

WEEKDAY 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

BREAKFAST

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

Poached eggs on toast: Two rich poached eggs on sourdough or GF toast (gfo) 8.5
Add: chunky avo (3.2), charred broccoli with pesto & flaked almond (4.0), kimchi (2.8), portobello mushrooms (3.4)

OTHER LUNCH OPTIONS

Summer Nourish Bowl: venus black rice, chunky avocado, tender stem broccoli, pickled mooli, pink cabbage, sorrel, grilled halloumi, Thai dressing (soya) (gf, vgo) 13.4
vegan: replace halloumi with vegan Stracciatella

Black beans on toast: Bold Bean Co black beans, fresh basil pesto, vegan Stracciatella, chilli garnish (vg, gfo) 13.0
Add: poached egg-one or two (2.0 each), broccoli with pesto & flaked almond (vg) (4.0), kimchi (2.8)

House made mushroom & red onion quiche served with Thai dressed summer slaw 8.0

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, vegan spicy mayo (vg) 11.3
Kids double cheese toastie 8.8

SIDES

Fries w mayo (garlic, sriracha, wasabi, regular) (gf, vg) 3.8
Chunky avocado (gf, vg) 3.7
Grilled Halloumi 3.7
Roasted portobello Mushroom (vg) 3.4

SOFT DRINKS MADE IN HOUSE

House Lemonade – with freshly squeezed lemon 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 apple, comice pear, celery and ginger 6.0
Mango Lassi cooling with a hint of cardamom (vg) 5.4

ALL DAY BRUNCH

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

Cornbread Stack: Chilli cornbread, rich poached eggs, grated cheddar, chunky avocado, chipotle sour cream, lime (gf) 14.0

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

Chunky smashed avo: Chunky avocado, pickled watermelon radish, nigella, lime, spring onion and micro watercress on toasted sourdough (gfo) 10.5
Add: poached egg 1 or 2 (2.0 each), vegan Stracciatella (2.5), halloumi (3.7), charred broccoli with pesto & flaked almond (vg) (4.0), kimchi (2.8)

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

SIDES

Charred tender stem broccoli, pesto, toasted almond (vg) (nuts) 4.0
Fresh kimchi (gf, vg) 2.8
Toasted sourdough (vg) 3.8
Raspberry jam or peanut butter (vg) 1.5

FROM THE COUNTER

CAKES

Coffee hazelnut cake (nuts, gf) 4.0
Brookie (best of both brownie-cookie) (nuts, vg) 4.0
Croissant 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

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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HOUSE COCKTAILS:

Bloody Mary Vodka, tomato juice, tabasco, vegan Worcestershire sauce, lemon (vg)	10.5
Mimosa Prosecco and freshly squeezed orange juice	8.5
Aperol Spritz Prosecco, aperol, soda, orange twist	10.5
Negroni Sweet vermouth, bitter Campari, East London gin	10.5
Negroni Sbagliato Bernardi Prosecco instead of East London gin	10.5
Tommy's Margarita Tequila, fresh lime juice, agave	11.0
Thai Spiced Margarita Tequila, chilli, lemongrass, Thai basil, lime	11.0

PROSECCO AND WINE

Prosecco (125ml/ 750ml) 7.0/30 Bernardi Prosecco Frizzante NV <i>Dry & refreshing, hints of green apples & herbs (organic, vg)</i>	
White Wine (250ml) 9.0 Defy Italian White Wine <i>Organic from Abruzzo, Italy. Dry and refreshing. Comes in a can so can be shared</i>	
Pale Rosé Wine (250ml) 9.0 Defy Italian Rose Wine <i>Vegan, organic from Abruzzo, Italy. Crisp and refreshing. Comes in a can so can be shared</i>	

CRAFT BEERS

Lost & Grounded Keller Pils Lager, 4.8% (440ml). Clean, unfiltered	5.0
Northern Monk Eternal Session IPA, 4.1% (330ml)	5.0
Loah lager (peach) 0.5% (330ml). Crisp, thirst quenching and fresh	4.5

COFFEE

<i>Our house espresso is Dragon from Dark Arts Coffee (local roasters based in Hackney)</i>	
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 Notes of macadamia, brazil nut and fruit Peruvian washed (Dark Arts) served black	3.8
<i>Non dairy milk available at no extra cost Moma Oat Milk Rude Health Coconut</i>	

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) Matcha Latte	3.7 3.9
Breakfast or Rooibos Iced tea slightly sweetened with a hint of lemon	3.6

OTHER SOFT DRINKS

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

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