



SMOOTH BEAN!

BRUNCH 11.00am - 3.30pm

Eggs Florentine

poached eggs, toasted muffin,
spinach,
hollandaise(V) 8.5

Eggs Benedict

poached eggs, toasted muffin,
serrano ham, hollandaise 9

Eggs Royale

poached eggs, toasted muffin,
smoked salmon, hollandaise 9.5

Free Range Poached or Scrambled Eggs

toasted multigrain or sourdough (V) 6
(GF toast available)

American Pancakes

fresh berries, maple syrup (V) 7.5
Add bacon for 3.5

Gourmet Cumberland Sausage Focaccia

red onion marmalade, American mustard 6.5

Bacon Focaccia

red onion marmalade, American mustard 7

Bacon & Cumberland Sausage Focaccia

red onion marmalade, American mustard 8
Add a poached egg for 1.3



Smashed Avocado

OR

Portobello Mushrooms

artisan multigrain or sourdough (Ve) 7
(fresh chilli optional)

Duo of Beetroot & Carrot Hummus

dukkah, lebneh, crudités, pitta (V) 8

Vegan Burger

artisan focaccia middle Eastern slaw,
vegan mayo, sweet chilli jam (Ve) 10

North African Squash & Chickpea Hotpot

quinoa salad, coriander, tzatziki, pitta (V) 10
Remove tzatziki to make Vegan (Ve)

Scottish Smoked Salmon

crème fraiche, brown bread 10

All sandwiches served with salad garnish

Halloumi & Portobello Mushroom Focaccia

sweet chilli sauce, mayo, artisan focaccia (V) 6.7

Avocado & Roasted Peppers Focaccia

vegan mayo, salad leaves, artisan focaccia (Ve) 6.7

Chicken, Feta & Sunblush Tomato Ciabatta

nut free basil pesto, artisan ciabatta 7.5

Serrano & Manchego Ciabatta

vine tomatoes, tomato relish, artisan ciabatta 7.5

Tomato & Fennel Soup

toasted artisan sourdough or multigrain (Ve) 6



Extras: only as an addition to any of the above

Bacon	3.5	Sliced Avocado (Ve)	2.5
Smoked Salmon	4	Mushrooms (Ve)	2
Cumberland Sausage	3	Poached egg (V)	1.3
Poached egg (V)	1.3	Green Salad	3

Ve - Vegan, GF - Gluten Free, V - Vegetarian

Gluten free toast available

All items prepared in an environment where wheat & other allergens such as nuts may be present.
Please advise your server if you have any allergies.