

RAB
RBER

LUNCH MENU

09.00 - 16.00

croissant - 3.5
with berry jam and butter

scrambled eggs - 8.5
multigrain sourdough, shallot butter, caraway seed, radicchio

jasmine tea stewed pear - 8
strained yogurt, tahini granola, sesame honey, lemon thyme gf

sweet potato babka - 8.5
with cranberry jam, miso butter, nuts vg

roasted celeriac cream - 14
shaved fennel, granny smith apple, lemon oil, hazelnut, fried capers, on multigrain sourdough vg

fried eggs - 15.5
sautéed mushrooms, garlicky strained yogurt, sage butter, fennel, pita bread

welsh rarebit - 14
sourdough toast, fried egg, cheese sauce, mustard, dark ale, gherkin, pickled onion

11.00 - 16.00

lentil salad - 16
roasted brussels sprouts, rainbow carrots, cranberry-chipotle sauce, pumpkin seeds, dill vg / gf
supplement sourdough / pita: +2.5

leek & potato soup - 10
roasted flower sprouts, pickled grapes, chive oil, mustard seeds vg / gf
supplement sourdough / pita: +2.5

EXTRA

goey-Koot potato crisps - 4.5
sourdough with shallot butter - 6.5
marinated olives - 6
fried egg or soft-boiled egg - 2
house-made pickles - 4.5

BRUNCH COCKTAILS

bloody mary - 10.5 virgin: 7.5
partisan vodka, big tom tomato juice, lime, celery bitters, worcestershire, tabasco, celery

earl grey gin sour - 9.5
earl grey infused gin, lemon juice, aquafaba, simple syrup

No laptops between 11.00 and 15.00 on weekdays - and none at all on weekends! /
vg = vegan / gf = gluten-free with possible traces - allergen info available from the team