soft poached eggs, wilted spinach, roast tomato	12.3	- Add chorizo	2.0
- Add braised ham hock / sausage	2.0	Black Bean Flatbread (v/vg available) Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, warm flatbread	13.9
- Add beetroot cured salmon	2.5	- Add chorizo	2.2
Steak Sandwich (gfi available) Open ATN rosemary focaccia, rump steak, caramelised onion chutney, house hollandaise	14.9	- Add chicken	2.2
- Add avocado smash	1.5	- Add rump steak	5.0
		French Toast (v) ATN bakery brioche loaf,	14.9
		- Maple syrup + streaky bacon OR	
		- Nutella + gelato	
		- Spiced apple, cinnamon crumble	

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.



FULL BREAKFASTS

Herbivore Breakfast (vg)
Half 9.0 / Full 14.9

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

Add deep fried potato cake 1.0

English Breakfast
Half 9.0 / Full 14.9

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

Add deep fried potato cake 1.0

DRINKS

COFFEE

Cappuccino	3.7
Latte	3.7
Americano	3.6
Double Espresso	3.4
Flat White	3.7
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

BRUNCH COCKTAILS

New York Sour	9.5	Espresso Martini	9.5
Bourbon whiskey shaken with fresh lemon juice, sugar syrup + egg white.		Fresh espresso shaken with vodka + coffee liqueur results in the perfect post-dinner perkiness	
Irresistible	9.5	Bloody Mary	9.0
Rum + apricot make this a daiquiri for the colder months		The ultimate hair of the dogor simply a great start to your day. Vodka + tomato juice spiked with our house spice blend. Available mild or as spicy as you like.	
Peach Bellini	7.5	Mimosa	7.5
A simple classic hailing from Venice, earning its place on brunch menus the world over.		One of the most popular brunch cocktails around. Orange juice + orange liqueur topped with fizz.	
Blood Orange + Campari Spritz	8.5		
Malfy blood orange gin, Campari, prosecco, soda, rosemary			

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