

*breakfast - 09.30 - 17.30 u*

toast - peanutbutter & jelly	5.5
peanutbutter & cranberry jam, roasted peanut, sourdough (vg)	
warm appplecrumble with cranberry & crème fraiche	8
pancakes with pumpkin puree, dukkah, rice syrup (vg)	8
scrambled eggs with tomato chutney, whipped feta,	9
wild spinach, fresh herbs, sourdough toast	

*lunch - 11.00 - 17.30 u*

sourdough toast, celeriac dip, roasted oyster mushroom,	9.5
pickled shallot, dukkah (vg)	
fried egg + 1.5 / bacon + 2.5	

sourdough toast, sheep milk cheese, barley malt syrup,	9.5
pickled shallot, watercress, herb infused oil	

peanut stew, pumpkin, chickpeas, tomato	10
with savoy cabbage, coriander, lime & crispy chili oil (vg)	

braised lamb shoulder, roasted carrots, mustard seeds,	11.5
curry leaves, savoy cabbage, tomato chutney, pita	

lukewarm lentil salad, roasted pumpkin, cranberry vinaigrette,	12
pecans, wild spinach, savoy cabbage, mustard seeds	
+ 'Brabants Blauw' - organic Dutch blue cheese	2

small mezze - v/vg/meat: 18.5 - for 2

large mezze - v/vg/meat: 25 - for 2

*snacks - 12.00 - 18.00 u*

smoked almonds	3.5
marinated olives	3.5
Brabants blauw, sheep milk cheese, cranberry, pecans	8.5
deli meat, pickled shallot, mustard seeds	8.5
canned sardines, sourdough, pickles	8