



## ALL DAY MENU

### Small plates

Steamed edamame, sea salt (pb, gf)	4.5
Marcona almonds and nocellara del belice olives (pb, gf)	5-
Prawn crackers, nori salt (df, gf)	4-
Jalapeno cornbread, chipotle butter, coriander, lime (v)	6-
Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread (v)	8.5
Burrata, lemon dressing, bitter leaves, fennel seed, cracked pepper (v, gf)	9-
Crisp chilli salt tofu, baby spinach, salted black beans, sesame (pb, gf)	9-
Grilled asparagus, den miso, stilton, basil cress (v, gf)	10-
Steamed sea bass and cod dumplings, sambal, soy, crispy shallot, coriander (df)	9-
Hot-smoked salmon, new potatoes, wasabi, dill pickles (gf)	9-
Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion (gf)	9-
Jamon and smoked san simon croquettes, saffron aioli	8-

### Grains and bowls

Chickpea dahl, courgette and fava bean bhaji, carrot thoran, fresh coconut relish (pb, gf)	14-
Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney, coconut yoghurt, curry leaf oil (pb, gf)	14-
Seasoned rice, hot-smoked salmon, avocado, miso mayonnaise, mung beans, pickled ginger, furikake (df, gf)	15.5
Chicken larb, polished rice, pickles, sambal, romaine lettuce, peanuts (df)	15.5
<i>Add protein:</i>	
- Grilled chicken (gf, df) 3.5	- Fried egg (gf, df) 1.5
- Grilled halloumi (gf) 2.5	- Grilled chorizo (gf) 2.5

### Sourdough pizza

Tomato, mozzarella, basil (v)	10.5
Caramelised onion, olive, tomato fresca, mozzarella, oregano (v)	13-
Rose harissa, pickled mushroom, radicchio, roasted kale and rosemary (pb)	12-
Anchovy, rosemary, olive oil, pickled shallot, onion jam, parsley, chilli, mozzarella	14-
Speck, parmesan cream, egg, mozzarella, aleppo chilli	14-
Nduja, tomato, confit garlic, stem broccoli, scamorza	14-

### Large plates

Grilled halloumi, roasted sweet potato, grilled aubergine, radish, basil yoghurt, preserved lemon, smoked paprika (v, gf)	15-
Pan-roasted cod, cavolo nero, truffled edamame puree, soy pickled shimeji mushrooms (df)	19-
Pan-fried sea bass, coconut red curry, daikon, carrot, squash, peanuts (df)	19-
Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage	19-
Confit duck leg, crushed new potatoes, stem broccoli, pomegranate mint pesto (gf)	19.5

### Sides

Charred stem broccoli, garlic, lemon, chilli (pb, gf)	4.5
French fries, rosemary salt (pb, gf)	4-
Wedge salad, saffron buttermilk dressing, sumac, shallot (v, gf)	4-
Seasoned rice (pb, gf)	3.5

### Pudding

Vanilla ice cream, espresso salt-caramel sauce (v, gf)	5.5
Hazelnut and lemon polenta cake, strawberries, kaffir lime syrup, coconut yoghurt (pb, gf)	7-
Dark chocolate terrine, berry compote, crème fraiche (v, gf)	7-
Villarejo manchego semicurado, membrillo, lavash	9-

*(v) vegetarian*

*(pb) plant-based*

*(gf) without gluten  
containing grains*

*(df) dairy free*

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.  
Some menu items marked with a GF, DF, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or non plant-based matter.  
For those who suffer serious allergies, please speak with a manager for further information. Personal electronic items used in restaurant at own risk.  
A discretionary 12.5% service charge will be added to your bill.

# DRINKS MENU

## Fresh juices and shots

Turmeric, ginger, cayenne, lemon shot	2.5
Carrot, orange, ginger, turmeric, lemon	4.5
Cucumber, apple, parsley, spinach	4.5
Cold pressed orange/apple/grapefruit	4-

## Milks and blends (until 4pm)

Golden spiced milk (warm)	3-
<i>Almond milk, turmeric, clove, star anise, cinnamon, raw honey</i>	
Banana, peanut butter, date, organic cocoa, almond milk	6-
Berries, acai, chia powder, banana, coconut milk	6-

## Ferments and sodas

Ginger kombucha, jarr	3.8
Sparkling mate iced tea, charitea	4-
Karma cola/diet	3.5
Gingerella ginger ale	3.5

## Coffee

We source the freshest, seasonal, quality coffees from around the globe to roast at our north london roastery. All our coffees are selected in the most sustainable, socially supportive and environmentally friendly way, with a commitment to support female coffee producers and our partnership with 1% for the planet. Each batch we roast and each cup we serve helps support the communities we work with in economic freedom, environmental stewardship, and the pursuit of mighty fine coffee.

### **Free-flowing filter**

*Our team will keep you topped up - available monday - friday (until 4pm)*

### Special brü

50% *finca los pozitos*, nicaragua

50% *finca el limar*, guatamala

*Tasting notes: sticky and sugary citrus flavours with notes of frangipane and floral darjeeling tea*

## **Espresso**

### House blend

*Our house espresso blends are crafted with balance, flavour and versatility in mind. They are created for all-day drinking and perfect for expression in milk or on its own.*

Single origin espresso: *Estela domingo*, huehuetenango, guatemala +0.5

*Tasting notes: fragrant aromas of vanilla bean combine with flavours of apple pie and lemon custard*

Espresso	2.3	Caravan cold brew	3-
Macchiato	2.5	Turmeric, ginger, lemon tea	2.8
Piccolo	2.5	Mocha	3-
Long black / iced long black	2.5	Hot chocolate	3-
Flat white	3-	Salt-caramel hot chocolate	3.5
Cappuccino	3-		
Latte / iced latte	3-	Soy, almond, oat milk	+0.5

## Tea *Our loose-leaf teas are from storm tea company*

Earl grey	Lemongrass & ginger	3-
English breakfast	Fresh mint	3-
Jade oolong	Camomile blossom	3-
Rooibos indian chai		3-

## Water *All profits donated to clean water charity 'project waterfall'*

Filtered still or sparkling carafe	1-
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