



MOTHERS DAY BRUNCH

CackleBean's Egg-stravaganza

with warm bread

We offer CackleBean's premium eggs, featuring rich golden yolks, now ready for you to savor farm-fresh goodness from the comfort of your home. Priced at £3.50 for half a dozen.

Shakshuka

Two flawlessly poached eggs gently simmered in a zesty tomato & red bell pepper sauce £12.00

Turkish Eggs "Cilbir"

Two poached eggs, served over a garlicky yogurt, finished with a warm spicy butter £12.00

Houmi's Omelette

A hearty omelette with spicy sausage and melted mozzarella, packed with bold flavours £12.00

Saffron Scrambled

Soft, buttery scrambled eggs infused with cream and aromatic saffron for a rich, velvety finish £11.00

Panir Bereshteh

Fluffy scrambled eggs, crumbled feta & a mix of fresh & dried dill, offering a fragrant & creamy Persian flair £12.00

Nduja Eggs in Purgatory

Soft-poached eggs gently cooked in a zesty, smoky tomato sauce enriched with nduja £12.00

CackleBean Organic Benedicts

Two organic poached CackleBean's Eggs nestled upon toasted sourdough, crowned with a velvety tahini hollandaise, infusing a delightful nutty twist to this timeless delight.

Benedict

Cooked ham £12.00

Royal

House beetroot-cured salmon £12.00

Smashed Avo

A hint of chili & lime £12.00

Florentine

Steamed baby spinach £11.00

House Specials

Kedgeree

Basmati rice infused with turmeric & cumin, served with poached smoked haddock in milk & egg £14

Simit & Poached Eggs

Crisp & golden Turkish simit, poached eggs & garlic yogurt, with za'atar dressing

The Gardener

Feta, avocado, mushrooms, baked beans, poached egg, & grilled tomato £12

Full English

Sausage, bacon, mushrooms, baked beans, poached egg, & grilled tomato £12



Ash Reshteh

A comforting Persian classic made with nourishing beans, aromatic herbs, and tangy "kashk" (whey), bursting with flavour Starter £9.00

Wild Mushroom Miso Soup

Earthy blend of wild mushrooms infused with umami miso broth, creating a deeply comforting & aromatic bowl of warmth £9.00

Sauteed Spicy Calamari

Mediterranean-inspired version. calamari rings are lightly sauteed in a tomato sauce bursting with flavour from shallot & chilis £11.00



Miso-Glazed Black Cod

served with saffron-steamed herb rice, truly a celebration of spring £19.00

Tagliatelle al ragu d'anatra

Silky tagliatelle tossed with tender, slow-cooked duck and earthy forest mushrooms, all simmered in a rich and tangy tomato sauce. £16.00

Linguine Salmone

Silky pasta in creamy sauce with salmon, dill, & broccoli £19

Risotto ai funghi selvatici e tartufo

A luxuriously creamy risotto infused with wild mushrooms and a delicate hint of truffle, delivering deep, earthy flavours. £18.00

Wagyu Beef Burgers

Freedown Hill Farm's, Olive-fed, Wagyu beef, served with gherkins, tomatoes, crisp salad, & brioche buns or bun-less £17.00

RibeyeSteak

Savor Freedown Hill Farm's 35-day aged Irish grass-fed beef, expertly charred. with Za'atar or chili butter or Spicy nduja £28.00

Fesenjan Ba Ordak

Duck in a rich pomegranate & walnut sauce, served with saffron-steamed rice or side salad or chunky skin on chips or bread. £19



Deser

*Fresh fruit salad & Iranian pastries
Iranian tea or Colombian coffee with dates £8.50*