

Breakfast

BANOFFEE TOAST date caramel, granola, sliced banana gluten, nuts (almonds, pecans, hazelnuts)	12.50	TURKISH EGGS fried egg, garlic labneh, pul biber butter, chicken shawarma gluten, dairy, eggs	11.50	CHILIQUILES poached eggs, chipotle agave sauce, avocado, corn tortillas - add chicken shawarma 4.00 or plant based mince 3.00 dairy, eggs	11.50
SOURDOUGH TOAST choose from: jam, butter, marmite gluten	6.00	OVERNIGHT OATS seasonal fruit compote, coconut milk, granola gluten, nuts (almonds, pecans, hazelnuts)	8.00		
CACIO E PEPE creamy scrambled eggs, parmesan and black pepper gluten, dairy, eggs	11.50	RICE PUDDING seasonal fruit compote, Lilly's granola gluten, dairy, nuts (almonds, pecans, hazelnuts)	8.00		
2 EGGS ANY STYLE poached/fried/scrambled— add bacon 3.50 smoked salmon 3.50 gluten, dairy	11.00	BACON BRIOCHE streaky bacon, soft brioche bun, tomato chutney.	9.50		
		AVOCADO TOAST labneh, charred smashed avo, sesame carrot slaw - add 2 poached eggs 3.50 gluten, dairy, sesame, peanut	11.50		

Large Plates

BOMBAY ICEBERG WEDGE creamy lime and coriander dressing, bombay mix egg, dairy, mustard, peanut	14.50	DILL CHICKEN PITA garlic tahini, cucumber, avocado, gem lettuce gluten, mustard, sesame, egg, sulphites	15.50		
ROASTED CAULIFLOWER FLATBREAD chickpea, curry mayo, red onion, chutney	14.50	OYSTER MUSHROOM PITA garlic tahini, cucumber, avocado, gem lettuce gluten, mustard, sesame, egg, sulphites	14.50		
ORECCHETTE PASTA charred broccoli, lemon cream and peas gluten, dairy	13.50	CAESAR SALAD anchovies, parmesan, egg - add chicken skewer 4.00 gluten, dairy, egg, mustard, fish, sulphites	12.50		
SPAGHETTI cherry tomatoes, red chili, pine nuts and basil - add burrata 4.50 gluten, dairy, nuts (pine)	13.50	HOMEMADE BEEF BURGER brioche bun, lettuce, tomato relish, cheddar cheese gluten, dairy, egg, mustard, sulphites	14.50		
SWEET ROASTED PEPPER & BURRATA FLATBREAD honey, walnuts, radicchio gluten, dairy, nuts (walnuts)	15.50				

Small Plates

FRENCH ONION DIP chives, potato crisps dairy, gluten, celery, mustard, sulphites	7.50		
CHILI MASALA FRIES sticky red and green chili sauce, black pepper and spring onions gluten, soya, celery, mustard	7.50		
LEVANTINE NACHOS lavosh, spiced pecan mince, garlicy tahini sauce	14.50		
TOKYO FRIES nori sesame powder, garlic mayo, toragashi sesame, egg, mustard, sulphites	7.50		
COVENT GARDEN MARKET SALAD seasonal mixed salad, French dressing Go Large mustard, sulphites	9.50 13.50		

Cakes & Bakes

CARROT CAKE cream cheese frosting gluten, dairy, nuts (pecan, walnut), eggs	7.00
LEMON DRIZZLE gluten, dairy, eggs	7.00
CHOCOLATE BROWNIE eggs, soya	7.00



Teas & Infusions 4.00

- English Breakfast
- Blueberry Muffin
- Baked Apple Chai
- Cosy Chamomile
- Chillout Mint
- Jasmine Dawn
- Earl Grey
- Tumeric Twist
- Rose Blush
- Classic Green
- Decaf English Breakfast

Seraphic Lattes 5.50

- Matcha Latte
- Lilly's Tumeric Latte

Coffee

- | | | | |
|-----------|------|------------|------|
| Espresso | 3.25 | Cappuccino | 4.00 |
| Americano | 3.75 | Flat White | 4.00 |
| Latte | 4.00 | Chai Latte | 4.00 |

Juices

- | | |
|-----------------|------|
| Orange Juice | 3.00 |
| Pineapple Juice | 3.00 |

Afternoon Tea

served daily
from 4pm

Bottomless Cake

- Carrot Cake
- Lemon Drizzle
- Chocolate Fudge
- Chocolate Brownie
- Red Velvet

With Champagne

30.00 pp

With Tea/Coffee

20.00 pp



Lilly's
cafe

CHRISTMAS MENU

£45 per person

(Minimum of 2 persons)

all dishes will be brought to the table sharing style

course 1

CHESTNUT SOUP (V, D, G)

Sour Cream, Herb Croutons

course 2

COVENT GARDEN MARKET SALAD

Seasonal Mixed Salad, French Dressing

FRENCH ONION DIP (G, S, C, M)

Chives, Potato Crisp

course 3

SLOW-ROASTED CHICKEN BREAST (D)

Pumpkin, Brussels Sprouts, Wild Mushrooms

ORECCHIETTE PASTA (V, D, G)

Charred Broccoli, Lemon Cream, Peas

SWEET PEPPER & BURRATA FLATBREAD (G, D, N)

Honey, Walnuts, Radicchio

course 4

MINCE PIES (G)

Brandy Sauce

CARROT CAKE (G, D, N, E)

Cream Cheese Frosting

A discretionary service charge of 12.5% will be added to your bill. If you have any allergens or intolerances, please let a member of the team know.



Lilly's cafe

BEVERAGE PACKAGES

Option 1 – REGULAR PACKAGE

Sparkling wine, house wine, bottled beer & soft drinks

2 HOURS - £45 PER PERSON

3 HOURS - £55 PER PERSON

Option 2 – PREMIUM PACKAGE

Champagne, house wine, bottled beer, house spirits & soft drinks

2 HOURS - £75 PER PERSON

3 HOURS - £95 PER PERSON

