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Brunch / Lunch Available 10am to 3pm

Bay, Lemon, & Cardamom Buckwheat Porridge VGN GF 8

Tahini granola, cinnamon apple butter, winter berry compote, maple

Eggs OR Tofu Scramble on Sourdough Toast V/VGN, GFA8.5

Poached, fried or scrambled eggs OR tofu scramble with wilted spinach. Add citrus halloumi 2.5

Homemade organic crumpets, cinnamon apple butter VGN 6

FINT Breakfast GFA 14.75

Apple + tarragon sausage, maple bacon, poached egg, beans, pickled mushrooms, confit tomato, Raggmunk [potato pancake], toast.

Upgrade to sourdough toast 1 Add citrus halloumi 2.5

FINT Veggie Breakfast V/VGN GFA 13.75

Two vegan sausages with, poached eggs OR tofu scramble, beans, pickled mushroom, confit tomato,

Raggmunk [potato pancake], toast.

Upgrade to sourdough toast 1 Add citrus halloumi 2.5

Eggs Benedict VGA GFA

Crumpets topped with poached eggs/tofu scramble, hollandaise, pink onions. Topped with a choice of:

Salmon gravalax, rocket 14.25

– Wild mushrooms, spinach 12 VGN

Ham hock, kale 13.5

Pain Perdu VGA 11

Sourdough French Toast, Nutella, cinnamon apple butter, tahini vanilla ice cream,

blackberries

Pancakes GFA 9

American style pancakes, biscoff or nutella, orange cream, maple, coffee caramel sauce

Soup of the day $_{\rm VGN\,GFA}\,8.75$

Borodinski croutons, warmed sourdough bread. Add a poached egg 1.5

Smørrebrød [Open Sandwich] (GF) (VGN

Borodinski toast, seasonal leaves, a celeriac, beetroot, and apple slaw, pickled cucumber *Topped with:* Ham hock, mustard dressing 12.5 add egg +1.5 Maple glazed goats cheese, walnuts 11.5 add bacon +1.5

Salmon gravlax, elderflower dressing 14.25 add egg +1.5 Citrus tofu , orange segments 11.75

Nordic Gnocchi VGN GF 13.75

Dill and parsley gnocci, beetroot cream, pickled beetroot and beetroot crisps Add citrus tofu 2.5, goats cheese 2.5 or sea bream fillet 3.5

Sea bream Fillet GF 15.75

Hollandaise, hasselback potatoes, kale salad

Seasonal Salad GF VGN 9.75

Leaves, pickled cucumber, tender stem broccoli, celeriac, beetroot and apple slaw. Add citrus tofu 2.5, goat cheese 2.5, ham hock 3, or Sea Bream 3.5

Please remember to discuss with us any dietary requirements, allergies or intolerances. In case you're wondering... yes, of course we make it ourselves A 10% Discretionary Service Charge is added to all bills CASH – correct change only