



MORNING 8 - 11:45

BREAKFAST STAPLES

Toasted Artisan Bread (v/vg available)	4.5	Tropical Granola (v)	9.6
Buttered thick cut ATN bloomer, jam, marmalade or honey		Natural yoghurt, apple, pomegranate, mango	
Homemade Fruit Loaf (v)	4.5	Scrambled Eggs (v/gfi available)	9.8
Thick cut ATN enriched dough, house glaze		Thick cut toasted ATN bloomer, Maldon salt	
Jam, marmalade or honey		- Sourdough upgrade	.5
		- Add beetroot + gin cured salmon	2.5
		- Add bacon/sausage	2.5
		- Add cheese	1.0
Warm Homemade Croissant (v)	4.5	Breakfast Sandwich (gfi available)	8.5
- Add jam + Butter	1.5	Back bacon or sausage, thick cut ATN bloomer	
- Add nutella + Gelato	3.0	- Sourdough upgrade	.5
		- Add egg	1.0
		- Add cheese	1.0

TREAT YOURSELF

Eggs Benedict (gfi available)	13.9	Steak + Eggs (gfi available)	15.3
Slow-braised ham shank, toasted ATN bakery muffin, house hollandaise		Rump steak, nduja hazelnut dressing, spinach, fried egg, ATN sourdough	
		- Add avocado smash	2.5
Eggs Royale (gfi available)	14.7	Crushed Avocado on Toast	13.8
Gin cured smoked Scottish salmon, toasted ATN bakery muffin, house hollandaise		(v/vg available / gfi available)	
		Fresh chillies, pickled red onion, soft poached eggs, basil oil	
Mushrooms on Toast (v/gfi available)	13.5	- Add bacon OR sausage	2.5
ATN sourdough, chestnut mushrooms, spinach, soft poached egg		- Add beetroot + gin cured salmon	2.5
- Add bacon OR sausage	2.0	- Add chorizo	2.5
Salt Beef Hash	14.9	Black Bean Tostada (v/vg available)	16.7
House cured salt beef, potato, pickles, soft poached egg, hollandaise.		Refried beans, smashed avocado, chilli lime mayo, soft poached egg, baby spinach, crisp tortilla	
		- Add chorizo	2.5
		- Add chicken	2.5
		- Add rump steak	5.5
Handmade Potato Cakes (v/vg available)	13.7	Pancake Stack (v)	13.5
Soft poached eggs, wilted spinach, roast tomato		ATN bakery brioche loaf,	
- Add braised ham hock / sausage	2.5	- Maple syrup + streaky bacon OR	
- Add beetroot cured salmon	2.5	- Nutella + gelato	
		- Berry compote, crème fraiche	

Every dish we make is freshly prepared in small kitchens and bakeries that handle allergens and each dish contains ingredients that are prepared externally. For this reason, we CANNOT GUARANTEE the absence of any allergens in any of our dishes. Customers with life-threatening allergies and intolerances must take this significant risk into consideration before choosing to dine with us. If you have any additional enquiries, please speak to a manager.



FULL BREAKFASTS

Herbivore Breakfast (vg) Half 9.9 / Full 16.4

Confit tomato, field mushroom,
wilted spinach, crushed avocado,
potato cake
baked beans, deep fried potato
cake, artisan toast

English Breakfast Half 9.9 / Full 16.4

Eggs your way, back bacon, Olde
English sausage, field
mushroom, black pudding,
roast tomato, baked beans,
deep fried potato cake, artisan
toast

Vegetarian Breakfast (v) Half 9.9 / Full 16.4

Eggs your way, veggie bacon +
sausage, field mushroom, veggie
black pudding, roast tomato,
baked beans, deep fried potato
cake, artisan toast

DRINKS

COFFEE

Cappuccino	3.9
Latte	3.9
Americano	3.8
Double Espresso	3.6
Flat White	3.9
Mocha	4.2
Hot Chocolate	4.0
Chai Latte	4.2
Dirty Chai Latte	4.2

TEA

Breakfast	3.2
Earl Grey	3.2
Green	3.2
Lemongrass + Ginger	3.2
Peppermint	3.2
Red Berry + Flower	3.2
Redbush	3.2
Chamomile	3.2
Jasmine	3.2

SOFTS

Orange / Apple / Tomato Juice	4.0	Fever Tree Lemonade	3.9
San Pellegrino Aranciata	3.5	Fever Tree Grapefruit Soda	4.0
San Pellegrino Limonata	3.5	Fever Tree Ginger Beer	3.9
Coca Cola / Diet Coke	4.0	Mineral Water	3.5 / 5.5

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