

SYCAMORE

VINO • CUCINA

BREAKFAST MENU

SEASONAL COLD PRESSES

freshly pressed at 5 each

HOUSE SMOOTHIE

All smoothies at 5 each

Green smoothie – Kale, banana, ginger & honey

Red smoothie – Apple, carrots, beetroot, & honey

Healing smoothie – Coconut & almond milk, turmeric, fresh ginger, banana, honey & oats

Mixed fruit smoothie – Banana and selection of berries, apple juice & agave syrup

JUICES

Apple, grapefruit, cranberry, pineapple 3.5

SYCAMORE MARY

Fresh tomato juice, special Sycamore spice mix 5

TO SHARE

Toasted sourdough – Unpasteurised butter, green navel marmalade 4

Dolce basket – Assortment of pastries, doughnuts & biscuits 12

The Middle Eight – Selection of salamis, cheeses, fruits & pastries (2-4 persons) 20

HEALTHY

Seasonal fruits 7

Granola – Coconut or Greek yoghurt, fresh berries 5.5

Quinoa and chia seed porridge – Berries, sunflower seeds 5.5

Chia seed pot – Yoghurt, granola, nuts 4.5

Bircher muesli – Fresh apple, toasted almonds, berries 5.5

Salumi e formaggi – Selection of cured meats and cheeses 10

THE DELUXE

Any dish from
HEALTHY or BAKERY
and EGGS
toasted sourdough
& preserves, juice and
coffee or tea

25

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.
Please advise your waiter if you have any allergens or dietary requirements.

EGGS

Eggs in purgatory with sourdough toast – Two free range eggs baked with tomato, peppers, onions, feta crumbs, parsley (v, gf)	7.5
Tigelle & eggs – Bread of Bologna, poached eggs, spinach, warm butter sauce (v) or with smoked salmon or salami	6 / 11.5
Avocado on sourdough – Soft poached hen eggs (v)	8.5
Whipped eggs, brioche – With smoked salmon, nduja or avocado (v)	10
Frittata – Piquillo pepper, taleggio cheese, spinach (v, gf)	8
Sycamore breakfast – Two eggs any style, thick cut old spot pancetta & salsiccia, tomatoes, sourdough toast	14
Sycamore plant-based breakfast – Avocado, spinach, tomatoes, braised tarbais beans, sourdough toast (vg)	12
Pork cutlet – Old spot pork cutlet, fried eggs, Tuscan beans	17

BREAKFAST PIZZA

Nutella pizza – Crème fraiche, chocolate ganache (v)	9
Nduja pizza – Soft poached egg, nduja, pine nuts	12
Fiorentina pizza – Eggs, spinach, crème fraiche (v) / add pancetta	9 / 12

BAKERY

Almond stuffed brioche – Berries, honey, yoghurt	7.5
Vanilla arancini – Jam stuffed vanilla rice ball, lemon zabaglione	6.5
Fruit and nut salamis – Chocolate, dried fruit and nuts (gf)	3.5
Amaretti – Northern Italian macaroon	1.5
Focaccia – San Daniele, black figs, honey	8
Sourdough – Tomato, black olive, rocket	7.5
Cannoli – Sicilian deep-fried crispy pastry dough	2.5
Bomboloni – Italian doughnuts with various fillings	2
Biscotti – Ubiquitous in Italy various shapes sizes and flavours	1.5
Sporcamuss – Literally “dirty mouth”, puff pastry filled with sweet things covered in icing sugar	2.5
Croissant – Choices of butter or almond	2.5
Lemon & orange polenta cake – Cream cheese icing	3.5
Flourless chocolate cake – Crème fraiche (gf)	7

TEAS

all 3.5

COFFEES

Selection of teas from Tea Palace

English Breakfast

Earl Grey

Middle Eight Signature Blend

Organic Chamomile

Organic Sencha Green Tea

Organic Peppermint

Jasmine with Flowers

Fresh Mint

Our coffee beans are carefully selected from Musseti, Italian true tradition

Espresso / Macchiato 2.5

Americano / Doppio Espresso 3

Sycamore Latte / Cappuccino / Flat white / Mocha / Hot chocolate 3.5