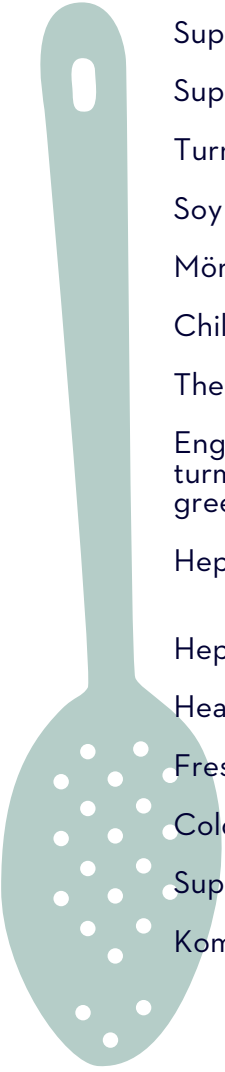




**OXFORD
LARDER**

DRINKS



Supreme coffee	4 / 5
Supreme cold brew	5
Turmeric coconut latte	5
Soy Rainbow Chai latte	5
Mörk hot chocolate	6
Chilled drinks (chocolate, coffee or chai)	6
The Fitzroy Naturopath Tea	4.5
English breakfast / earl grey / peppermint & liquorice tea / turmeric elixir / lemongrass & ginger / green myrtle / green cleanse / skin radiant	
Hepburn mineral water sparkling	S M L 3.5 / 5.5 / 7.5
Hepburn flavoured mineral waters	4.5
Healthy Humans drinks	5.5
Fresh orange juice	7
Cold pressed juice	9
Super food apple cider vinegar beverages	6
Kombucha beverages	7

SEE OUR FRIDGE FOR DAILY SELCTION OF CHILLED
HOUSE MADE BEVERAGES



**OXFORD
LARDER**

SPRING - SUMMER 2019



La Madre toast, sourdough, multigrain or fruit toast with Larder condiments	7
La Madre croissant with ham, cheese & tomato	9
La Madre fruit toast with Saffron poached Pears, toasted hazelnuts, yoghurt and maple syrup.	15
Oxford Larder granola with yoghurt or bircher with a) Saffron pear & blueberry compote b) Stewed rhubarb & balsamic strawberries	14
Crushed avocado with marinated feta, dukkah & lemon on toasted sourdough	16
a) Smoked salmon or free range bacon	5
b) Salt Kitchen ham or two poached eggs	5
Larder baked beans with roasted mushrooms & marinated feta on toasted sourdough	16
a) Smoked salmon or free range bacon	5
b) Salt Kitchen ham or two poached eggs	5
Minted crushed pea, pumpkin hummus, poached eggs & shaved parmesan on toasted sourdough	19
Scrambled eggs with charred corn, fresh basil and broccolini with a side of smoked salmon on toasted sourdough	19
Red eggs: poached eggs, roast pumpkin, caponata, smoky eggplant, haloumi on toasted sourdough add chorizo or bacon	19
	5
Poached or scrambled eggs on toast	12
a) avocado or feta or mushrooms	4
b) bacon or prosciutto or chorizo or salmon	5

SEE OUR CABINET FOR A SELECTION OF FRESHLY MADE SALADS
AND OTHER SAVOURY TREATS TO EAT IN OR TAKEAWAY