

Fil & Flingor; our own healthy nutty granola with
homemade seasonal compote over natural yoghurt 5

Sourdough or rye bread toast with a selection of
homemade jams & classic spreads 3

Free range Yorkshire poached eggs on buttered
sourdough/rye toast with fresh chives 5.5

Yorkshire smoked salmon on sourdough/ rye toast,
cream cheese, lemon and cracked pepper 5.75

Crushed avocado on sourdough/rye with chilli flakes,
lemon, sea salt and a selection of homemade oils 5.25

Baked treats from the counter (See display)

Sides:

- + Free range egg, 1
- + Smoked salmon, 2
- + Crispy pancetta, 2
- + Avocado, 1

Check our blackboard for our weekly specials on food,
juice and coffee

Food served until 9am to 4pm and 'til 3.30pm on Sundays. Please
order at the counter and let us know if you have any dietary
requirements. We have gluten free, vegan and vegetarian options

Our breads are made by artisan bakery the Leeds Bread Coop and our homemade seasonal
jams are from Newton and Pott. Our cakes are made by award-winning baker, Noisette
Bakehouse as well as a rotating selection of other local bakers.