



Nibbles

House Marinated Olives (ve)(gf)	3.75
House Baked Bread, whipped butter (v, ve)	3.95
Bruschetta, ricotta, confit tomatoes (v)	4.50

Brunch (11:00 - 16:00)

'THE BEACON' BREAKFAST	11.50
Bacon, sausage, egg, hashbrowns, tomatoes, mushrooms	

'THE BEACON' VEGAN BREAKFAST (ve)	11.50
Sausage, silken tofu scramble, hashbrowns, tomatoes, mushrooms	

<i>*Add toasted sourdough / English muffin*</i>	+1.00
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POACHED EGGS

Served on a toasted English muffin topped with hollandaise sauce

• BENEDICT , Ham	9.00
• FLORENTINE , Spinach (v)	8.00
• ROYALE , Smoked salmon	11.00

OMELETTE (v)(gf)	6.00
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2 egg French omelette with a choice of an additional filling

• Mushrooms	+1.50
• Tomatoes	+1.50
• Ham	+1.50
• Cheddar	+1.50

GRANOLA (v)	7.00
Yoghurt, fruit compote	

(v) vegetarian / (ve) vegan / (gf) gluten free
(df) dairy free / (n) contains nuts

Lunch (12:00 - 16:00)

STEAK SANDWICH	10.00
Horseradish mayo, leaves, caramelised onion	

CROQUE MONSIEUR / MADAME	7.25 / 8.25
Ham, béchamel, cheddar	

LAMB SHOULDER FLATBREAD	10.00
Aioli, mint salsa verde	

SEARED MUSHROOM FLATBREAD (ve)	7.50
Shallot, garlic, chilli oil	

TUSCAN BEANS (ve)	6.50
Tomato sauce, basil, house-baked bread	

ROAST BEETROOT SALAD (ve)	6.00
Roast beetroots, butternut squash, hot maple vinaigrette, whipped tofu, leaves	

Something Sweet

FRENCH TOAST (v)	7.50
Amaretto custard, fruit compote	

AUTUMN MESS (v)(gf)	6.50
Lemon curd, poached pear, date caramel, meringue	

COCONUT, LEMON & GINGER PANNA COTTA	6.00
Chilli chocolate soil, candied ginger	

AFFOGATO (v, ve)(gf)	6.00
Fresh espresso & house made ice cream of your choice	

House Ice cream & sorbet selection / 2 scoops (v, ve)(gf)	6.00
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Please inform your server of any allergies or intolerances before ordering.
While all our dishes are made fresh in-house, trace ingredients may be present due to our suppliers.