

# AT feast

# BREAKFAST

<b>GRANOLA</b> <small>V GF</small>	12
<i>Thick Greek yoghurt, topped with toasted oats, nuts, berries and maple syrup</i>	
<b>ORGANIC ACAI BOWL</b> <small>VG GF</small>	12
<i>Banana, granola, fresh berries</i>	
<b>PASTRY SELECTION</b>	6
<i>Butter croissant OR pain au chocolat</i>	
<b>FRUIT SALAD &amp; MAPLE YOGHURT</b> <small>V GF NF</small>	15
<i>Ripest of the season</i>	
<b>SMASHED AVOCADO TOAST</b> <small>V NF</small>	15
<i>Smashed avocado mixed with yoghurt and chipotle served with a poached egg on a toasted sourdough bread</i>	
<b>BREAKFAST SANDWICH</b> <small>NF</small>	16
<i>Applewood bacon and English pork sausage with spicy tomato relish and brioche bun, served with roasted potato</i>	
<i>Add an egg</i>	+4
<b>BUTTERMILK PANCAKES</b> <small>V DF</small>	16
<i>Stack of fluffy pancakes served with mulled berries and maple syrup</i>	

*Our menu focuses on fresh, nutritious, organic, responsibly-sourced ingredients... ask your server for the story of your feast*



@AT\_FEASTSG

TAG US IN YOUR PHOTOS NOT FOR ANY PRIZE OR FREEBIES, JUST BECAUSE YOU'RE A COOL CAT LOOKING TO SUPPORT A COOL RESTAURANT.

DF - Dairy Free GF - Gluten Free NF - Nut Free V - Vegetarian VG - Vegan

Prices are subject to service charge and government taxes