



AUSSIE BRUNCH

Served 8am-3pm Mon-Fri, all day weekends

COLD

HOUSE MADE MAPLE GRANOLA	7.0
Served w Thick Greek Yogurt, Fresh Berries, Honey, Chia Seeds & Flowers	
SUMMER PORRIDGE (Gluten Free*)	8.6
Coconut, Quinoa, Chia & Flaxseed Porridge w Fresh Berries, Activated Almonds, Candied Seeds, Freeze Dried Berries, Flowers & Bee Pollen	
FAMOUS BANANA BREAD SANDWICH	7.9
Two slices of our Award Winning Banana Bread loaded w Mascarpone, Fresh Berries, Flaked Almonds & Honey	

HOT

COCONUT BREAD FRENCH TOAST (Gluten Free*)	9.8
Served w Thick Greek Yogurt, Fresh & Freeze Dried Berries, Griddled Mango, Shaved Coconut, Bee Pollen & Pure Maple	
TWO FREE RANGE EGGS	7.0
Poached, Scrambled or Fried on Organic Cold Fermented Charcoal Sourdough w House Made Chilli Pesto & Cucumber Ribbon.	
Add Bacon / Avocado / Sausage	+2.5
AVOCADO ON CHARCOAL	7.0
Organic Cold Fermented Activated Charcoal Sourdough w Avocado, Labne, Lime & Lemon Dukkah	
Add Free Range Poached Egg	+2.0
Add House Made Chilli Pesto	+2.0
BROCCOLI & CORN FRITTERS (Gluten Free*)	11.0
Served w Avocado, Poached Free Range Egg & House Made Chilli Pesto	
Add Back Bacon	+2.5
SHAKSHOUKA (Gluten Free*)	9.8
Baked Free Range Eggs w Spiced Tomatoes & Labne served w Organic Cold Fermented Activated Charcoal (Not Gluten Free)	
SMOKED SALMON ROYALE	11.4
Smoked Salmon on Dark Rye w Avocado, Spinach, Poached Free Range Eggs & Lemon Hollandaise	
FANCY BACON ROLL	12.0
Crispy Onion Crusted Free Range Poached Eggs, Back Bacon, The Ribman's Holy Fuck Hollandaise & Fresh Chilli on Paratha Roti	
Add Avocado	+2.5
THE BONDI	12.4
Poached Free Range Eggs, Back Bacon, Sausage, Mushrooms, House Made Chilli Pesto & Avocado on Organic Cold Fermented Activated Charcoal Sourdough	

BOTTOMLESS BRUNCH

LET'S GET THE PARTY STARTED...

From 10am Mon-Sat
From Noon on Sundays

£35 per person

- ONE COLD Item
- ONE HOT Item
- BOTTOMLESS PROSECCO
- BOTTOMLESS MIMOSAS
- BOTTOMLESS BLOODY MARYS

+ BOTTOMLESS COFFEE	5.0
+ BOTTOMLESS SMOOTHIES / JUICES	8.0

Available for the whole table only, for a maximum of 2 hours

SIDES

HOUSE MADE CHILLI PESTO	2.0
AVOCADO / BACK BACON	2.5
ORGANIC COLD FERMENTED ACTIVATED CHARCOAL SOURDOUGH	2.0
SUPERFOOD BLOOD SAUSAGE	3.0

Follow us on Twitter and Instagram @BeanyGreen and @DaisyGreenFood

Full allergy list available. Our kitchen uses Nuts.

* Made with Gluten Free ingredients but in a kitchen which uses gluten & nuts



BRUNCH DRINKS

COFFEE

Our Exclusive Beany Green Espresso Blend
roasted with love by our brother from
another mother, The Roasting
Party in Winchester

BLACK	2.5
Espresso, Macchiato, Piccolo, Americano	
WHITE	2.9
Flat White, Latte, Cappuccino	
HOUSE MADE CHAI	3.4
HOT CHOCOLATE, MOCHA	3.4
ICED LATTE, ICED CHAI	3.4
MATCHA LATTE	3.4

TEA

Organic Single Farm Loose Leaf Tea,
served in generous two cup pots

TRADITIONAL ENGLISH BREAKFAST	2.5
EARL GREY	2.5
JASMINE GREEN	3.0
RED BERRY & ROSE	3.0
ROOIBOS	3.0
WHITE TIPS	3.5
SUMMER FRUITS	3.0
FRESH MINT TEA	3.0

COLD

FRESH JUICES

ORANGE JUICE	3.5
RED ZINGER	5.0
Freshly Squeezed Beetroot, Carrot, Apple & Ginger	
GREEN DETOX	5.0
Freshly Squeezed Cucumber, Spinach, Celery & Apple	

SMOOTHIES

GO BANANAS	5.5
Banana, Fat Free Frozen Yogurt, Low Fat Milk & Agave, served w Banana Chips & Bee Pollen	
YOGI BERRY	5.5
Mixed Berries, Fat Free Frozen Yogurt, Low Fat Milk & agave, served w Edible Roses & Freeze Dried Berries	
VEGAN NUT	5.5
Banana, Cashews, Vanilla, Maldon Sea Salt, Chia Seeds, Almond Milk & Agave, served w Banana Chips	
CAFFEINE HIT	5.5
Banana, Dates, Coconut H2O, Almonds & Our Espresso, served w Shaved Coconut & Freshly Roasted Coffee Beans	

HARD

CLASSIC BLOODY MARY	8.0	FOURPURE PILS LAGER (330ml)	4.0
PROSECCO FRIZZENTI	6.0/29.0	FOURPURE PALE ALE (330ml)	4.0
FRESH MIMOSA	7.0	FOURPURE SESSION IPA (330ml)	4.0
SPARKLING MOSCATO	6.5/28.0		
Innocent Bystander			

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Full allergy list available. Gluten free options available.