



Brunch 8am - 4pm

Seasonal fruit salad £4

A bowl of fresh fruits & berries
add Madagascan vanilla yoghurt & pistachio dukkah + £1

Toasted sourdough £2.5

Choice spreads & preserves: Raspberry jam, apricot preserve,
homemade peanut butter, hazelnut chocolate spread, Marmite

Bircher muesli £5.5

Grated pear, Greek yoghurt, fresh berries, spiced hazelnuts, pumpkin & sunflower seeds, honey

Porridge £5

Blackberry, ginger, orange compote
or
Banana, honey & toasted almonds

DA Breakfast bun £5.5

Bacon, avocado, chive parmesan omelette, watercress, spiced tomato relish
or
Portobello mushroom, avocado, chive parmesan omelette, watercress, chilli jam (v)
or
Falafel, roast courgette, sundried tomato houmous, alfalfa sprouts, caramelised red onion (ve)

Lemon & poppy seed ricotta pancakes £6.5

Pancake stack, blackberry compote, creme fraiche, fresh berries, hazelnut dukkah

Tofu scramble £7

Smokey baked beans, fresh avocado, sautéed seasonal greens, toasted sourdough, chive oil (ve)

Bubble & squeak hash brown £6

Potato, carrot, parsnip hash brown, 2 poached eggs, dressed watercress, DA spiced ketchup
add streaky smoked bacon + £2
add sautéed thick sliced Portobello mushrooms + £2

Dirty Apron kedgeree £9

Smoked haddock and trout, spiced rice, egg, coriander, selection of homemade Indian condiments including
fresh mint yoghurt, aubergine & tamarind pickle & mango & lime relish with herby potato flat bread