



OPEN FROM 8:30AM

BREAKFAST SERVED MONDAY – SATURDAY 9AM TILL 11AM

Organic farm eggs any style - on sourdough toast (v/gfo)	8
Bray Benny - slow cooked duck or dill smoked salmon on toasted crumpet, organic poachies & house hollandaise	12
Bray McMuffin - sausage & organic friend egg in a toasted muffin, hash browns	9
Fluffy French toast served sweet or savoury <i>Streaky bacon & honey or fresh berries & coconut yoghurt</i>	9
Homemade granola <i>with</i> coconut yoghurt & seasonal berries (pb)	8
The Full Bray (gfo) Streaky bacon, farmer sausage, eggs, baked beans, hash brown, sauteed mushrooms, grilled tomatoes & sourdough toast	13
The Veggie Bray (v/pbo/gfo) Veggie sausage, eggs, hash brown, sauteed mushrooms, baked beans, grilled tomatoes & sourdough toast	12
Avocado on sourdough toast, organic poachies, toasted chilli & sesame seeds (v/gfo)	10

SERVED MONDAY – SUNDAY 9AM TILL 12PM

Streaky bacon or sausage bap in a toasted brioche bun <i>with</i> ketchup or brown sauce (gfo)	7
Warm pastries – ask your server for today's delights! (v)	2.7

HOT DRINKS

Americano	3.1
Cappuccino	3.5
Latte	3.5
Flat White	3.5
Cortado	3.2
Espresso	3 / 3.5
Hot Chocolate	3.6
Chai Latte	3.5
Teas // Birchall	3
English Breakfast, Decaf, Earl Grey, Tropical Green, Moroccan Mint, Rooibus, Berry Hibiscus, Lemongrass & Ginger, Camomile	
Oat Milk, Almond, Soya	.4
Caramel, Vanilla, Hazelnut	.75

JUICES	2.8 / 3.9
Orange / Cloudy Apple / Pineapple / Grapefruit	

If you have an allergy, please talk to a member of our team. While a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (pb) plant-based (gf) gluten free (gfo) gluten free option (pbo) plant-based option. We add a discretionary 12.5% service charge – please let us know if you would like this removed.