

COCKTAILS

BELLINI	9
MIMOSA	9
ROSSINI	9



SPARKLING

PROSECCO 'FILI', SACCHETTO	
BTL 32	125ML 7
SEYVAL BLANC 'GMF'	
BTL 45	

BREAKFAST

SERVED FROM 9:00

AVOCADO & SEEDS ON SOURDOUGH 8.5
SMASHED AVOCADO, RADISH, ROASTED OMEGA SEEDS.

HOUSE ORGANIC PORRIDGE 7.5
BERRIES, APPLE, BANANA, ALMOND MILK, HONEY, CINNAMON, OMEGA SEEDS.

AÇAÍ SMOOTHIE BOWL 9.5
SERVED WITH GRANOLA, COCONUT YOGURT, CHIA SEEDS, SEASONAL FRESH FRUITS.

PANCAKES 11
WITH BACON, BLUEBERRIES & MAPLE SYRUP.

PANCAKES 11
WITH CREAM, BANANA, BERRIES & BLUEBERRY JAM.

BRIOCHE FRENCH TOAST 11
CREAM, BANANA, SEASONAL FRUITS, CRUSHED PISTACHIOS & MAPLE SYRUP.

TRUFFLED FOLDED EGGS 13
WITH CHIVES & PEASHOOTS ON SOURDOUGH BREAD.

AUSSIE FOLDED EGGS 8.5
WITH CHIVES & PEASHOOTS ON SOURDOUGH BREAD.

SHAKSHUKA WITH SOURDOUGH 12
EGGS BAKED IN SPICY TOMATO SAUCE, ONION, PEPPERS, FETA & HERBS WITH TOASTED SOURDOUGH.

BOOST YOUR BREAKFAST

SMOKED SALMON 3.5 FETA CHEESE & CHILLI 2.5 STREAKY BACON 3.5 GRILLED HALLOUMI 3.5 FRIED EGG 1.5 HALF AVOCADO 2 CHORIZO 3.5

MAINS

SERVED FROM 12:30

CHICKEN BRIOCHE 14
BABY GEM, CARAMALISED ONION, TOMATOES, BASIL & CHIPOTLE IN TOASTED CREME BRIOCHE, SERVED WITH SIDE BABY LEAVES & POTATO CRISPS.
+CHEDDAR CHEESE 1.5

F&H CHICKEN & COUSCOUS BOWL 14
SERVED WITH MIXED LEAVES, CHERRY TOMATO, PEPPERS, OLIVE OIL & BALSAMIC DRESSING.

TRAPPED ROASTED SALT BEEF 13
CHEDDAR CHEESE, PICKLED CUCUMBERS, ROCKET, RED CHILLI WITH DIJON MUSTARD IN TOASTED SOURDOUGH, SERVED WITH SIDE BABY LEAVES & POTATO CRISPS.

HALLOUMI & AVOCADO BRIOCHE (v) 13
MIXED PEPPERS, SPINACH, BASIL, SERVED WITH SIDE BABY LEAVES & POTATO CRISPS.

F&H ITALIAN BOWL (v) 12
BABY LEAVES, BUFFALO MOZZARELLA, CHERRY TOMATOES, CUCUMBER, PEPPERS, TOASTED SOURDOUGH WITH PESTO & BALSAMIC DRESSING.

F&H VEGAN BOWL (v)(vg) 14
CRISPY KALE, FALAFEL, COUSCOUS, ROASTED BUTTERNUT SQUASH, POMEGRANATE, AVOCADO, SPINACH, ROASTED OMEGA SEEDS WITH HARISSA HUMMUS DRESSING.

BOOST YOUR LUNCH

SMOKED SALMON 3.5 CHICKEN BREAST 4.5 STREAKY BACON 3.5 GRILLED HALLOUMI 3.5 HALF AVOCADO 2

Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we **cannot guarantee** dishes are 100% allergen free.