



Brunch Menu

8:30AM-12PM

Piña colada Greek yoghurt bowl £9 (V,GF)

*Full of nutrients and antioxidants | Anti-inflammatory
Aids digestion | Boosts immune system | Promotes recovery*

**Matcha tea Greek yoghurt bowl, raspberries,
strawberries, H^cH honey £9 (V,GF)**

*High in protective polyphenols which protect against disease
Boosts brain function | Increases your focus | Boosts immune system*

Blueberry, banana and goji Greek yogurt bowl, toasted granola £9 (V)

*Loaded with antioxidants | Promotes healthy heart function | Source of fibre
Improves vision and eye health | Promotes healthy skin | Improves anxiety and sleep*

**Smoked, thick cut and dry-cured local bacon, local pork sausages
or free range eggs, served in a light potato roll £8**

*Our bacon is sourced from local butcher Paul Shum, dry-cured for 12 days and oak-smoked to perfection.
We source our sausages and eggs from Packington, renowned for upholding the highest animal welfare standards.*

**H^cH brunch bowl, crispy potatoes, chorizo,
flat cap mushroom, spinach, poached egg £14**

*Anti-inflammatory | Source of vitamin B and K
Promotes healthy heart function | Loaded with antioxidants*

MUFFINS

Carrot cake muffin £5 | Triple chocolate muffin £5

Lemon and white chocolate muffin £5 | Berry flowerpot muffin £5

**V - VEGETARIAN | VG - VEGAN | CN - CONTAINS NUTS
GF - DOES NOT DIRECTLY INCLUDE INGREDIENTS CONTAINING GLUTEN
DF - DOES NOT DIRECTLY CONTAIN DAIRY**