



M E N U



1 OUR STORIES



1 ALLERGENS

• BREAKFAST •

UNTIL 11.30AM MON-FRI | UNTIL 2PM SAT & SUN

BAKERY

Our name means 'the daily bread'. Our bread has always been organic, sourdough, vegan and baked daily. With only four ingredients: flour, salt, water and time... simplicity meets quality.

CROISSANT	2 ⁷⁵
ALMOND CROISSANT ^N	3 ⁷⁵
HIBISCUS CROISSANT ^{VG}	3—
PAIN AU CHOCOLAT	3 ²⁵
PAIN AU RAISIN ^{VG/N}	3 ⁵⁰
CINNAMON SWIRL ^{VG/N}	3 ⁷⁵
ORGANIC MUFFINS	3 ⁷⁵
• Spelt and banana ^N	
• Blueberry ^{VG/N}	
• Chocolate chip	
CHEDDAR & MUSTARD SCONE	4 ²⁵
SPINACH & PINE NUT SWIRL ^{VG/N}	5 ⁵⁰

TOAST

Help yourself to our selection of organic jams, Belgian spreads, honey and organic butter.

ORGANIC BREAD (toasted or untoasted)	3 ⁵⁰
• Wheat	• Seeded
• Rye	• White
• Spelt	• Brioche
BUCKWHEAT ^{GF}	3 ⁵⁰
BAGUETTE ANCIENNE ^{VG}	3 ⁷⁵
HAZELNUT & RAISIN FLUTE ^{VG/N}	3 ⁷⁵
BAKER'S BASKET ^{VG}	6 ⁵⁰
A selection of our organic breads	
TOASTED ENGLISH MUFFIN	3 ⁵⁰

TARTINES

Any tartine can be made with buckwheat bread ^{GF}

AVOCADO TOAST ^{VG}	8 ⁵⁰
Smashed avocado, baked seeds, chilli flakes, mustard cress, on toasted wheat	
+ Organic poached egg	2 ⁵⁰
MUSHROOM TOAST ^{VG}	9 ⁵⁰
Roast Portobello mushrooms, roast tomatoes, baby spinach, chilli flakes and Prosociano, on toasted wheat	
ORGANIC EGG & SALMON SALAD	10 ⁵⁰
Hot smoked salmon, spiced egg mayo, pickled red onion and mustard cress, on toasted wheat	
SMOKED SALMON CALIFORNIA	10 ⁵⁰
With chive cream cheese, pickled cucumber, radish and dill, on carrot rye	

BAKER'S BREAKFAST

9—

Choice of croissant or pain au chocolat with an assortment of our organic breads, fresh orange juice and choice of hot drink

+ FRUIT YOGHURT POT	3 ⁵⁰
+ SMALL FRUIT SALAD	3—

BRIOCHE FRENCH TOAST

Butter brioche slices soaked in organic egg custard and cinnamon

+ Maple cured bacon, maple and yoghurt	11 ⁵⁰
+ Fruits, honey and yoghurt	9 ⁵⁰

BREAD END WAFFLES

Homemade with our organic sourdough bread ends, which are soaked overnight

+ Banana, Noisella, yoghurt, honey, nuts and cacao ^N	8 ⁵⁰
+ Berry compote, yoghurt and honey	8 ⁵⁰

FRUITS & GRAINS

PORRIDGE ^{VG}	5 ⁵⁰
Oats, rye and barley flakes with oat milk	
+ Fruit compote	
+ Banana, honey and baked seeds	
OVERNIGHT OATS ^{VG/N}	5 ⁷⁵
Soya yoghurt, blueberries and baked seeds	
PARFAIT BOWL ^N	6 ⁵⁰
Greek yoghurt with organic granola and berries (Soya yoghurt is also available ^{VG})	
RASPBERRY CHIA SEED PUDDING ^{VG/GF}	5 ⁷⁵
Topped with dragon fruit and berries	
FRESH FRUIT SALAD ^{VG}	5 ⁵⁰
With berries	

ORGANIC EGGS

EGGS & SOLDIERS	5 ⁷⁵
Two soft-boiled eggs with sourdough soldiers	
SCRAMBLED EGGS ON TOAST	7—
+ Free-range bacon	9 ⁵⁰
+ Severn & Wye smoked salmon	10 ⁵⁰
+ Roasted Portobello mushrooms	8 ⁵⁰
BAKED EGGS	9 ⁵⁰
With roasted Portobello mushrooms, grilled artichoke, spinach, roast onion, tomato, Sriracha sauce and baguette	

SANDWICHES

B.L.T. MUFFIN	7 ⁵⁰
Free-range bacon, lettuce, avocado and tomato, in a toasted English muffin	
V.L.T. BUN ^{VG}	8—
Marinated organic tempeh, avocado, truffle mayo, Prosociano, plum tomato and baby gem, in a sweet potato brioche	
CROQUE CROISSANT	6 ⁵⁰
Topped with béchamel, Cheddar, aged Gouda and free-range ham	

SIDE ORDERS

ORGANIC SCRAMBLED EGGS	4 ⁵⁰
FREE-RANGE BACON	4 ⁵⁰
SEVERN & WYE SMOKED SALMON	5 ⁵⁰
FREE-RANGE HAM	3 ⁷⁵
AGED GOUDA	3 ⁷⁵
SMASHED AVOCADO ^{VG}	4 ⁵⁰
AVOCADO (half) ^{VG}	3 ⁵⁰
ROAST PORTOBELLO MUSHROOMS ^{VG}	3 ⁵⁰
ROAST TOMATOES ^{VG}	2 ⁵⁰

BRUNCH DE BRUXELLES

18⁵⁰

Choice of any side and any pastry, with an organic soft boiled egg and a fruit salad, served with an assortment of our organic breads, fresh orange juice and choice of hot drink

We want to create healthy food that is good for our guests and the planet. We are Food Made Good members of the Sustainable Restaurant Association.



Our meat is all from free range British farms and our fish is approved by the Marine Stewardship Council. Our eggs are organic and sourced from British farms.

VG = VEGAN / N = CONTAINS NUTS / GF = GLUTEN FREE

Before you order, please let us know if you have any allergies or intolerances. We're a bakery so items that don't contain gluten may contain traces. We mark GF on all our bakery and patisserie and serve GF bread which can replace any toast or bread.

Service is not included. We'll add a discretionary service charge of 10% for groups of five or more.