

WEEKEND MENU

8:30am – 4pm Mon-Thurs (kitchen closes at 3pm, 2.30pm on Tues & Weds)
8:30am – 5pm Friday (kitchen closes at 3pm)
9.30am-5.30pm Saturday (kitchen closes at 3.30pm). 9.30am-5pm Sunday (kitchen closes at 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, hollandaise, sauteed leek and mushroom, tomato nigella relish (gf) 14.0

Add: halloumi (3.7); chunky avo (3.7); grilled aubergine (4.0); mushroom (3.4)

Cornbread Stack: Chilli cornbread, rich poached eggs, grated cheddar, chunky avo, chimichurri, lime 14.0

Add: halloumi (3.7); mushroom (vg) (3.4); grilled aubergine (vg) (4.0)

CG' Breakfast Plate: Rich poached eggs, grilled halloumi, black beans, portobello mushroom, vine tomato, chunky avocado, sourdough toast (gfo) 15.5

Vegan: replace eggs & halloumi with vegan stracciatella and roast aubergine

Çilbir Turkish Eggs: Rich poached eggs, confit garlic yoghurt, tomato charred pepper sauce, brown butter aleppo chilli, fresh herbs, toasted seeds, focaccia for dipping (gfo) 13.5

Vegan: with soya yoghurt and roast aubergine (to replace regular yoghurt and eggs)

House French toast: Brioche French toast, caramelised apple, warm winter berry compote, candied pecan and pumpkin seeds, whipped cream with orange zest, clementine, maple syrup 13.2

Banana Bread Brunch: Warm slice of banana bread, whipped oat cream (coconut yogurt for GF), maple syrup, roast plum, warm winter berry compote, pistachio crumb (vg, gfo, nuts) 10.3

Porridge: Creamy oats, caramelised apple, winter berry compote, maple roast pecans and pumpkin seeds, maple syrup, clementine, orange zest (nuts, vg, gf) 9.0

Poached Eggs on Toast: Rich poached eggs on sourdough or GF toast 9.5

Add: chunky avo (3.2); portobello mushrooms (3.4); roast aubergine (4.0); kimchi (2.8)

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

DRINKS MADE IN HOUSE

Juices, Sodas, Lassi

House Lemonade – freshly made in-house 4.5

Winter Spritz – cranberry, thyme, soda, lime 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, soya) 5.4

WINTER WARMERS

Baileys Hot Chocolate 6.5

House hot chocolate with 50ml of Baileys

Mulled Wine 6.5

Mug of warming spiced mulled wine

HOUSE COCKTAILS

Bloody Mary 9.5

Vodka, tomato juice, tabasco, vegan

Worcestershire sauce, lemon (vg)

Mimosa 8.5

Prosecco and freshly squeezed orange juice

Thai Spiced Margarita 10.0

Tequila, chilli, lemongrass, Thai basil, lime

Chai White Russian (vg) 9.5

Mr Black's Coffee Liqueur, Vodka, Chai, coconut

cream, toasted coconut

Negroni 10.5

Sweet vermouth, bitter Campari, East London gin

SIDES & ADD ONS

Fries w mayo (garlic, sriracha, regular) (vg, gf) 3.8

Chunky avocado (vg, gf) 3.7

Grilled Halloumi (gf) 3.7

Roasted portobello Mushroom (vg, gf) 3.4

Cornbread slice with aleppo brown butter 4.5

Roast aubergine with chimichurri (vg) 4.8

Roast aubergine (vg, gf) 4.0

Fresh kimchi (vg, gf) 2.8

Chimichurri (vg, gf) 1.5

Toasted sourdough (vg, gfo) 3.8

Raspberry jam or peanut butter (vg, gf) 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
Thai tea butter cake	4.0
Dulce de leche brownie	4.0
Maska pudding (with cardamon, nutmeg and raisins) (nuts)	4.0
Burnt Basque Cheesecake and berries (gf)	5.5

PASTRIES

Croissant	3.4
Pain au Choc (vg)	3.6
Almond Pain au Choc	4.2
Cinnamon bun (vg)	3.4
Pistachio bun (nuts, vg)	4.5
Pumpkin and pecan bun (nuts, vg)	3.4

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.</i>	
<i>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.</i>	
<i>Comes in a can so can be shared</i>	

CRAFT BEERS

Pintle Pale Ale	5.5
IPA, 4.3% (440ml)	

Northern Monk Heathen Hazy	5.5
IPA, 7.2% (440ml)	

Lost & Grounded Helles Unfiltered	5.0
Lager, 4.3% (440ml)	

Loah lager (peach) Loah IPA (blood orange)	4.5
0.5% (330ml)	

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 Macchiato	3.4/3.2
Double Espresso	3.0
Iced Americano Iced Latte Iced Flat White	3.5/3.8
Mocha	3.8

Filter (changes regularly please ask)	3.6
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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 (gf) | Rude Health Coconut (gf)

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

Spicy Chai Hot Chocolate *NEW*	4.0
Matcha Latte	3.9

OTHER SOFT DRINKS

Square Root Soda	2.8
Ginger Beer Cola	

Something or Nothing Seltzer 2.8

Yuzu Hibiscus & Rose Cucumber	
Belu Water	1.8/2.8
Still Sparkling (small / large)	

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