



BREAKFAST MENU

SAVOURY

Eggs Your Way (G) (CE) 9

Free range eggs your way, sourdough or GF toast, cherry tomatoes, microgreens.

Smashed Avocado Toast (G) 13.5

Avocado, sourdough or GF toast, organic sprouted beans, crispy spiced chickpeas, microgreens.

Mushroom & Homemade Labne Toast (G) (S) 14

Sautéed mushrooms, spinach, vegan labne, sourdough toast, cherry tomatoes, Zaatar.

Eggs Florentine/Royale (N) (M) (CE) (F) 16/18

Our homemade chia & oat muffin, spinach or smoked salmon, cashew hollandaise, poached eggs.

Yeotown English Breakfast (CE) (SY) (G) 17

Eggs as you like, vegan sausage, homemade baked beans, mushrooms, spinach, herb potatoes, cherry tomatoes, sourdough or GF toast.

Shakshuka (CE) (G) 16

Poached eggs, rich tomato & pepper sauce, vegan feta, super seed mix, coriander cress, sourdough toast.

Huevos Rancheros (CE) 17

Blue corn tortillas, black bean salsa, fried eggs, vegan feta, avocado, red chilli, coriander cress.

SWEET

Protein Power Porridge (SU) (N) 11.5

Hemp, flax seed & oat porridge, homemade berry compote, almond butter, granola.

Apple & Beetroot Bircher (SU) 11.5

Beetroot, apple & cinnamon overnight oats, poached apple, banana & granola.

House Superfood Granola (SU) 11.75

Premium coconut yoghurt, poached fruits, red berries & maple syrup.

Yeotown Acai Bowl (SU) (N) 14

Acai bowl made with organic acai topped with granola, almond butter, banana & berries.

Blue Butterfly Pea Pancakes 14

Blueberry & banana pancakes, premium coconut yoghurt, butterfly pea maple syrup, coconut flakes.

Strawberry & Rhubarb 15

French Toast (G)

Vegan French toast, strawberry & rhubarb syrup, orange blossom yoghurt, oat crumble.

Raspberry & Pistachio 14

Waffles (SU) (N)

Chia & oat waffles, raspberry date caramel sauce, banana, berries & pistachio.

EXTRAS

Eggs As You Like (CE) 4

Avocado 3.5

Smoked Salmon (F) 4.75

Vegan Sausages 4.5

Homemade Baked Beans (SY) 3.5

Sourdough or GF Toast (G) 3

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

Allergen Guide: Celery (C) - Gluten (G) - Mustard (M) - Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) - Soya (SY) - Fish (F) - Eggs (CE) - Vegan (VG) - Gluten Free (GF) - Nut Free Option (NFO)