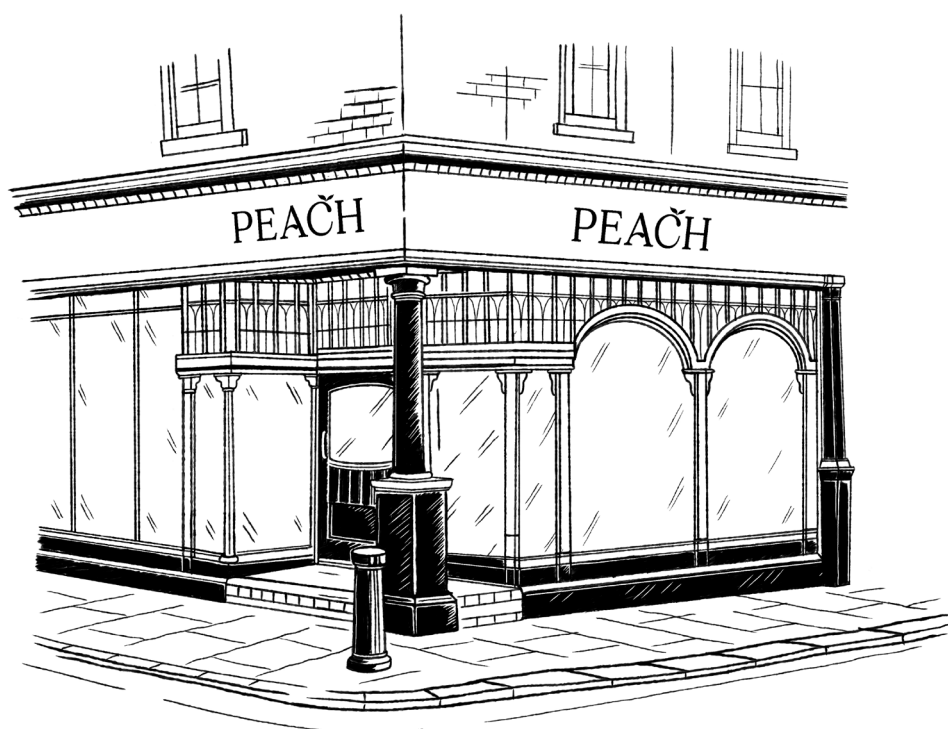


PEAČH



Breakfast & Brunch

Served all day

RICOTTA & JAM BRIOCHE (V) Thick-cut artisan brioche, whipped creamy ricotta, seasonal jam, fresh lime zest	8.5
THE PEACH BREAKFAST BUN Pork sausage patty, soft-fold egg, melted cheddar, ketchup in toasted brioche bun	9.5
FULL ENGLISH Farm eggs (any style), bacon, sausage, tomatoes, portobello mushroom, crisp hashbrown, beans, toasted sourdough	13
VEGGIE (V / Vegan Option Available) Farm eggs, plant-based sausage, grilled halloumi, portobello mushroom, tomatoes, crisp hashbrown, smashed avocado, beans, toasted sourdough	13
CILBIR EGGS (V) Poached farm eggs over garlic-infused Greek yoghurt, finished with chilli butter, pickled red onions, fried pitta	12
SHAKSHUKA (V) Spiced stew of vine tomatoes and peppers, poached eggs, toasted sourdough Add crumbled Feta	12.5 1.5
TRUFFLED MUSHROOMS ON TOAST (V) Creamy wild mushrooms, poached farm eggs, aged parmesan, peppery wild rocket, toasted sourdough	10.5
SMOKED SALMON BRIOCHE Smoked salmon, spring onion cream cheese, pickled red onions, house spice blend on toasted brioche	12.5
AVOCADO ON TOAST Toasted sourdough, sun-dried & cherry tomatoes Add: Poached eggs, chimichurri, pickled pink onions (V) Smoked salmon, capers, spring onions Poached eggs, grilled halloumi Poached eggs, bacon	10.5 3.5
EGGS ON MUFFIN (V) Poached farm eggs on a toasted English muffin, draped in house-made hollandaise Royal 12 Benedict 12 Florentine 12	
THE TRICOLORE CIABATTA Prosciutto crudo, fresh Mozzarella, and peppery wild rocket, sundried tomato, mayonnaise on toasted ciabatta with a balsamic glaze	9
GRILLED PEACH CAPRESE TOAST (V) <i>Our signature dish.</i> Caramelised peaches, buffalo Mozzarella, fresh basil, drizzled with hot harvest honey on sourdough	11.5

We use fresh Cacklebean eggs. Please inform our staff of any allergies or dietary requirements before ordering. We use all 14 allergens, and cross-contamination is possible. We cannot guarantee dishes are completely allergen-free.

Vegetarian (V) | Vegan (VG)

A discretionary 10% service charge will be added to your final bill. This goes directly to our hard-working team, both front of house and in the kitchen.

Sweet Plates & Bowls

PANCAKE STACK (V) Buttermilk pancakes, maple syrup Add: Farm eggs (any style), bacon Vanilla mascarpone, berry compote	9 3.5
BANANA BREAD Two slices of house-made banana bread topped with whipped vanilla mascarpone, berry compote served with caramelised banana	11
BERRY & BANANA YOGHURT BOWL Greek yoghurt, mixed seasonal berries, banana, honey, raisins, almond flakes, chia seeds	7.5
ARTISAN GRANOLA House-toasted nut and seed granola, Greek yoghurt, seasonal berry compote	7.5

Meat & Fish

GRILLED SALMON Over golden potatoes and wild rockets, finished with a zesty caper and dill tartare	16
STEAK & EGGS 6oz grass-fed Sirloin, two fried farm eggs, chimichurri, herb-roasted potatoes, toasted sourdough	19
THE PEACH BEEF BURGER Prime 6oz ground beef, melted cheddar, caramelised onions, crisp lettuce, vine tomato in brioche bun. Served with skin-on fries	15.5

Salads

CAESAR SALAD Crisp romaine lettuce, caesar dressing, aged parmesan, sourdough croutons. Choose from chicken or halloumi	12.5
BURRATA SALAD Creamy Burrata, heritage tomatoes, fresh basil, wild rocket, toasted pine nuts, balsamic glaze	12.5
SALMON SALAD Mixed garden greens with red onion, olives, and crunchy walnuts in honey mustard dressing	14.5

Extras

Farm Egg	3	Halloumi	3.5
Bacon	3.5	Avocado	3
Sausage	3.5	Vg Sausage	3
Hashbrown	3.5	Skin On Fries	4.5

To Share

TRUFFLE HASHBROWNS With truffle oil, aged Parmesan	5.5	FETA & MUSHROOMS Crumbled Feta and pan-seared wild mushrooms	4.5
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