

MENU

# BREAKFAST & BRUNCH

Avocado on Toast  Freshly mashed avocado on buttered toast with creamy feta cheese and poached egg with seasoning	£ 8.90	Peanut Butter on Toast Creamy peanut butter with sliced banana on toast.	£ 6.50
English Brunch Plate  A complete English breakfast with eggs, toast, sausage, mushrooms, tomatoes, turkey bacon, kidney beans and handpicked berries	£ 13.50	Beeyond Pancakes  Classic pancakes served with your choice of toppings.	£ 8.50
Cheesy Omelette A soft omelette filled with melted cheese.	£ 6.90	French Toast  Golden slices of eggy bread cooked and topped with sugar.	£ 8.50
Scrambled Eggs & Salmon Fluffy scrambled eggs served with smoked salmon on toast.	£ 10.50	Eggs Benedict Poached eggs and turkey bacon with hollandaise sauce.	£ 9.10
Mushrooms on Toast Sautéed mushrooms seasoned and served on toast.	£ 6.50	Eggs Florentine Poached eggs on spinach and toast with hollandaise.	£ 8.50
Eggs Royale  Poached eggs with smoked salmon and hollandaise on a muffin.	£ 10.50		
Eggs on Toast	£ 6.20		1



# HEALTHY POTS

# **CROISSANTS**

#### In house special granola

£ 6.90

#### **Caprese Croissant**

£ 7.90

Served with thick greek yogurt and garden picked berries

Filled with mozzarella, tomato, basil and cheesey slow cooked chicken

#### Mango Chia Pudding

£ 6.50

# **Cheesy Croissant**

£ 6.90

A tropical fusion of ripe mango purée layered with chilled coconut chia pudding, served with fresh±cut mango chunks .

A refreshing plant±based treat.

Buttery croissant filled with turkey bacon and cheese.

#### Garden Picked Berry

£ 6.90

#### Coronation Chicken Croissant

£ 7.20

Granola, chia served with thick mixed berries smoothie base

A British classic with curried chicken and mayo.

#### Porridge with Berries

£ 5.90

## Special Strawberry Chocolate Croissant

served with cream.

£ 6.90

Creamy porridge topped with fresh berries, sliced banana, plump raisins, and crunchy almond flakes. A delicious start to your day.

Flaky croissant filled with garden strawberries and real nutella

# **English-Style Muesli**

£ 5.90

A wholesome blend of creamy Greek yogurt drizzled with honey, topped with grated English apple and plump raisins.





# SAVOURY CRÉPES

# **SAVOURY WAFFLES**

#### The Sushi Crêpe

£ 10.50

#### **BBO** Waffles

£8.70

Smoked Salmon, Cucumber, Cream Cheese, Mint and Chives a delicate crêpe served cool — Scottish smoked salmon layered with cucumber ribbons, soft cream cheese,

and a whisper of fresh mint and garden chives. Light, elegant, and reminiscent of the summer sideboard.

Waffles topped with barbecue sauce and golden fried chicken.

# Tandoori Chicken

£ 9.50

£8.50 Fried Chicken & Maple Syrup

& Herb Omelette

With Minted Sauce and Garden Salad A gentle homage to the Empire: spiced chicken breast wrapped in soft egg, dressed with a cool mint yogurt and accompanied by shredded carrot, raw onion, and coriander leaf.

Crispy chicken served on waffles with maple syrup.

#### **Cheesy Waffle**

£ 7.90

Melted cheese over a warm waffle with turkey bacon.

#### £8.50 Coronation Chicken Crêpe

With Golden Raisins and Flat: Leaf Parsley Smoked chicken breast folded into a lightly curried mayonnaise, adorned with sweet raisins and a dusting of parsley. A firm favourite since the Queen's own coronation.

#### Cream Cheese & Salmon

£ 10.50

Waffle topped with cream cheese and smoked salmon.

#### Roasted Bell Pepper & Goat Cheese

£850

With Basil Pesto

Tender strips of bell pepper gently roasted in olive oil, paired with a spoonful of fresh basil pesto and a modest helping of goat's cheese. A pleasingly simple combination.

# Cheesy Pizza Crêpe

£8.50

With Spinach and Herbs

A classic preparation: ripe tomato purée, English cheese, and a handful of young spinach leaves, lightly seasoned with traditional herbs. A fine choice at any hour.





# BEEYOND LOCAL LUNCH

# Traditional Fish & Chips

£ 12.90

# Mac & Cheese with Fried Chicken

£8.90

Fresh cod fillet, hand: battered and fried to a crisp golden finish. Served with thick cut chips, minted mushy peas, and a wedge of lemon.

Classic macaroni in a rich, mature Cheddar sauce, baked till golden and served with crispy, seasoned fried chicken.





# **SIGNATURES**

strawberries.

Strawberry Chocolate(London Style)

£ 5.50

Dubai Kunafa Strawberry Middle Eastern inspired kunafa topped with fresh £8.90

Strawberries dipped in rich chocolate with a touch of London flair.

Celebration Sharing Platter £ 19.20

Beeyond show stopper dessert!
warm Nutella brownies, gooey Belgian cookie dough, soft vanilla
bean ice cream, and English strawberries, served with golden
waffles and marshmallows. Served with rich Belgian milk
chocolate and smooth pistachio sauce.





# **BEEYOND PANCAKES**

#### **Inhouse Special**

£ 7.90

#### Toffee & Banana

£ 7.90

Our signature pancake drenched in maple syrup topped with garden picked fresh berries.

Fluffy golden pancakes drizzled with our house \*\*made toffee sauce, layered with fresh banana slices and served with a scoop of creamy vanilla ice cream.

## English strawberry & Nutella

£8.50

#### Pancakes & Berries

£8.90

Timeless indulgence with warm pancakes smothered in real Nutella paired with English strawberries with a scoop of vanilla bean ice cream.

A classic with fresh picked berries, finished with our homemade berry compote and a scoop of vanilla ice cream.

## Pistachio Belgian chocolate

£ 11.50

# Belgian chocolate & Roasted Nuts

£ 9.50

Warm pancakes drenched in delicate in house made pistachio kunafa crème and dusted with crushed pistachios.

Rich Belgian chocolate, poured over fluffy pancakes and sprinkled with roasted nuts, served with vanilla ice cream on the side.



# FRENCH STYLE TOASTIE

# English French Toastie Our take on a traditional favourite. Thick cut brioche bread dipped in a homemade egg batter, pan fried to golden perfection, soaked in maple syrup and fresh garden picked berries sprinkle of sugar. Strawberry chocolate Lightly toasted brioche bread dipped in warm, silky Nutella and served with a generous of fresh English strawberries. Belgian Chocolate & Nuts Toastie A hearty toast slathered in melted Belgian chocolate and finished with a mix of roasted nuts with a scoop of vanilla bean ice cream

# Crème Brûlée Toastie £ 9.50

Bread toastie filled with rich, velvety custard, finished with a crisp caramelised sugar topping—just like the classic French dessert Crunchy on the outside, creamy on the inside.

# Tiramisu French Toast £ 9.50

Thick slices of French toast soaked in rich espresso, layered with creamy mascarpone, dusted with cocoa powder, and finished with a sprinkle of crunchy ladyfingers.

# Dubai style Kunafa £ 11.50

Kunafa pastry woven into a warm French toast, topped generously with crushed pistachios and loads of belgian chocolate.

# WAFFLE

#### **Biscoff Banana**

£ 8.50

# **Triple Chocolate**

£8.90

Sliced ripened banana and warm Biscoff spread over a soft waffle, served with a scoop of vanilla bean ice cream biscoff crumbs.

Warm waffle drizzled with a trio of milk, dark, and white chocolate, finished with a scoop of vanilla bean ice cream.

#### Oreo Tella

£8.50

#### Tiramisu Waffle

£8.90

A golden waffle topped with \*crushed Oreo and Nutella, paired with creamy vanilla bean ice cream oreo spread.

Delicate waffle infused with rich espresso, layered with velvety mascarpone cream and a dusting of fine cocoa powder. Finished with a sprinkle of crisp ladyfinger and a scoop of vanilla cream

# Strawberry Tella

£8.90

Crisp waffle layered with smooth Nutella and topped with fresh strawberries, served with a scoop of vanilla bean ice cream.



# HOT DRINKS

# CLASSIC COFFEES

# TEA SELECTION

Espresso Single / Double shot	£ 2.50/ £ 3.00	English Breakfast A robust and traditional black tea.	£ 3.00
Macchiato Espresso topped with a dollop of frothy milk.	£ 3.00	Earl Grey A timeless tea infused with notes of bergamot.	£ 3.50
Americano  Double Espresso diluted with hot water.	£ 3.00	Green Tea Refreshing, light, and smooth.	£ 3.50
Cappuccino	£ 3.50	Jasmine	£ 3.50
Espresso with steamed milk and frothy foam, topper cocoa or cinnamon.	d with	Peppermint	£ 3.50
Flat White Velvety smooth espresso with microfoam.	£ 3.50	Camomile	£ 3.50
Latte Espresso with steamed milk, a smooth, creamy blen	£ 3.50	London Fog  Earl Grey + Vanilla + Steamed Milk - A British classic.	£ 4.50
Mocha Espresso with Inhouse special hot chocolate.	£ 3.70		

£ 3.90

# IN-HOUSE HOT CHOCOLATE

Espresso poured over a scoop of vanilla ice cream.

Affogato

Milk Hot Chocolate With cotton candy for a sweet, whimsical finish.	£ 4.50
White Hot Chocolate Topped with marshmallows for a dreamy, creamy treat	£ 4.50
Triple Hot Chocolate Topped with marshmallows for a dreamy, creamy treat.	£ 5.50



# ICED COFFEES & SPECIALTY LATTES

# MATCHA LATTES

Chai Latte  Hot – Spiced chai with steamed milk, warming and aromatic.	£ 4.95	Frappe A coffee based blended beverage for a frosty, creamy escape.	£ 4.90
Matcha Latte Classic ceremonial grade matcha with steamed milk.	£ 5.00	Classic Iced Latte	£ 4.95
Vanilla Matcha	£ 5.50	A delicate blend of freshly hand pulled coffee and milk.	
Mango Matcha	£ 5.50		
Blueberry Matcha	£ 5.60	Dubai Pistachio Latte  Hot / Iced - A rich pistachio flavor with a hint of sweetness.	£ 5.90
Strawberry Matcha	£ 5.60		
Iced Pink Matcha A refreshing twist on matcha with rose crème.	£ 5.90	Tiramisu Iced Latte	£ 5.90



# SIGNATURE SHAKES

# **BOTANICAL SHAKES**

The Big Ben Biscoff	£ 6.90	Blueberry Banane	£ 6.90
Biscoff spread & vanilla bean ice cream, caramel drizzle, whipped cream, and biscuit tower.		Blueberries, banana, and vanilla bean ice cream.	
Cook & Crumbles	£ 6.90	Avocado Matcha Shake Creamu avocado, ceremonializarade matcha, agave.	£ 6.90

coconut milk.

# Nutella Brownie £ 7.50 Dark chocolate shake with brownie pieces, chocolate covered

Dark chocolate shake with brownie pieces, chocolate covered cereal, and whipped topping.

Milk chocolate & vanilla ice cream, Oreo cookie crumbles.

# Strawberry Victoria £ 7.50 Sponge Shake

Strawberry shake, soft vanilla sponge crumbs, raspberry jam and whipped cream.

Rocher Chocolate Shake £ 7.90





# **SUNDAES & CLASSIC DESSERTS**

#### Knickerbocker Glory

£ 7.20

#### Banana Split

£ 7.20

A towering classic of layered ice cream, fruit, jelly, and whipped cream. Finished with a drizzle of strawberry sauce and a wafer crown—pure retro indulgence.

A timeless treat with a split ripe banana cradling scoops of vanilla, chocolate, and strawberry ice cream. Topped with whipped cream, chocolate and strawberry sauces, crushed nuts, and a cherry on top.

#### Chocolate Brownies Sundae

£ 7.20

#### **Eton Mess**

£ 7.20

Warm, fudgy brownie chunks layered with vanilla ice cream, rich chocolate sauce, whipped cream, and a sprinkle of chocolate flakes. A decadent delight in every bite.

A traditional British dessert of crushed meringue, whipped cream, and fresh strawberries. Light, sweet, and deliciously messy—a roual summer favourite.

#### Raspberry Ripple Sundae

£ 7.20

## **Apple Crumble**

£ 7.20

Velvety vanilla ice cream marbled with raspberry ripple, fresh raspberries, meringue crumbles, and whipped cream. Finished with a raspberry coulis and a crisp wafer.

Cinnamon spiced stewed apples baked with a golden, buttery crumble topping. Served warm with vanilla ice cream or creamy custard—a comforting British classic.



# **SUMMER MOCKTAILS**

#### **Mango Passion Fizz**

£ 6.20

#### Blackcurrant Iced Tea

£ 6.20

A tropical fusion of mango and passionfruit, brightened with fresh lime and topped with sparkling water. Golden, juicy, and full of zesty summer energy.

Cold brewed tea infused with deep blackcurrant syrup, lemon, and mint. A rich and fruity take on the classic iced tea with a refreshingly tart twist.

## Strawberry Cooler

£ 6.20

#### **Cucumber & Mint Detox**

£ 6.20

Fresh strawberry syrup blended with lemon juice and chilled soda over crushed ice. Light, fizzy, and berry sweet—perfect for sunny days.

Crisp cucumber and fresh mint leaves muddled with lime and topped with soda, Clean, cooling, and ultra: refreshing—a revitalising sip for any time of day.

## **Blueberry Lemonade**

£ 6.20

A vivid blend of tangy lemon juice and sweet blueberry syrup, shaken over ice and finished with a splash of soda. Bold in flavour, brilliant in colour.



