

DAYROOMS CAFÉ

	Avocado Toast - sprouting salad, heirloom tomatoes, goats curd, chilli oil, black sesame seeds, add poached eggs +3	11.5
	Smoked Salmon Royal Croissant - watercress, asparagus, poached eggs & truffle hollandaise	14
GF	Breakfast Bowl - avocado, sweet potato, shredded carrots, watercress, courgette fritters with creme fraiche & salsa verde, add salmon +4, add poached eggs +3	13
GF	Baked Green Eggs - broccolini, edamame, chard, salsa verde, green chilli & soy	9.5
V/GF	Boa Vida Premium Acai Bowl - banana & granola, add berries +2.5, add coconut yoghurt +2	8.5
GF	Bircher Muesli - crunchy oats, creme fraiche, lemon curd, berries, mint, add coconut yoghurt (GF) +2	8.5
GF	Strawberries & Cream Hotcake - matcha meringue shards, strawberry sauce, creme fraiche, basil	10.5
	Eggs Any Style - poached, scrambled or fried on sourdough toast	7
	Jam & Butter Toast - rhubarb & ginger house made jam, British butter and sourdough toast, add gluten free toast 2.5	4

After 12

	Braised Artichoke Spaghetti - fresh mint, pinenut & parmesan	14.5
	Dayrooms Lamb Burger - caramelised pineapple, horseradish salsa verde & crispy shallots with lime, chilli & pineapple salsa, add bacon +3.5	12
GF	Sticky Sesame Chicken Roll - house pickled cucumber, coriander, slaw crispy shallots, sriracha & lime mayo	11.5
	Courgette Fritters Salad - quinoa, buckwheat, coriander, mint, tahini yoghurt & zhoug, add salmon +4, add poached eggs +3, add halloumi +2.5	12

EXTRAS:

avocado 2.8	bacon 3.5	smoked salmon 4	halloumi 2.5	poached eggs 3
green salad 3	heirloom tomatoes 3	truffle oil 1.5	sourdough toast 2	
gluten free toast 2.5	maple syrup 1	coconut yoghurt 2	granola 3	mixed berries 2.5

GF = gluten free V = vegan

Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

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COFFEE - OZONE COFFEE ROASTERS

Espresso	2.3
Short Macchiato	2.4
Piccolo	2.5
Long Black	2.4
Cappuccino	2.9
Flat White	2.9
Latte	2.9
Mocha	3.2

HOT

Loose leaf tea	2.8
Hot chocolate	3
Chai Latte	3
Matcha Latte, on almond milk	3
Golden Turmeric Latte, on almond milk	3

Extra shot, decaf, non-dairy add .5

BLENDED COLDS

Cherry Ripe Milkshake	7
Salted Caramel Milk	7
Classic Banana Smoothie	6.5
Super C Smoothie	7
The Green Smoothie	7

COLDS

Sparkling water	2
Still water	1.75
Fountain of Youth	3.5
Coconut Water	
JARR Kombucha	3.99

SPARKLING

Prosecco Frizzante DOC, Tenuta Cirvanetta, Fidora, Veneto, Italy ORGANIC, VG, V	8/38
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ROSE

Mon Rose de Montrose, Languedoc, France	8/32
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WHITE

Clef d'Argent, Sauvignon Blanc, Cotes de Gascogne, France	7.5/30
Pecorino Offida, Tenuta de Angelis, Marche, Italy ORGANIC	9/36

RED

Primitivo 'Grifone', Puglia, Italy	7.5/30
Botijo Rojo Garnacha, Valdejalón, Spain ORGANIC, VG, V	9/36

COCKTAILS

DC Cocktail - lemon, pineapple & rose syrup topped with prosecco	12
Aperol Spritz - aperol, prosecco topped with soda	10
Espresso Martini - ozone coffee, kettle one vodka & Kahlua	11

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