Ask about our specials. Menu served until 3pm. Please talk to staff if you have allergies. A discretionary 10% service charge is added to all sit in food orders.

Head Chef Toru Yanada



BURRA

FRESHLY SQUEEZED OJ | 3.6

HOT DRINKS See board FILTER COFFEE 2.5/2.8 **ESPRESSO** AMERICANO 3.4 LATTE **FLAT WHITE** 3.4 3.5 **CAPPUCCINO** мосна 3.5 DECAF 3.4 0.7 **EXTRA SHOT** 3.3 **HOT CHOCOLATE** 2.9 TEA **MATCHA** Oat milk free of charge

EXTRAS

(served with a main item)

FREE RANGE EGG	2
BACK BACON	3
AVOCADO	2.5
SAUSAGE	3
HOT-SMOKED SALMON	4
HALLOUMI	4

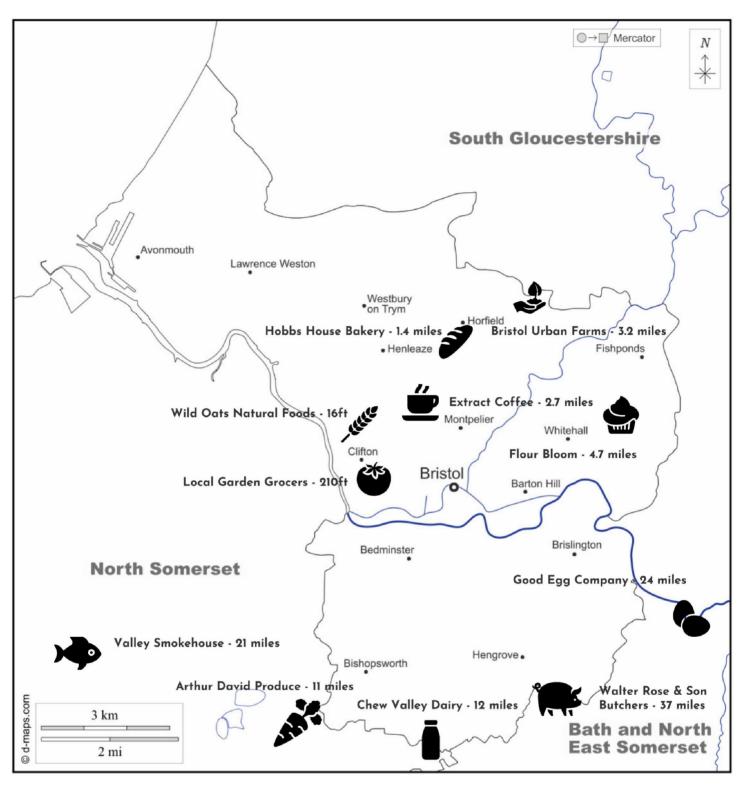
FOOD

EGGS BENEDICT Toasted English muffin, soft poached free range eggs, prosciutto, hollandaise sauce	12
EGGS FLORENTINE Toasted English muffin, soft poached free range eggs, spinach, hollandaise sauce (v)	11.5
EGGS ROYALE Toasted English muffin, soft poached free range eggs, hot-smoked salmon, hollandaise sauce	3.6
SCRAMBLED EGGS Scrambled eggs, mixed leaves, sourdough (v)	10
FETA & EGGS Soft poached free range eggs, whipped feta, pistachio zaatar, avocado, sourdough (v)	3.5
RICOTTA & EGGS Soft poached free range eggs, maple ricotta, apricot harissa, chimichurri, avocado, sourdough (v)	3.5
SOBRASADA & EGGS Spreadable chorizo, scrambled eggs, sweet corn salsa, chilli jam, sourdough	2.9
SHAKSHUKA Soft poached free range eggs, chermoula tomato sauce, chimichurri, coconut yoghurt, almond, sourdough (v)	11
SMASHED AVO Avocado, mixed leaves, sourdough, chilli jam (v)	9.6
SALMON RICE BOWL Hot-smoked salmon, miso mayo, edamame beans, asian slaw	3.9
NDUJA CAULIFLOWER RICE BOWL Vegan nduja cauliflower, avocado, miso mayo, edamame beans, asian slaw (vg)	2.2
BUTTERY TOAST Toasted sourdough, butter, jam (v)	5
BUNS —	

THE WORKS Fried egg, sausage, dry cured bacon, mixed leaves, halloumi, beef tomato, jalapeño mayo	12.5
BREKKIE Fried egg, sausage, dry cured bacon, mixed leaves, jalapeño mayo	10
HALLOUMI Fried egg, halloumi, beef tomato, chimmichurri, mixed leaves (v)	10
NDUJA CAULIFLOWER Vegan nduja cauliflower, miso mayo, pink onion, teriyaki drizzle, mixed leaves (vg)	10

SWEET

BANANA BREAD Blackcurrant compôte, cashew crème, coconut yogurt (vg)	7.5
FRENCH TOAST Brioche toast, maple syrup, Blackcurrant compote (v) or bacon (+£3)	8.5
GRANOLA Oats, chia seed, nuts, coconut yogurt, cherry molasses (vg, gf)	7.5



We take sustainability seriously. We're proud to support local suppliers across the region, with our menu sourced within 25 miles.

Extract Coffee

A speciality coffee roaster based in the St. Werburghs area of the city.

Good Egg Company

The Good Egg Company is located at Paxcroft Farm on the outskirts of Bath.

Valley Smokehouse

Based in Axbridge, Valley Smokehouse source high quality fresh salmon from Loch Duart.

Walter Rose & Son Butchers

The multi-award-winning family butcher business was founded in 1847.

Local Garden

An independent greengrocer just a stones throw away on Whiteladies Road.

Chew Valley Dairy

Chew Valley Dairy processes & supplies local quality milk across the south west.

Bristol Urban Farms

Purpose-built farm using hydroponics, meaning more produce with less resources.

Hobbs House Bakery

Established in the 1920s, Hobbs boasts five generations of baking experience.

Wild Oats

The city's oldest wellbeing store, providing high quality dried goods and products.

Arthur David

An award-winning family business who supply a range of fresh produce.

Flour Bloom

Delicious homemade cakes, tarts and pastries from an independent bakery.