

BRUNCH

food service 8am-3pm

RHUBARB & CUSTARD PORRIDGE - gfo, veo

Buckwheat & oat porridge, vanilla bean custard, hibiscus poached rhubarb, toasted pistachio crumble 9

LEMON & BLUEBERRY BRIOCHE FRENCH TOAST

Homemade lemon curd, thyme & honey ricotta, blueberry compote, pine nut brittle, ginger honey 12

FIKA'S AVO - gfo, veo

Smashed avo, feta crumb, slow roasted toms, dukkah, homemade hot sauce, turmeric oil, sourdough 9.5

*add 2 poached eggs 2.5

*add streaky bacon 2.5

*add smoked salmon 3.5

WILD MUSHROOMS - gfo, veo

Sautéed mixed mushrooms, wilted spring greens, hazelnut cream, poached eggs, wild garlic oil, sourdough 13

CHIVE & PINK PEPPERCORN POTATO PANCAKES - gfo

Smoked salmon, wilted greens, turmeric fried egg, beetroot ketchup 12.5

FIKA FRY - gfo

Fried egg, streaky bacon, local sausage, vine cherry toms, crispy potatoes, spiced Fika beans, portobello, homemade hot sauce, buttered sourdough 13.5

VEGAN FRY - gfo, ve

Crispy cajun tofu, wilted spinach, avo, vine cherry toms, crispy potatoes, spiced Fika beans, portobello, homemade hot sauce, sourdough 12.5

AUBERGINE PARM CIABATTA - gfo

Romesco sauce, aubergine, rocket, buffalo mozzarella, basil & sunflower seed pesto 12

FIKA BOWL - gfo, veo

Moroccan spiced hummus, fika kimchi, coconut & tamarind bang bang cauliflower, orange & cumin roast rainbow beets, wild garlic quinoa, dried toms, rocket, dukkah 10.5

*add pesto pulled chicken - gf 3.5

*add hot honey & za'atar halloumi - gf 3.5

*add crispy cajun tofu - ve 3

*add teriyaki & sesame salmon - 4

DAILY SPECIALS

Please check our boards for
details

COFFEE/TEA

Espresso	2.7
Black	3
Macchiato/Piccolo/Cortado	3
Flat white	3.3
Latte	3.3
Cappuccino	3.3
Mocha	3.5
Chocolate (plain/indulgent)	3.5/4
Canton Tea	3
Chai/beetroot/matcha/turmeric latte	3.5
Iced coffee (black, latte, frappé)	3/3.5/4.5
Babyccino w marshmallows (plain/chocolate)	1.5/2.5
Alternative mylk - Oatly/coconut/soya	0.5
Karma drinks (cola, lemonade, raspberry lemonade, ginger ale)	3
Water	2.2

**PLEASE MAKE US AWARE OF ANY
DIETARY REQUIREMENTS/ALLERGIES**

**Not all ingredients are listed on the
menu. We cannot guarantee an allergen-
free environment.**

ALCOHOL

Mimosa	7
Prosecco - glass/bottle	7/28
Craft beer	4
Can of wine (rosé, white)	6
House white bottle (Pinot Grigio)	22
House rosé bottle (Côtes de Provence)	22
Drappier Champagne - bottle	50

SMOOTHIES/ JUICES

ANTIOX - ve

Cherries, blueberries, banana, oat mylk 6

GREEN GODDESS - ve

Kale, lime, pineapple, mango, apple juice 6

COCOANUT - ve

Banana, coconut shreds, peanut butter, cocoa powder,
coconut mylk 6

MILKSHAKE

Choose from chocolate, vanilla, caramel, hazelnut, banana or
strawberry 4.5

ASK ABOUT OUR FRESH JUICES