OVE

THE MEDITERRANEAN SPIRIT

BREAKFAST MENU

PANCAKES 12
Fluffy buttermilk melt-in-your-mouth ricotta pancakes topped with local wildflower honey, toasted almonds, mixed fruits a dusting of cinnamon icing sugar.

ENGLISH BREAKFAST 14
Two free-range Clarence court eggs cooked to your liking in a salty whipped butter, maple-cured back bacon, thick-cut Cumberland pork sausages, golden brown house hash brown and Accompanied by slow-roasted vine tomatoes, sauteed wild mushrooms, house-baked beans, and toasted sourdough.

MEDITERRANEAN BREAKFAST 14
Organic eggs lightly scrambled, grilled halloumi cheese, Spanish basque sausage, grilled olives, feta cheese crispy filo pastry, grilled Charleston peppers. Served with warm homemade house bread.

TURKISH MENEMEM 12
Vibrant skillet-cooked eggs scrambled with tender onions, diced tomatoes, and green peppers, seasoned with mild Aleppo pepper. Served fresh pipping hot off the stove with artisan flatbread.

EGGS BENEDICT 11
Two perfectly poached cage-free eggs on top of a toasted butter dipped English muffin, layered with thick-cut Canadian bacon or savory cured ham. Smothered in a velvety, citrus-infused Hollandaise sauce and finished with a pinch of fresh chives.

VEGAN BREAKFAST 9
Spiced guacamole, roasted red peppers and tomato's, wilted spinach and creamy hummus on a toasted sourdough bread.

EGGS ROYALE 12
Scottish salmon gravlax layered with Clarence Court poached eggs, finished with a bright silky lemony yuzu Hollandaise and fresh dill on a house-made buttery English muffin .

EGGS FLORENTINE 10
Vibrant butter-wilted spinach and organic golden-yolked fried eggs served over toasted sourdough, creamy Mornay cheese sauce and elevated with a silken truffled hollandaise and micro-herbs.

BASQUE SAUSAGE 10
Charred grilled basque sausage, crispy house hash brown, 2 free range fried eggs, served with house homemade bread.

AVOCADO ON TOAST 9.5
Perfectly ripened Hass avocados, hand-mashed with pressed extra virgin olive oil, Persian lime juice, mixed seeds, flaky Malden sea salt and a touch of Turkish chilly flakes, roasted San Marzano cherry tomatoes, on an artisan crusty sourdough charred on a open flame, finished with coriander cress.
Add Poached 2 Egg + £3

HAM AND CHEESE TOASTIE 10
Hand carved Wiltshire cured ham layered with mature Montgomery Cheddar with a rich Dijon mustard mayonnaise encased in toasted buttered sourdough. Served with homemade chips.

THE BLT 9
Fresh house sourdough bread ,crispy bacon , romaine lettuce , beef tomato, mayonnaise, served with homemade house chips.

HALLOUMI TOASTIE 10
Toasted sourdough generously layered with golden grilled halloumi, our slow roasted tomato chutney, fresh peppery rocket, and sweet roasted peppers. Served with homemade chips.

MEDITERRANEAN VEGGIE & HUMMUS TOASTIE 9
Roasted red peppers, sun dried tomatoes, Grilled green olives, and fresh baby spinach with a rich spread of creamy hummus and melty dairy free mozzarella. Served with homemade chips.

ROASTED CHICKEN TOASTIE 11
Roasted chicken and crispy streaky bacon, jalapeños mayonnaise and chives layered with melted Mozzarella on thick sliced house homemade bread. Served with homemade chips.

CHICKEN & AVOCADO WRAP 11
Tender chargrilled chicken layered with buttery sliced avocado, crisp smoked pancetta, and fresh rocket. Finished with our signature sun-dried tomato pesto and shaved Parmesan, perfectly wrapped in an artisanal thinly flatbread. Served with homemade chips.

BEEF FAJITA WRAP 12
Tender pan fried strips of prime rib eye steak sautéed with sweet mixed bell peppers and onions, Finished with melted cheddar cheese, fresh guacamole, and a drizzle of lime crema, wrapped to perfection in a toasted flour tortilla. Served with homemade chips.

COCKTAIL

ROSSINI 11
Strawberry puree, strawberry liqueur, topped with prosecco

MIMOSA 9
Orange juices, topped with prosecco.

BELLINI 11
Archers, peach puree, peach liqueur, topped with proecco

BLOODY MARY 10
Vodka, Worcestershire sauce, Tabasco, lemon juice, tomato juice, salt and pepper.

EARLGREY MARTINI 12
Gin, egg white, fresh lime, St. Germain elderflower liqueur, earlgrey tea on top.

COFFEE

ESPRESSO	SINGLE 3
ESPRESSO	DOUBLE 3.4
BLACK AMERICANO	3.5
LATTE	3.7
FLAT WHITE	3.7
CORTADO	3.5
MACCHIATO	3.2
CAPPUCCINO	3.7
TURKIS COFFEE	3.5
MOCHA	3.9

TEA

ENGLISH BREAKFAST	3.5
LEMON & GINGER	3.5
APPLE BLACKBERRY	3.5
CHAI	3.5
MOROCCAN MINT	3.5
DECAFFEINATED CEYLON	3.5
EARL GREY	3.5
YUNNAN GREEN	3.5

ICE COFFEE

GREEN MATCHA LATTE	4
ICED BLACK COFFEE	3.5
ICED LATTE	3.7

Add + £50p Salted Caramel, Caramel, Vanilla

JUICE

FRESH ORANGE JUICE	5.5

Add Ginger +£50p

FRESH GREEN APPLE JUICE	5.5

Add Ginger +£50p

SMOOTIES

NOURISH SMOOTHIES 5.5
Banana, Cherry, Blueberry, Carrot, Strawberry, Acerola, Goji Berries, Flax Seed, Sunflower Seed, & Siberian Ginseng.

BOOST ENERGY SMOOTHIES 5.5
Banana, Avocado, Date, Kale, Apple, Courgette, Chicory Root, Pumpkin Seed, Flax Seed & Baobab.

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Gf – gluten free. N – contains nuts. V – vegetarian. Vg – vegan. Sh – contains shellfish. Please speak to a member of our team if you have any food allergies or intolerances. A discretionary 12.5% service charge will be added to your bill.