

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, milk, granola gluten, dairy, nuts (almonds, pecans, hazelnuts)	8.00		
CACIO E PEPE creamy scrambled eggs, parmesan and black pepper gluten, dairy, eggs	11.50	BACON BRIOCHE streaky bacon, soft brioche bun, tomato chutney.	9.50		
2 EGGS ANY STYLE poached/fried/scrambled— add bacon 3.50 smoked salmon 3.50 gluten, dairy	11.00	AVOCADO TOAST labneh, charred smashed avo, sesame carrot slaw - add 2 poached eggs 3.50 gluten, dairy, sesame, peanut	11.50		

Large Plates

ROASTED CAULIFLOWER FLATBREAD chickpea, curry mayo, red onion, chutney	14.50	DILL CHICKEN PITA garlic tahini, cucumber, avocado, gem lettuce gluten, mustard, sesame, egg, sulphites	15.50		
PENNE PASTA charred broccoli, lemon cream and peas gluten, dairy	13.50	OYSTER MUSHROOM PITA garlic tahini, cucumber, avocado, gem lettuce gluten, mustard, sesame, egg, sulphites	14.50	COVENT GARDEN MARKET SALAD seasonal mixed salad, French dressing Go Large mustard, sulphites	9.50 13.50
SPAGHETTI cherry tomatoes, red chili, pine nuts and basil - add burrata 4.50 gluten, dairy, nuts (pine)	13.50	CAESAR SALAD anchovies, parmesan, egg - add chicken skewer 4.00 gluten, dairy, egg, mustard, fish, sulphites	12.50		
SWEET ROASTED PEPPER & BURRATA FLATBREAD honey, walnuts, radicchio gluten, dairy, nuts (walnuts)	15.50	HOMEMADE BEEF BURGER brioche bun, lettuce, tomato relish, cheddar cheese gluten, dairy, egg, mustard, sulphites	14.50		

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

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		

Lilly's cafe

Teas & Infusions 3.75

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

Seraphic Lattes 5.00

Matcha Latte

Lilly's Tumeric Latte

Juices

Espresso	3.00	Cappuccino	3.75	Orange Juice	3.75
Americano	3.50	Flat White	3.75	Pineapple Juice	3.75
Latte	3.75	Chai Latte	3.75		

Winter Specials

Lilly's Swiss Gruyere Fondue 25.00

minimum 2 people served with cubed potatoes and warm bread
gooey blend of Swiss gruyere cheese, Swiss emmenthal, white wine and a touch of brandy

Coffee Amaretto 13.00

Coffee shot, Amaretto, Coffee liqueur, topped with caramel flavoured cream

Sleigh Ride at Prime 14.00

Brandy, Champagne, Orange, Cranberry, Rosemary

3Hen Mulled Wine 12.00

Zinfandel, brandy, maple, winter spices, fresh orange & berries (hot)