

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

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 2.5

Macchiato

Americano 3

Doppio Espresso

Sycamore Latte 3.5

Cappuccino

Flat white

Hot chocolate

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.

THE DELUXE

Any dish from
BAKERY or HEALTHY
and EGGS

Toasted sourdough
& preserves,

Juice

Coffee or Tea

25

BAKERY

Vanilla arancini - Jam stuffed vanilla rice ball, lemon zabaglione	6.5
Amaretti - Northern Italian macaroon	1.5
Bomboloni - Italian doughnuts with various fillings	2
Biscotti - Ubiquitous in Italy, various shapes sizes and flavours	1.5
Croissant - Choices of butter or almond	2.5
Lemon & orange polenta cake - Cream cheese icing	3.5

HEALTHY

Seasonal fruits (vg, gf)	7
Granola - Coconut (vg) or Greek yoghurt (v), fresh berries (gf)	5.5
Quinoa and chia seed porridge - Berries, sunflower seeds (vg, gf)	5.5
Chia seed pot - Yoghurt, granola, nuts (v)	4.5
Bircher muesli - Fresh apple, toasted almonds, berries (vg, gf)	5.5
Salumi e formaggi - Selection of cured meats and cheeses	10

EGGS

Focaccia & eggs - Homemade focaccia, poached eggs, warm butter sauce with spinach (v), 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 plant-based breakfast - Avocado, spinach, tomatoes, Tuscan beans, sourdough toast (vg)	12
Sycamore breakfast - Two eggs any style, thick-cut Old Spot pancetta & salsiccia, tomatoes, sourdough toast	14