

SWEET BRUNCH TREATS

Pavcakes 14

Fluffy buttermilk vanilla pancakes with one of the following two options:

+ Roasted plums, cinnamon-spiced banana, pomegranate molasses, Jersey yogurt, blackberry compote, homemade granola, maple syrup (V,GF*)

+ Dry-Cured back bacon, whipped maple butter, maple syrup (GF*)

Cinnamon, Vanilla French toast 16 (V)

Golden brioche, maple syrup, seasonal fruits, homemade jam

EGGS & TOAST

Chilli Eggs 16 (GF*)

Sourdough, creamy scrambled eggs, spicy n'duja sausage, spring onion, chopped chilli, basil oil

Benedict 11

Poached eggs, English muffins, Jersey butter hollandaise, basil oil (V,GF*)

+ Dry-cured back bacon & Stornoway black pudding 6

+ Smoked salmon, beetroot carpaccio, gribiche 6 (GF*)

+ Pulled beef brisket, spinach, jalapeños 6

Smashed Edamame & Garden Peas on Toast 15 (V,GF*)

Lemon preserved hummus, harissa chickpeas, pomegranate molasses, sourdough, salted corn, pickled pink onions

Miso Wild Mushrooms 16

Truffled mushrooms, miso garlic cream, poached egg, shaved Manchego, brioche

PAV SIGNATURES

Gnocchi 17

Truffled wild mushroom, butternut squash, miso broth, Manchego

Salmon Fritter 17 (GF*)

Edamame, pea & potato fritter, smoked salmon, poached egg, salsa Verde, citrus mascarpone, caper berries, rocket

Tacos 17

Soft corn tortillas, chipotle braised beef brisket, pineapple salsa, feta, crema

Croque 18

Serrano ham, Comté sauce, rocket & harissa pesto, thick sliced white, fried hens egg & shaved parmesan

Open Rib-Eye Sandwich 26 (GF*)

Steak, beef dripping fried sourdough, harissa pesto, sweet red onions, truffled rocket, Manchego

Ceaser Chicken Burger 20

Parmesan chicken schnitzel, cos lettuce, pancetta, Caesar dressing, anchovies, sauce gribiche

Sriracha King Prawns 18 (GF,DF)

Pineapple chilli salsa, burnt broccoli, crispy sweet potatoes

Fry-Up (served as is) 20

Dry-cured back bacon, two butchers' pork sausages, creamy scrambled eggs, truffled mushrooms, roasted cherry tomatoes, sourdough

BOWLS & VEG

Spiced Winter Dahl 17 (V,GF*,DF*)

Spiced red lentils, roasted cauliflower & squash, Jersey yogurt, crispy onion, chilli, spring onion

Hash 17 (V,GF)

Poached eggs, pan-fried potatoes, feta, winter veg, harissa pesto, yogurt, piquillo peppers, basil oil, pink pickled onions

Buddha Bowl 16.5 (V,GF)

Honey-roasted squash, spinach, harissa chickpeas, red cabbage, edamame, piquillo peppers, crispy corn, cumin beetroot, Jersey salted yogurt, lime

Veggie Brunch 18 (V,GF*)

Smashed edamame & garden peas, halloumi, poached eggs, truffled mushrooms, tomatoes, crispy kale, sourdough, fresh chillies

Chopped Winter Salad 18 (V,GF)

Maple roasted squash, goats cheese, kale, apple, dried cranberries, pumpkin seeds, pomegranate dressing

ADD ONS

Two poached eggs 4 (V,GF,DF)

Feta 4 (V,GF)

Halloumi 4 (V,GF)

Harissa chicken 7 (GF)

Smoked salmon 6 (GF,DF)

Beef brisket 7

Dry-cured back bacon 4 (GF,DF)

Two butchers' pork sausages 4 (DF)

Stornoway black pudding 4.5 (DF)

Griddled chorizo 5 (GF)

Pan fried potatoes 5 (V,GF)

Truffled wild mushrooms 4 (GF,V,VG,DF)

V = Vegetarian | VG = Vegan | GF = Gluten free | DF = Dairy free
GF* = Can be made GF | DF* = Can be made dairy free

✗ = Locally sourced hero ingredient

Please inform your server of any allergies or intolerances before placing your order. An allergen chart for all dishes is available on request. While every effort is made to provide accurate allergen information, ingredients and recipes may change. Our kitchen handles gluten, nuts, seafood, dairy, and other allergens; therefore, we cannot guarantee the complete absence of allergens in our food. A discretionary 10% service charge is added to your bill which is distributed amongst ALL TEAM MEMBERS. Prices are inclusive of 5% GST. GST Registration no.0119317.

COCKTAILS & MOCKTAILS

Mimosa 10	Prosecco, freshly squeezed OJ
Bloody Mary 12	Cl Vodka, Pav Spice mix, Big Tom
Old Spike Espresso 13	Cl Vodka, Old Spike brew
Basil Gin Fizz 13	Gin, basil, mandarin, ginger
Dark & Stormy 12	Dark rum, ginger beer, lime
Martini 12	Gin OR Vodka, dry vermouth, twist OR olive
Cosmo 13	Cl Vodka, cranberry, Cointreau
Spicy Margarita 13	Blanco tequila, fresh chilli, Cointreau, lime, agave syrup
Forbidden Fruit 12	Makers Mark whisky, apple juice, lemon, maple syrup, bitters
Grapefruit Spritz 0% 10	Tanquary 0%, pink grapefruit, black pepper
P'rol Spritz 0% 12	Pentire spirits blood orange, sea rosemary and Oakwood, Nozeco, soda

BEER & CIDER

	HALF	PINT
Camden Town Hell's Lager 4.6%	3.5	7.0
Camden Town Pale Ale 4%	3.65	7.3
BOTTLES		
Off the Hook IPA 4.3% 6.8	Aspalls Organic Suffolk Cider 5.5% 7.2	
Corona 4.5% 4.9 Corona 0% 3.9	Rocquette XC Cider 4.5% 5.6	
Stinky Bay 4.2% 6.4		

HEALTH SHOTS & JUICES

Turmeric, Ginger Hot Shot 3	
Freshly Squeezed Orange 4.5	
Vital Greens 5	Apple, cucumber, spinach, courgette, kale, mint
Beet the Cold 5	Apple, beetroot, ginger, aloe vera
Cranberry 3.5	
Jersey Heritage Cloudy Apple 6.5	

100% WHEY PROTEIN SMOOTHIES

Green Gains 8	Almond milk, vanilla protein, spinach, lemon, chia seeds, Jersey honey, desiccated coconut
Energy Kick 8	Oat milk, strawberry protein, banana, oats, mixed berries
Nut Job 8.5	Almond milk, peanut butter, chocolate protein, oats, banana, dates, chia seeds, cacao nibs

UK LOOSE LEAF TEA

English Breakfast 3.2	Rooibos 3.2
Decaf English Breakfast 3.2	Ginger 3.2
Earl Grey 3.2	Chamomile 3.2
Green 3.2	Three Mint 3.2
Best Balance, Wellness 3.2	

SOFT DRINKS

Filtered Still OR Sparkling water	Glass 1
+ Belvoir Elderflower 1	Bottle 1L 3.5
Sands Supply Ginger Beer 6.6	
Diet Coke 2.8	
Coca-Cola 2.8	
Coke Zero 2.8	
Lemonade 3.7	
Ginger Ale or Tonic 3.7	
Sands Soda – Mandarin & Basil 6.6	
Sands Soda - Pink Grapefruit & Black Pepper 6.6	
Sands Soda - Mate, Lime & Cucumber 6.6	
KTea Kombucha – Ginger Hops I Sencha 7.0	

HOT DRINKS

Old Spike Coffee	Blendsmiths
Espresso 3.0	Matcha 4.2
Long black 3.4	Golden Chai 4.2
Cortado 3.4	Chai 4.2
Flat white 3.5	Pumpkin 4.2
Latte 3.8	Hot chocolate 3.9
Cappuccino 3.8	
Mocha 4.4	
Decaf 0.3	

MAKE IT YOUR OWN

Protein (Vanilla I Chocolate) 2.8
Sugar free syrups: Vanilla I Caramel I Hazelnut 0.3
Milk alternatives: Coconut I Almond I Oat 0.5

SPARKLING

	125ML	BOTTLE
Biscardo Prosecco Spumante Millesimato	8	33
2022 Italy. Fresh and aromatic with apple and peach blossom		
Biscardo Prosecco Rosé Spumante Millesimato	8	33
2022 Italy. Elegant and lively, with wild strawberry and rose notes		
Olivier Père et Fils Cuvée NV Champagne	12	68
France. Creamy mousse and fine bubbles, finishing with ripe apple and citrus		
Nozeco 0.5% Low Alcohol Fine Sparkling Wine		25
France. Natural grape profile with fine, elegant bubbled		

WHITE WINE

	175ML	BOTTLE
Pinot Grigio	7.5	32
2022/3 Italy. Ponte Del Diavolo, Friuli. Bright and expressive with orchard fruit and a touch of spice		
Gavi Di Gavi	9	34
2022/3 Italy. Antonio El Raimondo, Piedmont. Elegant and precise, showing citrus zest and fine minerality		
Chenin I Chardonnay	8.5	36
2023 South Africa. Oldrenburg Coolere Rounded yet fresh, with stone fruit, citrus and gentle florals		
Albariño	9.5	40
2022 Spain. A20 Castro Martin, Rías Baixas, Vibrant and saline with peach, lime and a subtle spice finish		
Sauvignon Blanc	9.5	40
2022 New Zealand. By Little Beauty. Aromatic and lively, bursting with tropical fruit and herbal lift		

ROSÉ WINE

	175ML	BOTTLE
Pinot Grigio Rosé	7	30
2023 Italy. Bella Modella, Veneto. Fresh and delicate with red berry charm		
Côtes de Provence Rosé	10	42
2021 France. Minuty. Elegant and refined, citrus-tinged with a crisp finish		

RED WINE

	175ML	BOTTLE
Merlot, Petit Verdot & Syrah	8	33
2023 South Africa. Circle of Life, Stellenbosch Juicy and vibrant with spice and dark fruit		
Côtes du Rhône	9.5	38
202 France. Domaine de la Soumade Supple and silky, red and black fruits with ripe tannins		
Malbec	8.5	35
2022/3 Argentina. Balbo Crios. Rich and generous, dark cherry and bramble with a touch of oak		
Pinot Noir	9	36.5
2023 Argentina. Humberto Canale Estate. Elegant and refined, red fruit with gentle acidity and soft tannins		
Rioja Reserva		43
2019 Spain. Viña Izadi. Structured and intense, layered dark fruit with savoury depth		