

WELCOME TO



BREAKFAST



Breakfast

[Served until 3pm everyday]

Breakfast begins with freshly roasted coffee

Sweet notes of rich chocolate and caramel with a silky body, light acidity, and a smooth, lasting finish.



FRENCH TOAST & PANCAKES

French Toast (V) 13

Brioche with sumac crumble, pistachio, clotted cream, Canadian maple syrup, mixed seasonal berries
Add bacon 2.5

Berry Pancakes (V) 13

Three pancakes, homemade berry compote, Canadian maple syrup, mascarpone vanilla cream

OATS & GRANOLA

Granola Bowl (V) 9.5

Homemade granola with Greek (v) or coconut (ve) yoghurt, topped with fresh seasonal berries

Porridge Bowl (V) 9

Oats served with your choice of milk and topped with mixed seeds, seasonal berries, and honey

OMELETTES

Mexican Omelette (V) 14

Green chilies, coriander, avocado, cherry tomatoes, feta cheese, served with toasted sourdough

Omelette Any Style 11.5

Served with toasted sourdough. Choice of fillings:

Cooked Ham 1.5 | Mushrooms 1.5 | Tomatoes 1.5

Emmental 1.5 | Mature Cheddar 1.5 | Spinach 1.5

Red Peppers 1.5

The Base Full English 15

Two eggs any style, bacon, sausages, beans, roasted tomatoes, mushrooms, toasted house sourdough

The Base Veggie Breakfast (V) 14

Two eggs, wilted spinach, mushrooms, sun-dried tomatoes, hash browns, beans, pesto, house toast

Scrambled Eggs & Smoked Salmon 14.5

With toasted house sourdough and butter

Menemen (Shakshouka) (V) 14

Mixed peppers and chilies, slow-cooked in tomato and saffron sauce, with feta, eggs and pitta bread

Eggs on Sourdough (V) 8.5

Two eggs cooked your way on toasted sourdough

Eggs Royale 13

Goldstein smoked salmon, poached eggs, toasted English muffins, hollandaise sauce

Eggs Florentine (V) 11.5

Wilted spinach, poached eggs, toasted English muffins, hollandaise sauce

Eggs Benedict 12.5

Cooked ham, poached eggs, toasted English muffins, hollandaise sauce

Avocado Toast (V) 12.5

With feta, lemon, olive oil on multiseed sourdough

Sandwiches

[Served until 5pm everyday]

Grilled Cheese (V) 6.95

With extra mature cheddar
Add ham 2.5

Tuna Mayo 7.95

Shallots, capers, gherkins, lemon
Add melted cheese 2

Tarragon Chicken 7.95

Rocket, Parmesan, mayo
Add avocado 2

Buffalo Mozzarella (V) 9

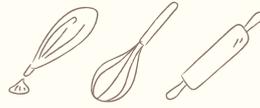
Avocado, pesto, sundried tomatoes

Smoked Salmon 9.95

Cream cheese, lemon, dill

Salt Beef 10.5

Tartare sauce, pickled cucumber



Bake It Easy

At The Base, the air is rich with the scent of fresh bakes from our open bakery-kitchen, where every loaf, pastry, and cake is made by hand in full view. From morning croissants and seasonal lunches to our evening plates, thoughtfully paired with wines and cocktails, we invite you to settle in and enjoy.

For large bookings, please send us your enquiry to alec@thebase.london



@thebase.london
www.thebase.london