

## Breakfast

<b>BANOFFEE TOAST</b> date caramel, granola, sliced banana gluten, nuts (almonds, pecans, hazelnuts)	12.50	<b>TURKISH EGGS</b> fried egg, garlic labneh, pul biber butter, chicken shawarma gluten, dairy, eggs	11.50	<b>CHILIQUILES</b> poached eggs, chipotle agave sauce, avocado, corn tortillas - add chicken shawarma 4.00 or plant based mince 3.00 dairy, eggs	11.50
<b>SOURDOUGH TOAST</b> choose from: jam, butter, marmite gluten	6.00	<b>OVERNIGHT OATS</b> seasonal fruit compote, milk, granola gluten, dairy, nuts (almonds, pecans, hazelnuts)	8.00		
<b>CACIO E PEPE</b> creamy scrambled eggs, parmesan and black pepper gluten, dairy, eggs	11.50	<b>BACON BRIOCHE</b> streaky bacon, soft brioche bun, tomato chutney.	9.50		
<b>2 EGGS ANY STYLE</b> poached/fried/scrambled— add bacon 3.50 smoked salmon 3.50 gluten, dairy	11.00	<b>AVOCADO TOAST</b> labneh, charred smashed avo, sesame carrot slaw - add 2 poached eggs 3.50 gluten, dairy, sesame, peanut	11.50		

## Small Plates

<b>FRENCH ONION DIP</b> chives, potato crisps dairy, gluten, celery, mustard, sulphites	7.50
<b>CHILI MASALA FRIES</b> sticky red and green chili sauce, black pepper and spring onions gluten, soya, celery, mustard	7.50
<b>LEVANTINE NACHOS</b> lavosh, spiced pecan mince, garlicy tahini sauce	14.50
<b>TOKYO FRIES</b> nori sesame powder, garlic mayo, toragashi sesame, egg, mustard, sulphites	7.50
<b>COVENT GARDEN MARKET SALAD</b> seasonal mixed salad, French dressing Go Large mustard, sulphites	9.50 13.50
<b>CARROT CAKE</b> cream cheese frosting gluten, dairy, nuts (pecan, walnut), eggs	7.00
<b>LEMON DRIZZLE</b> gluten, dairy, eggs	7.00
<b>CHOCOLATE BROWNIE</b> eggs, soya	7.00

## Large Plates

<b>ROASTED CAULIFLOWER FLATBREAD</b> chickpea, curry mayo, red onion, chutney	14.50	<b>DILL CHICKEN PITA</b> garlic tahini, cucumber, avocado, gem lettuce gluten, mustard, sesame, egg, sulphites	15.50
<b>PENNE PASTA</b> charred broccoli, lemon cream and peas gluten, dairy	13.50	<b>OYSTER MUSHROOM PITA</b> garlic tahini, cucumber, avocado, gem lettuce gluten, mustard, sesame, egg, sulphites	14.50
<b>SPAGHETTI</b> cherry tomatoes, red chili, pine nuts and basil - add burrata 4.50 gluten, dairy, nuts (pine)	13.50	<b>CAESAR SALAD</b> anchovies, parmesan, egg - add chicken skewer 4.00 gluten, dairy, egg, mustard, fish, sulphites	12.50
<b>SWEET ROASTED PEPPER &amp; BURRATA FLATBREAD</b> honey, walnuts, radicchio gluten, dairy, nuts (walnuts)	15.50	<b>HOMEMADE BEEF BURGER</b> brioche bun, lettuce, tomato relish, cheddar cheese gluten, dairy, egg, mustard, sulphites	14.50

## Teas & Infusions 3.75

English Breakfast	Earl Grey
Blueberry Muffin	Tumeric Twist
Baked Apple Chai	Rose Blush
Cosy Chamomile	Classic Green
Chillout Mint	Decaf English Breakfast
Jasmine Dawn	

## Seraphic Lattes 5.00

- Matcha Latte
- Lilly's Tumeric Latte

Espresso	3.00	Cappuccino	3.75
Americano	3.50	Flat White	3.75
Latte	3.75	Chai Latte	3.75

## Juices

Orange Juice	3.75
Pineapple Juice	3.75

## Afternoon Tea served daily from 4pm

### Bottomless Cake

- Carrot Cake
- Lemon Drizzle
- Chocolate Fudge
- Chocolate Brownie
- Red Velvet

### With Champagne

30.00 per person

### With Tea/Coffee

20.00 per person

## Winter Specials

### Lilly's Swiss Gruyere Fondue 25.00

minimum 2 people served with cubed potatoes and warm bread  
gooey blend of Swiss gruyere cheese, Swiss emmenthal, white wine and a touch of brandy

### Coffee Amaretto 13.00

Coffee shot, Amaretto, Coffee liqueur, topped with caramel flavoured cream

### Sleigh Ride at Prime 14.00

Brandy, Champagne, Orange, Cranberry, Rosemary

### 3Hen Mulled Wine 12.00

Zinfandel, brandy, maple, winter spices, fresh orange & berries (hot)