

WEEKEND MENU

8:30am – 4pm weekdays (last kitchen orders 3pm, 2.30pm on Tues & Weds)
9.30am-4.30pm Saturday (last kitchen orders 3.30pm). 9.30am-4pm Sunday (last kitchen orders 3pm)

We are a laptop and tablet free space. Our garden is a non smoking area.
We are a cash free business and only take card payments Thanks for your understanding

ALL DAY BRUNCH

Latke Bennie: Crispy Potato Latke, rich poached eggs, 13.8
seasonal greens, hollandaise, pickled watermelon radish (gf)
Add: halloumi (3.7); chunky avo (3.7); mushroom (3.4);
charred broccoli, pesto & flaked almond (vg) (4.0)

Cornbread Stack: Chilli cornbread, rich poached eggs, 14.0
grated cheddar, chunky avocado, chipotle sour cream,
lime (gf). **Add:** halloumi (3.7); mushroom (3.4);

'CG' breakfast plate: rich poached eggs, grilled halloumi, black 15.0
beans, portobello mushroom, vine tomato, chunky avocado,
sourdough toast (gfo)
*Vegan: replace eggs & halloumi with vegan Stracciatella and
charred tender stem broccoli with pesto and flaked almonds*

Tiramisu French toast served with coffee mascarpone 13.0
cream, caramelised banana, coffee syrup, raspberries

Summer Nourish Bowl: venus black rice, chunky avocado, 13.4
tender stem broccoli, pickled mooli, pink cabbage, sorrel,
grilled halloumi, Thai dressing (soya) (gf, vgo)
vegan: replace halloumi with vegan Stracciatella
Add: 1 or 2 eggs (2.0 each); kimchi (2.8); sourdough (3.8)

Banana bread brunch: warm slice of banana bread, 9.5
whipped oat cream (coconut yogurt for GF), maple syrup,
roast nectarine, fresh passionfruit, rhubarb and berry
compote, pistachio crumb (vg, gfo, nuts)

Breakfast bowl: salted maple granola, hazelnuts and 8.0
cashews, roast nectarine, rhubarb and berry compote, fresh
seasonal fruit, Greek yoghurt (nuts, gf)
vegan: with coconut yoghurt (+ 1.0)

Poached eggs on toast: Two rich poached eggs on 8.5
sourdough or GF toast (gfo)
Add: chunky avo (3.7), charred broccoli with pesto and
almond (vg) (4.0), kimchi (2.8), portobello mushrooms (3.4)

TOASTIES (all our toasties contain sesame in the bread)

Chilli jam, double cheese, red onion 11.3
Kimchi, double cheese, spicy mayo 11.3
Kimchi, vegan cheese, spicy vegan mayo (vg) 11.3
Kids double cheese toastie 8.8

SIDES & ADD ONS

Grilled Halloumi 3.7
Chunky avocado (gf, vg) 3.7
Fries w mayo (garlic, sriracha, wasabi, regular) (gf, vg) 3.8
Charred stem broccoli, pesto, toasted almond (vg) (nuts) 4.0

DRINKS MADE IN HOUSE

Juices, Sodas, Lassi

House Lemonade – freshly made in house 4.5

Summer Spritz – passionfruit, lime and mint 5.0

Spiced Thai Fizz – lemongrass, chilli, Thai basil 5.0

Fresh Orange Juice – pressed to order 5.5

Fresh Start – orange, carrot, apple and ginger 6.0

Green & Glorious – freshly pressed kale, green 6.0
apple, comice pear, celery and ginger

Mango Lassi cooling with a hint of cardamom 5.4

House Cocktails

Bloody Mary 10.5
Vodka, tomato juice, tabasco, vegan
Worcestershire sauce, lemon (vg)

Mimosa 8.5
Prosecco and freshly squeezed orange juice

Aperol Spritz / Campari Spritz 10.5
Prosecco, aperol / campari, soda, orange twist

Negroni 10.5
Sweet vermouth, bitter Campari, East London gin

Negroni Sbagliato 10.5
Bernardi Prosecco in place of East London gin

Tommy's Margarita 11.0
Tequila, fresh lime juice, agave

Thai Spiced Margarita 11.0
Tequila, chilli, lemongrass, Thai basil, lime

FROM THE COUNTER (see overleaf)

Selection of house made morning buns (including
our popular pistachio bun), pastries, cakes and
treats available all day

SIDES & ADD ONS

Fresh kimchi (gf, vg) 2.8
Portobello mushroom (vg) 3.4
Toasted sourdough (vg) 3.8
Raspberry jam or peanut butter (vg) 1.5

Our kitchen handles eggs, nuts, milk, wheat, sesame, and mustard.
We can't guarantee any of our menu items are suitable for those with allergies due to a high risk of cross contamination.
gf/gfo = gluten free (option); vg/vgo = vegan (option). All our cheeses are vegetarian.

A discretionary service charge of 12.5% will be added to the bill for eat in customers

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FROM THE COUNTER

CAKES

Coffee hazelnut cake (nuts, gf)	4.0
Brookie (best of both brownie-cookie) (nuts, vg)	4.0
Croissant & pecan bread pudding (when available) (nuts)	4.0
Dulce de leche brownie	4.0
Slice of cake from selection	5.0

PASTRIES

Croissant 3.4; Pain au Choc 3.6 (vg);
Cinnamon bun (vg) 3.4; Pistachio bun (nuts, vg) 4.5;

PROSECCO AND WINE

Prosecco (125ml/ 750ml) 7.0/30
Bernardi Prosecco Frizzante NV
Dry & refreshing, hints of green apples & herbs (organic, vg)

White Wine (250ml) 9.0
Defy Italian White Wine
*Organic from Abruzzo, Italy. Dry and refreshing.
Comes in a can so can be shared*

Pale Rosé Wine (250ml) 9.0
Defy Italian Rose Wine
*Vegan, organic from Abruzzo, Italy. Crisp and refreshing.
Comes in a can so can be shared*

CRAFT BEERS

Lost & Grounded Keller Pils 5.0
Lager, 4.8% (440ml). Clean, unfiltered

Northern Monk Eternal Session 5.0
IPA, 4.1% (330ml)

Loah lager (lime) or Loah IPA (blood orange) 4.5
0.5% (330ml). Crisp, thirst quenching and fresh

COFFEE

*Our house espresso is Dragon from Dark Arts
Coffee (local roasters based in Hackney)*

Flat White Latte Cappuccino	3.7
Americano Long Black	3.4
Cortado Machiato	3.4/3.2
Espresso	3.0
Iced Americano Iced Latte Iced Flat White	3.5/3.8
Mocha	3.8

Filter (changes regularly please ask) 3.6

Cold brew made in-house 3.8

Notes of macadamia, brazil nut and fruit
Peruvian washed (Dark Arts) served black

Non dairy milk available at no extra cost
Moma Oat Milk | Rude Health Coconut

TEA | CHAI | HOT CHOC

Tea selection (from Good & Proper Tea)
Breakfast Tea | Earl Grey | Rooibos | Green Tea 3.0
Fresh Mint tea 3.2
Chai Latte (Joe & Henny's) 3.9
Dirty Chai Latte (with double espresso shot) 4.5

Hot Chocolate (house blend) 3.7
Matcha Latte 3.9

Breakfast or Rooibos Iced tea 3.6
slightly sweetened with a hint of lemon

OTHER SOFT DRINKS

Square Root Soda 2.8
Ginger Beer | Cola
Belu Water 1.8/2/8
Still or Sparkling (330ml / 500ml can)

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