

all day brunch

coconut chia granola (vg) £11

Coconut and chia yoghurt with homemade granola, fresh berries, coconut shavings, drizzled with lavender syrup

avocado on sourdough (vg) £17

A zesty and fiery crushed avocado mix served on sourdough toast and topped with maple cream, balsamic tomatoes and crispy basil
Add a poached egg £3.50

ciel french toast £20

Stuffed brioche bread filled with homemade lemon curd and garnished with sweet burnt meringue

fluffy pancakes £16

Vanilla pancakes served with chocolate hazelnut spread, berry compote and garnished with toasted hazelnuts
vegan option available

smashed croissant £18

Smashed & toasted butter croissant topped with crushed avocado and a poached egg, rocket salad and parmesan shavings

ciel omelette £16

Choose from:
stilton blue cheese & hot honey
spinach & goat cheese
mushroom & mature cheddar

All served with: whipped cream cheese, hazelnut romesco and crispy potato
Add sourdough bread £3.50

truffle scramble eggs £19

Scrambled eggs served on sourdough toast, with summer truffles and fresh cream

ciel florentine £16

Griddled potato pave with braised baby spinach and garlic, topped with poached eggs and served with whipped hollandaise

Please inform your server of any allergies and dietary restrictions.
A discretionary service charge of 15% will be added to your bill.

seasonal

gazpacho £17

Traditional cold soup with ripe tomatoes, cucumbers, melons, bell peppers, garlic, olive oil, sherry vinegar & bread. Served with a crispy courgette flower stuffed with seasoned ricotta.

peach salad £18

A refreshing summer salad with grilled peaches, halloumi, baby gem, carousel cucumber, fried almonds and limoncello dressing

egg sando £17

Toasted buttery brioche stuffed with capers, dill, pickled cucumber egg mayo mix topped with a jammy egg.

croque monsieur £18

Baked and pan finished brioche bread sandwich with field mushrooms, creamy bechamel & gruyère cheese

korean burger (vg) £18

Pan-roasted portobello mushroom glazed with Korean style bulgogi BBQ Sauce, toasted brioche bun, kimchi mayo, gochujang coleslaw & pickled cucumbers

cauliflower taco (vg/gf) £17

Three blue corn tacos with oven finished cauliflower, a fiery mango & avocado mix garnished with pickled red onion

pea and pesto risotto £19

Roasted baby fennel and carrots, pistachio pesto and garden pea risotto with caramelised figs

sides and snacks

herby chips £8

cheese puffs £12

aubergine chips £10

mushroom croquettes £12

café ciel

coffee

espresso £3.50

Single or Double

macchiato £4

Espresso with a dollop of foamy milk

americano £4

Espresso with hot water or over ice

cortado £4

Espresso with equal parts of steamed milk

cappuccino £5

Espresso, steamed milk & a thick layer of foam

flat white £5

Espresso, steamed milk & a flat layer of foam

latte £5

Espresso & steamed milk

freddo espresso £5

Espresso blended & served over ice

freddo cappuccino £5.50

Espresso blended & served over ice layered with thick milk froth

mocha £7.50

Hot chocolate with a double shot of an espresso

chocolate

hot or iced chocolate £6

Premium Valrhona chocolate melted over milk & cream

Add marshmallow & whipped cream £2

juice & fizz

fresh orange juice £6.50

homemade peach & verbena fizz £7

matcha

matcha latte £6.5

Lalani ceremonial grade matcha served over steamed & frothy milk

Served hot or iced

Add homemade vanilla or strawberry syrup £1.50

tea

assam breakfast £4

earl grey £4

chamomile £4

moroccan mint £4

lemongrass & ginger £4

roiboos £4.50

lemon verbena £4.50

genmaicha £5

sencha £5

tisane £5

mocktails

matcha roasted pineapple £9.50

Fizzy roasted pineapple & matcha served over ice and garnished with dehydrated pineapple

blood orange spritz £9.50

Italian orange & white peach & jasmine fizz finished with a hint of lime juice

spiced lemonade £9.50

Alc. free wine, lemonade & homemade spice mix with star anise

café ciel