



Summer Bowls

BREAKFAST

THE FULL ENGLISH REMIX £21

Classic English breakfast flavours - served bowl-style, no rules, all comfort.

GOLDEN MANGO GLOW BOWL £11

Creamy mango yoghurt, chia seeds, bee pollen, raspberries & toasted coconut (Contains Dairy & Nuts)

BLUE MOOD BOWL £11

Velvety spirulina yoghurt, bursting blueberries, bananas & toasted pecans (Contains Dairy & Nuts)

BEE WILD BERRY £11

Juicy blackberries, silky banana, golden almond flakes & a drizzle of bee pollen sweetness (Contains Dairy & Nuts)

LUNCH

ISLAND HEAT PUNCH BOWL (CHOICE FROM PRAWNS / CHICKEN) £22

Prawn or Chicken, fresh avocado, cucumber, scallions & island-style poke vibes.

COCONUT CRUNCH TOFU BOWL (VG) £19

Crispy tofu, coconut-lime sticky rice, toasted sesame & fresh coriander.

DESSERT

CHOCOHOLIC INDULGENCE POT £14

Silky chocolate mousse layered with rich brownie and nuts in edible pot.

BERRY BARE BLISS (VG) £14

Fresh summer berries with whipped vegan cream.

Cocktails



PATRÓN GOLDEN HOUR OLD FASHIONED

£13

A confident, sun drenched twist on a classic. Silky Patrón tequila meets aromatic Angostura and bright grapefruit bitters, delivering depth, warmth and a subtle citrus lift. Smooth, sophisticated, and made to linger.

MALIBU COASTAL CRUSH

£13

A fresh escape in a glass. Tropical Malibu blended with zesty lime, cooling cucumber and fragrant mint, lightly sweetened and finished with a sparkling lemonade top. Refreshing, playful and effortlessly summery. served tiki style for pure holiday vibes.

URBAN GARDEN GIN SMASH

£13

Green, crisp and unapologetically fresh. Premium gin shaken with crushed basil leaves and silky sugar syrup, served over ice for a clean, herbaceous hit. A modern city cocktail inspired by hidden rooftop gardens.

CARIOCA SUNSET CAIPIRINHA

£13

Brazilian soul, London swagger. Bold cachaça muddled with juicy lime wedges and white sugar, poured over ice and gently stirred. Simple, vibrant and irresistibly refreshing, sunset energy in every sip.