



## BREAKFAST

### COCKTAILS •

#### BLOODY MARY

East London Vodka, Homemade  
Bloody Mary Mix, Lemon

..... 13

#### ESPRESSO MARTINI

Homemade Coffee Liquor,  
East London Vodka, Espresso

..... 13

#### MIMOSA

Cava, Orange Juice

..... 8

### • GRAINS

#### HOUSE GRANOLA (V)

Yoghurt & Fresh Fruit

..... 7.5

#### OVERNIGHT OATS & MACERATED STRAWBERRIES (V)

Orange, Golden Raisins, Chai Seeds & Yoghurt

..... 7

### EGGS AND •

#### EGGS ROYALE

Smoked Salmon, Poached Eggs,  
Brown Butter Hollandaise  
& Crispy Onion Crunch

..... 18

#### SALT BEEF BENEDICT

Salt Beef, Poached Eggs, Brown  
Butter Hollandaise  
& Crispy Onion Crunch

..... 16.5

#### TRUFFLED MUSHROOM BENEDICT

Spinach, Poached Egg, Brown Butter  
Hollandaise & Crispy Onion Crunch

..... 15

#### SALMON & SPINACH BAKED EGGS

Smoked Salmon, Spinach,  
Cream, Nutmeg & Egg

..... 16

#### BREAKFAST MUFFIN BAP

Cumberland Sausage, Streaky  
Bacon, Roast Mushrooms,  
Fried Egg & Bloody Mary Jam

..... 15

#### MUSHROOM & SPINACH BAKED EGGS

Eggs, Mushrooms, Spinach,  
Cream & Nutmeg

..... 14

#### WELSH RAREBIT (V)

Slow Roast Tomatoes, Bloody  
Mary Jam & Henderson's Relish

..... 12

*Add Poached Egg... 2*

*Add Bacon... 5*

#### WARM BAKEWELL BRIOCHE (V)

Brioche Stuffed with Cherry  
Compote, Vanilla Cream &  
Almond Frangipane

..... 12

#### EGGS ON TOAST

Two Eggs Any Style on Toast

..... 7.5

• MORE

### • TRIMMINGS

#### OQS BREAKFAST

Poached Eggs, Cumberland Sausage,  
Streaky Bacon, Roast Tomato, Roast Mushroom,  
Baked Beans, Black Pudding & Toast

..... 18

#### OQS VEGGIE (V)

Poached Eggs, Roast Mushroom,  
Baked Beans, Roast Tomato, Spinach,  
Halloumi & Toast

..... 17

ALL THE

### • SIDES

ROAST MUSHROOMS (VF)... 3.5 / ROAST TOMATOES (VF)... 3.5

HALLOUMI (V)... 5

STREAKY BACON... 5 / CUMBERLAND SAUSAGE... 5

WILTED SPINACH (VF)... 4 / SMOKIN' BROTHERS SMOKED SALMON... 6

BLACK PUDDING... 4.5 / TOAST & JAM... 6 / BAKED BEANS (VF)... 3.5

We are proud to work with some wonderful British suppliers including smoked salmon from Smokin' Brothers, sustainably produced meat and poultry from O'Shea Butchers, charcuterie from Cobble Lane Cured plus dairy from Estate Dairy and St James Cheesemakers. We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available. V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared. A discretionary service charge of 13.5% will be added to your bill, all of which is shared between the team.

# DRINKS

## SPARKLING WINE

	GLASS
Vins El Cep Cava Kila Brut, Spain	7
Hattingley Classic Reserve, Hampshire, England, NV	13
Champagne Claude Renoux Blanc de Noirs Brut, Champagne, France, NV	14
Purus Non-Alcoholic Sparkling Organic BdB, NV, Spain	6

## DRINKS

HOT

### BLACK

Espresso	2.8
Long Black	3
Drip Filter	3.4
<i>Light Roasted, Pale Colour, Milk</i>	
<i>Chocolate, Orange &amp; Toffee Hints</i>	

### COLD

Iced Long Black	3
Iced Latte	3.6

### WHITE

Macchiato	3
Flat White	3.6
Cappuccino	3.6
Latte	3.6
Piccolo	3

### TEAS & TISANES

<i>By Good &amp; Proper Tea</i>	
English Breakfast	3
Earl Grey	3
Hibiscus	3
Jade Tips	3
Wild Rooibos	3

### CHOCOLATE

<i>Coco deluxe</i>	
Hot Chocolate	3.6
Mocha	3.8

### SPICE IT UP

Chai Latte	3.6
Matcha Latte	3.6
Beetroot Latte	3.6
Fresh Mint Infusion	3
Lemon, Ginger & Honey Infusion	3

## JUICES

OJ Freshly Squeezed	5	Sunshine Coast	5
Green Immunity Booster	5	Apple, Ginger, Carrot & Orange	
Celery, Cucumber, Kale, Apple & Lime		Heart Beet	5
		Apple, Carrot, Ginger & Beetroot	

## SMOOTHIES

PBD	5.5	Classic Berry	5.5
Peanut Butter, Date, Banana, Milk & Cinnamon		Banana, Berry, Honey, Milk & Yoghurt	
Glory	5.5		
Spinach, Mango, Banana, Apple & Flax Seeds			

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