



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)	6.5
Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread (v) Ⓣ	8.5
Burrata, peas, dill, lemon, cracked pepper (v, gf)	9-
Crisp chilli salt tofu, baby spinach, salted black beans, sesame (pb, gf) Ⓣ	9-
Spiced cauliflower, harissa, tahini, pomegranate, curry leaves (pb, gf) Ⓣ	8-
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

Aubergine mapo tofu, sesame dressed soba noodles, pickled carrot, crispy kale, shiitake (pb) Ⓣ	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) 4.5	- Fried egg (gf, df) 1.5
- Grilled halloumi (gf) 2.5	- Grilled chorizo (gf) 3-

Sourdough pizza

Tomato, mozzarella, basil (v)	10.5
Caramelised onion, olive, tomato fresca, mozzarella, oregano (v)	13-
Courgette, nettle macadamia 'cheese', mint pesto, rocket, chilli flakes (pb)	13-
Anchovy, rosemary, olive oil, pickled shallot, onion jam, parsley, chilli, mozzarella Ⓣ	14-
Speck, egg, confit garlic, rosemary oil, mozzarella, parmesan	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, romesco, buttered new potatoes, herb salad, almonds (gf)	19.5
Pan-fried sea bass, coconut red curry, daikon, carrot, squash, peanuts (df)	19.5
Dingley dell pork schnitzel, fried egg, mustard dill cream, pickles, sage Ⓣ	19.5
Smoked duck breast salad, pickled nectarine, goat's cheese, leaves, toasted walnuts (gf)	19.5

Sides

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

Slices and serves

Vanilla ice cream (v, gf) <i>with</i> - espresso salt caramel sauce (gf) <i>or</i> - chocolate sauce with hazelnut praline (gf)	6-
Pistachio and lemon thyme tart, bergamot poached apricot, crème fraiche (v, gf)	7.5
Dark chocolate and coconut milk pie, coconut yoghurt, marsala soused cherries (v)	7.5
Villarejo manchego semicurado, membrillo, lavash	9-

(v) vegetarian

(pb) plant-based

(gf) without gluten
containing grains

(df) dairy free

Ⓣ cooked in fryer which may
contain allergen traces

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

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	3.8
Sparkling mate iced tea	4-
Karma cola/diet	3.5
Gingerella ginger ale	3.5

Coffee *Fresh from lambworks, our north london roastery*

Our mighty fine craft coffee is selected to be sustainable, socially supportive and environmentally friendly. We've pledged to support female coffee producers through sourcing a third of our coffee from women's producer groups and we're giving back 1% of our revenue each year to environmental causes as part of our partnership with 1% for the planet.

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 with refills	1-
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