

# WEEKDAY 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

## BREAKFAST

**Granola bowl:** salted maple granola, hazelnuts and cashews, berry compote, fresh seasonal fruit, Greek yoghurt (nuts, gf) 8.5  
*vegan: with coconut yoghurt (+ 1.0)*

**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)

## OTHER LUNCH OPTIONS

**Black Beans on Toast:** Bold Bean Co black beans, chimichurri, vegan stracciatella, chilli garnish (nuts, vg, gfo) 13.5  
**Add:** poached egg-one or two (2.0 each); grilled aubergine (vg) (4.0); kimchi (vg) (2.8)

**House made quiche:** 8.0  
Butternut, walnut and stilton served with mixed slaw

### TOASTIES (all our toasties contain sesame in the bread)

Chilli jam, double cheese, red onion 11.5  
Kimchi, double cheese, spicy mayo 11.5  
Kimchi, vegan cheese, vegan spicy mayo (vg) 11.5  
Kids double cheese toastie 8.8

### SIDES

Fries with mayo (garlic, sriracha, regular) (vg, gf) 3.8  
Chunky avocado (vg, gf) 4.2  
Grilled Halloumi (gf) 3.8  
Roasted portobello mushroom (vg, gf) 3.4  
Cornbread slice with Aleppo brown butter 5.0  
Roast aubergine with chimichurri (vg) 4.8  
Roast aubergine (vg, gf) 4.0  
Fresh kimchi (vg, gf) 2.8  
Chimichurri (vg, gf) 1.7  
Toasted sourdough with butter (vg, gfo) 3.8

Raspberry jam or peanut butter (vg, gf) 1.5

## SOFT DRINKS MADE IN HOUSE

**House Lemonade** – freshly made in-house 4.8  
**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, 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, hollandaise, sauteed leek and mushroom, tomato nigella relish (gf) 15.0  
**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 14.5  
**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) 15.8  
*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) 14.0  
*Vegan: with confit garlic yoghurt (soya) and roast aubergine (to replace regular yoghurt and eggs)*

**Chunky Smashed Avo:** Chunky avocado with lime and spring onion on toasted sourdough (vg, gfo) 11.0  
**Add:** poached egg 1 or 2 (2.0 each); halloumi (3.7); grilled aubergine (4.0); kimchi (2.8); vegan stracciatella (2.5); chimichurri (1.5)

**Banana Bread Brunch:** Warm slice of banana bread, roast plum, warm winter berry compote, whipped oat cream (vanilla soya yogurt for GF), maple syrup, pistachio crumb (vg, gfo, nuts) 10.8

**Warm Slice of Banana bread:** served with salted cultured butter or plant based butter (gf, vgo, nuts) 5.8

## FROM THE COUNTER

### CAKES

Coffee hazelnut cake (nuts, gf) 4.2  
Brookie (best of both brownie-cookie) (nuts, vg) 4.2  
Bun Maska pudding (when available) (nuts) 4.2  
Dulce de leche brownie 4.2  
Thai tea butter cake 4.2  
Burnt Basque Cheesecake 5.7

### PASTRIES

Croissant 3.6; Pain au Choc 3.8; Pain au raisin 3.8; Almond Pain au Choc 4.4 (nuts); Cinnamon bun (vg) 3.6; 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**

# WEEKDAY 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

## HOUSE COCKTAILS

### Bloody Mary

Vodka, tomato juice, tabasco, vegan 10.8  
Worcestershire sauce, lemon (vg)

### Mimosa

Prosecco and freshly squeezed orange juice 8.8

### Thai Spiced Margarita

Tequila, chilli, lemongrass, Thai basil, lime 10.2

### Aperol Spritz

A refreshing Italian classic – Aperol, prosecco, and soda over ice with a slice of orange. Light and bittersweet. 9.6

## PROSECCO AND WINE

### Prosecco (125ml/ 750ml) 7.2/30

Bernardi Prosecco Frizzante NV  
*Dry & refreshing, hints of green apples & herbs (organic, vg)*

### White Wine (250ml) 9.5

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

### Pale Rosé Wine (250ml) 9.5

Defy Italian Rose Wine  
*Organic from Abruzzo, Italy. Crisp and refreshing.  
Comes in a can so can be shared*

## CRAFT BEERS

### Pintle Pale Ale 5.5

IPA, 4.3% (440ml)

### Lost & Grounded Helles Unfiltered 5.0

Lager, 4.3% (440ml)

### Loah lager (peach) | Loah IPA (blood orange) 4.6

0.5% (330ml)

## COFFEE

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

Flat White | Latte | Cappuccino 3.8  
Americano | Long Black 3.5  
Cortado | Macchiato 3.5/3.3  
Double Espresso 3.1  
Iced Americano | Iced Latte | Iced Flat White 3.6/3.9  
Mocha 3.9  
Ice Coffees +20p

Filter (changes regularly please ask) 3.7

### Cold brew made in-house 3.9

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

Matcha Latte 3.9

## SOFT DRINKS MADE IN HOUSE

See overleaf

## OTHER SOFT DRINKS

### Karma Drinks 2.8

Ginger Ale | Cola

### Something or Nothing Seltzer 2.8

Yuzu | Hibiscus & Rose | Cucumber

### Belu Water 1.8/2.8

Still | Sparkling (small / large)

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**