

Brunch Menu 7am - 5pm

SEVEN
54

Shakshuka (V)	9.95
<i>eggs with tomato, red pepper, harissa yoghurt, dukkah</i>	
Eggs Benedict	8.95
<i>smoked ham hock, toasted muffin, hollandaise, poached eggs</i>	
Eggs Royale	9.50
<i>hot smoked salmon, toasted muffin, hollandaise, poached eggs</i>	
Eggs Florentine	8.50
<i>toasted muffin, wilted spinach, hollandaise, poached eggs</i>	
Buttermilk Pancakes (V)	7.95
<i>wild berry compote</i>	
Full English	10.95
<i>cumberland sausage, bacon, egg, roast tomato, baked beans, miso mushroom, saute potato, toasted sourdough</i>	
Vegan Breakfast (Ve)	9.95
<i>miso mushroom, avocado, baked beans, spinach, slow roast tomato, saute potato, toasted sourdough</i>	
Veggie Breakfast (V)	10.50
<i>avocado, egg, miso mushroom, baked beans, spinach, roast tomato, saute potato, toasted sourdough</i>	
Chorizo & Potato Hash	10.95
<i>with fried eggs, crispy shallots, kimchee ketchup</i>	
Chia-seed overnight oats (Ve)	6.95
<i>with mango, passionfruit, bee pollen</i>	

House Baked Granola (V)	6.95
<i>red berry compote, greek yoghurt</i>	
French Toast (V)	8.50
<i>with berry compote, toasted coconut, grilled lime</i>	
Eggs on Toast (V)	6.50
<i>cooked your way on sourdough toast</i>	
Hot Smoked Salmon	9.50
<i>with horseradish cream, fresh radish, toasted sourdough</i>	
Salmon and Scrambled Eggs	9.95
<i>hot smoked salmon, scrambled eggs, toasted sourdough</i>	
Sausage & Fried Egg Sandwich	5.50
<i>bulldog brown sauce & furikake, brioche bun</i>	
Smashed Avocado (V)	8.95
<i>poached egg, feta, pomegranate, radish, sumac, toasted sourdough</i>	
Mushrooms on Toast (Ve)	8.50
<i>miso mushrooms, wilted spinach, toasted sourdough</i>	
<i>add feta 1.50</i>	
Fresh Pastries (V)	3.50

EXTRAS

*Bacon 2.00 / Sausage 2.00 / Egg 1.50 /
Hot Smoked Salmon 3.50 / Avocado 3.00 / Spinach 2.00*

BRUNCH COCKTAILS

Bloody Mary 8.00

*42 Below Vodka, chambord,
frank's hot sauce, tomato juice,
worcestershire sauce*

Orange & Peach Bellini 7.50

fresh orange, prosecco, monin peach

Cold Brew Martini 8.00

*42 Below Vodka, minor figures cold
brew, Martini Riserva Ambrato, vanilla*

Pear Passionfruit Presse 9.50

*Grey Goose La Poire, Passoa,
monin pear, soda*

HEALTH SHOTS

Pomegranate and beetroot
Lemon, coconut water and charcoal
Apple, ginger and turmeric
3.00

All Day Menu 12pm - 5pm

LUNCH PLATES

Katsu chicken club sandwich	12.50
<i>with pickled slaw & house fries</i>	
Cajun cod ciabatta	13.50
<i>chipotle mayo, spiced coleslaw, house fries</i>	
Miso mushroom ciabatta (Ve)	10.50
<i>pickled cucumber, bahn mi dressing, house fries</i>	
Seven54 beef burger	13.50
<i>swiss cheese, red onion & pickle, house fries</i>	
Marinated salmon	12.50
<i>teriyaki glaze, tenderstem broccoli, rice & grains</i>	
Continental platter of sliced meats	9.50
<i>with smoked cheeses & bread</i>	

SALADS

House Salad (V)	9.50
<i>tenderstem broccoli, dehydrated olives, peas, French beans, artichoke, goats curd, lemon dressing</i>	
Beetroot & goats cheese (V)	9.50
<i>goats curd, orange, candied walnuts, Italian leaves</i>	
Burrata (V)	11.50
<i>heritage & semi dried tomato, pickled shallots, basil</i>	
Salmon & grain bowl	11.50
<i>hot smoked salmon, peppers, cucumber, sumac yoghurt, avocado</i>	

SIDES

*Fries with truffle salt / Rocket & parmesan salad /
Spiced coleslaw / Tenderstem broccoli / Sauté potatoes 3.95*