

BREAKFAST MENU



Ferments and sodas

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

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

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-

Grains/fruit

Bowl of fresh fruit: berries, banana, pineapple, grapes, cardamom syrup (pb, gf)	7-
Golden spiced yoghurt, raspberries, maple-sesame oat granola, toasted hazelnuts (v, gf)	7-
Steel cut oat porridge, medjool dates, black sesame, tahini (pb)	6.5

On toast

House spreads: berry jam, almond, sunflower seed butter (v) on sourdough (df) or gluten free (gf) toast	5.5
Smashed avocado, lemon, soy pumpkin seeds, chilli, sprouts, on sourdough toast (pb)	8.5
- Add: poached egg: (v, gf, df)	1.5
Eggs: poached, scrambled or fried on toasted sourdough or gluten free (gf) toast	6.5

Plates

Buckwheat, oat milk and banana pancakes, maple-strawberry, coconut yoghurt (pb)	11.5
Fried jalapeño cornbread, fried egg, avocado, chipotle mayonnaise, green chilli, coriander, lime (v)	10-
- Add: chorizo (gf)	2.5
Chickpea dahl, coconut relish, carrot thoran, sour onion (pb, gf)	11-
- Add: poached egg (v, gf, df)	1.5
Hot-smoked salmon and scrambled eggs, toasted sourdough	10.5
Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron buttermilk dressing (gf)	12.5
Slow cooked pork belly, kimchi pancake, gochujang ketchup, fried egg	15-
Baked eggs, spiced tomato, pepper and chickpea ragu, rose harissa, greek yoghurt, flatbread, parsley (v)	10-
- Add: merguez (gf, df)	2.5
The fry: 2 eggs, thick cut bacon, pork sausage, slow roast tomatoes, roasted mushrooms, toast	12.5
Veggie fry: 2 eggs, slow roast tomatoes, roasted mushrooms, grilled halloumi, smashed avocado, toast (v)	12.5

Sides

Thyme roasted field mushrooms (pb, gf)	3.5	Slow roasted tomatoes (pb, gf)	3.5
Smashed avocado, chilli, lemon (pb, gf)	4-	Pork sausage (df)	4-
Thick cut bacon (df, gf)	4-	Hot-smoked salmon (df, gf)	4.5
Grilled chorizo (gf)	4-	Grilled halloumi (v, gf)	4-
Merguez (gf, df)	4-		

(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

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

3-

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 drive a sweet cup with notes of frangipane, brown sugar 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 moreish 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	English breakfast	3-
Jade oolong	Camomile blossom	3-
Lemongrass & ginger	Fresh mint	3-
Rooibos indian chai		3-

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

Filtered still or sparkling carafe 1-