

## Granola Bowl £6.00

We made our granola in house with a mixture of nuts, oats and honey. Served with yogurt and berries. For a healthy start to your day, this is the perfect light brunch option. Add honey for 50p

## Beans on Toast £7.00

This is a Spanish take on the classic British staple. We make our beans with fresh tomatoes, butter beans and a secret mix of spices and seasonings to make them smokey and delicious.

## Bruschetta £7.00

A mixture of tiny pearls of mozzarella, cherry tomatoes and fresh basil glazed in balsamic vinegar and cooked for a few minutes just to lightly melt the cheese.

## Soup £5.50

Our chunky soup is a fan favourite on our tapas menu, we thought we had to bring it to the brunch menu too. A tomato based soup, with potato, onion, red pepper and filled to the brim with flavour. Served with bread and butter.

# Build Your own: Bagel or Taco £8.00

Taco comes with homemade pico de gallo Choose any 2 Protein: Bacon Chorizo Eggs (however you like them) Halloumi Vegan Egg Alternative Vegetarian Sausage Vegan Bacon Avocado

And any 2 topping: Mushrooms Red Pepper Red Onion Cheddar Cheese Seasoned Paprika Potato Vegan Cheddar Cheese Cream Cheese If you would like to add any other toppings to your taco or bagel

it's an extra £1.50 for protein and £1 for toppings

Optional Sides: 1 Egg £1.50 Hash Browns £3.00 Fried Halloumi £4.00 Bacon, Chorizo, or Vegetarian Sausage £1.50 Smokey Beans £4.00 Mini Patatas Bravas £3.00









