

YEOTOWN

at *Inhabit*

BREAKFAST / BRUNCH

(SERVED BETWEEN 7 AM - NOON)

HAPPINESS / 12

Buckwheat granola, served with a coconut yogurt, seasonal poached fruits and fresh berries.

BALANCE / 11

Bircher style beetroot and apple overnight oats served with poached seasonal fruits, sliced banana and a sprinkle buckwheat granola.

PERSERVERANCE / 8

Poached, scrambled or fried eggs served on fresh soughdough or GF toast, fresh lime, superseed mix and microgreens.

JOY / 13

Smashed avocado on toast.

SWEETNESS / 12.5

Chai and oat waffles with a homemade berry date

caramel sauce, crushed pistachio, fresh berries and sliced banana.

POWER / 13

GF Blue spirulina blueberry pancakes served with a blue coconut yogurt and blue maple syrup.

INDULGENCE / 13

Yeo benedict with Chia and oat english muffin, smoked salmon (or vegan option tofu) poached egg and a vegan cashew hollandaise sauce.

YEOTOWN BREAKFAST / 15

Eggs as you like , vegan sausage, homemade baked beans, sauteed mushroom and sweet potato hash browns.

+ EXTRAS

Vegan sausage / 4

Eggs / 2

Slice toast / 3

Bowl of mixed fruits / 6

Smoked salmon / 4

Inhabit

Queen's Gardens
BAYSWATER

1-2 Queen's Gardens, London,
W2 3BA

ALLERGEN GUIDE:

Note: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your server know before ordering if you have any allergies or intolerances.

Vegan - (VG), Vegan option - (VGO), Gluten-free - (GF), Gluten-free option - (GFO). Celery - (C), Gluten - (G), Mustard - (M), Nuts - (N), Nut free option (NFO), Sesame Seeds - (SS), Sulphites - (SU), Soya - (SY), Fish - (CF), Eggs - (CE).