# **BREAKFAST**

All bread, pastries and cakes are made by our master bakers during the early hours at our bakery in Hemel Hempstead.

## Daisy & Co Full Breakfast

Rare breed smoked streaky bacon and sausage, free range eggs, herb crumbed mushroom, herb roasted tomato, beans, hash brown, sourdough GESuSeSo~15.50

# Daisy & Co Veggie Breakfast (V)

Vegan sausage, halloumi, free range egg, herb crumbed mushroom, herb roasted tomato, hash brown, avocado, sourdough (Vegan option available Ve) GESuSeSo~15.50

## Avocado & Chilli Flakes on Sourdough (Ve)

Rocket, seeded crackers, shatta dip. *G Su N Se (GFA)* 11.50

Add an egg 1.50

Add feta & pomegranate salsa 3.00

### Mushrooms on Sourdough

Chestnut mushrooms, parmesan GME (GFA) 10.00 Add two fried eggs 2.00

# Two Eggs Your Way (V)

On sourdough toast *G M Su E Se (GFA)* 8.00 Add smoked salmon 5.00

# Coddled Eggs

Soft boiled egg in a jar, buttery sweet potato, chorizo jam, crispy onions, sourdough soldiers  $G \to M 13.50$ 

#### Toasted Banana Bread

GEMSu

Cinnamon butter (V) 4.50 Greek yoghurt & seasonal berries (V) 7.00

Chifdren

Any dish half the portion half the price

# **BRUNCH**

#### **Buttermilk Pancakes**

Rare breed smoked streaky bacon, seasonal berries, honeycomb butter & maple syrup  $E\,G\,M\,Su\,\,12.50$ 

#### Shakshuka (V)

Poached eggs, spiced tomato, pepper, onion & herb sauce, crumbled feta, wild garlic salsa, focaccia (vegan tofu available)  $GMESu\left(GFA\right)\ 14.50$  Add chorizo 4.00

#### Sweet Potato & Carrot Waffle (V)

Pomegranate, mint & spring onion salsa, chilli, rocket, sliced avocado, tahini yoghurt topped with a fried egg & crumbled feta  $G\,M\,E\,Su\,Se\,\,11.50$ 

# Steak & Logs

Grassfed British beef minute style, fried eggs, chimichurri, morning protein hit!  ${\rm E}\,19.95$ 

#### Caesar Salad

Wild Farm lettuce, chicken breast, bacon crumb, anchovies, crispy garlic croutons, parmesan shavings, Caesar dressing  $E\,G\,FMu\,So\,Su\,M\,14.50$  or try with halloumi & plant based nduja (V)

# British Beef Burger

Grassfed British beef, smoked streaky bacon, hash brown, burger sauce, smoked applewood cheese, brioche bun, skin on chips  $GMSuMuECe \quad 16.00$  Add beef short rib  $\ 4.00$ 

# Courgette Fritters (V)

Halloumi, avocado, rocket, dukkah, za'atar yoghurt, chilli sauce *G M Su E N* Se 13.00

### Jerusalem Artichoke Soup (V)

walnut pesto, focaccia Ce M N G 9.50

# BENEDICT

#### Buttermilk Chicken

Poached egg, bacon crumb, pineapple, onion & chilli salsa, whiskey glaze, hollandaise, malted waffle  $G\,EM\,Su\,\,15.00$ 

#### Croissant Florentine (V)

Poached eggs, avocado, Wild Farm greens, hollandaise sauce GMSuESe 14.00

# Eggs Royal

Smoked salmon, poached eggs, Wild Farm greens, classic hollandaise, toasted muffin GMSuESeF 15.00

#### Chorizo & Potato Hash

Poached eggs, Wild Farm greens, cherry tomatoes, saffron hollandaise EMS 15.50

#### Braised Beef Short Rib

Poached eggs, salt baked onions, Wild Farm greens, marmite hollandaise, marmite waffle GMSuESe 16.00

# Make it Bottomless

90 minutes of unlimited mimosas, prosecco, beer, tea & coffee for £30pp\*

### BRIOCHE FRENCH TOAST

### Hot Honey Halloumi French Toast (V)

Sweet and spicy halloumi, soured cream

EGMSuSe 12.60

#### Pistachio French Toast (V)

Pistachio sauce, toasted pistachio crumb, vanilla chantilly  $E\,G\,M\,Su\,Se\,N\,12.60$ 

#### Banana and Toffee French Toast (V)

Caramelised banana, toffee sauce, honeycomb EGMSuSe 12.60

# PIZZA

Available from 11:30am It's all about the dough! Our dough is made on-site and is fermented for 48 hours. It contains just flour, yeast, salt and water.

# The Fun Guy (V)

Crème béchamel, portobello mushroom, pecorino, truffle, pumpkin seeds, fior di latte G M Mu 13.65

#### Rocket Man

San Marzano DOP tomato, parma ham, parmigiano reggiano, fior di latte, rocket m M~G~14.20

### The Wham Bam Pepperoni Man

San Marzano DOP tomato, pepperoni, fior di latte
M So G 14.20

#### Berko's Italian Stallion

San Marzano DOP tomato, nduja sausage, jalape $\tilde{n}$ os, chilli honey, crispy sausage, mascarpone, fior di latte G M 14.70

#### The Greta (Ve)

San Marzano DOP tomato, vegan nduja sausageJulienne Bruno superstraccia, sun blushed tomatoes, jalapeño G Su 13.15

### Margherita Ta Ta Ta Tah (V)

San Marzano DOP tomato, fior di latte,<br/>basil (V) G M 10.50  $\,$ 

Swap to Julienne Bruno superstraccia (Ve)  $1.00\,$ 

#### Pizza Add Ons

Mushrooms, olives, red chilli, green chilli,
capers, garlic, tomato, pepper
Pepperoni, nduja, buffalo mozzarella,
parma ham, anchovies, vegan nudja,
vegan superstraccia, pesto
Crust dipper - garlic herb aioli, pesto mayo

1.00

# SIDES

lerb crumb mushroom/avocado/halloumi (V)	3.00
moked streaky bacon/sausage	3.50
rilled chorizo	4.00
kin on chips (V)	4.50
Iashbrowns, parmesan & truffle	5.00
farmite waffle with hollandaise (V)	5.00
ourdough with spread (v)	3.95
eeded or white G Se (GFA)	

Please note a discretionary service charge of 12.5% will be added to your final bill. \*Bottomless Brunch deal only available when whole table are partaking, and when ordering a main meal per person; exceptions available at managers discretion. Please inform staff of any allergies, intolerances or other dietary requirements before placing your order as ingredients may have changed since your last visit & not all ingredients can be listed. As we use shared equipment in a busy kitchen, some products may not be suitable for those with several allergies and we cannot guarantee the total absence of allergens within our dishes. If you have any questions or concerns, please speak to the manager on duty.

G-Gluten M-Milk E-Eggs N-Nuts P-Peanuts Mu-Mustard Se-Sesame F-Fish Ce-Celery So-Soya Mo-Molluscs L-Lupin Su-Sulphates C-Crustaceans (V)-Vegetarian (Ve)-Vegan (GFA)- (Gluten Free options available)

# DRINKS MENU

# Fresh Juices

Freshly Squeezed Apple Juice

Freshly Squeezed Orange Juice

#### Cold Pressed Green Juice

apple, celery, pear, cucumber

#### Cold Pressed Carrot Juice

carrot, apple, ginger

5.05

Homemade Iced Tea

4.75

Mixed Berry Smoothie

Tropical Smoothie

# Ginger Shots

Apple, Pear, Lime & Ginger Orange, Carrot, Turmeric & Ginger

# Homemade lemonade

Classic Lavender Basil Plum & Thyme Rosehip Hibiscus

## Soft Drinks

Coke, Diet Coke, Sprite 2.95

Fever-Tree Tonic, Fever-Tree Light Tonic, Fever-Tree Mediterranean Tonic

3.50

# Yosh Yops

Pear & Elderflower Ginger Beer with Chilli 4.50

# Belu Water

Still or Sparkling 1.50

We're proud to serve Belu natural mineral water. Belu is a social enterprise who give 100% of their profits to the charity WaterAid, to help make clean water, and good hygiene normal for everyone, everywhere.

> All hot drinks come with a freshly baked mini croissant

# Coffee by Allpress

Cafetière coffee & cream For one 5.00 For two 9.50

Americano, cappuccino, latte, mocha, flat white, cortado, espresso, macchiato Iced version of any coffee 4.75 Soya milk, oat milk or syrup 0.55

## Specialty hot drinks

Matcha, Tumeric, Chai latte

Liquor Coffee 7.00/8.00

# Tea by Birchall Tea

### All served in a tea pot

**English Breakfast** 3.50 Earl Grey 3.50 Jasmine pearls 4.00 Fresh mint, Fresh lemon & ginger, Green Tea & Peach, Lemongrass & Ginger, Red Berry & Flower, Chamomile Mao feng green tea 3.80

### Chocolate

Luxury Hot Chocolate	4.40
Hot Chocolate	4.00
Baby luxury hot chocolate	2.80
Baby hot chocolate	2.10
Babyccino	1.50



Melcome.

Daisy &Co. provides a unique vintage-chic dining experience. With an art deco finish, eclectic prints throughout and a bright and airy garden inspired room, you will be surrounded by carefully selected details like no other. Brunch was first listed in 1895 as a Sunday meal, but we think it's a great idea and should be for every day. Our menu uses fresh, locally sourced ingredients. Our eggs and milk are from Harefield, English cheeses from Neals Yard and fruit and vegetables are delivered daily from Spitalfields. We make bake and produce everything from the freshest ingredients. We also use a lot of produce from our own sustainable farm in Radlett called Wild Farm.