

# BRUNCH MENU



## 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-		

## Sourdough pizza (from 12 noon)

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-

## 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

## Brunch cocktails

Aperol spritz			9-
<i>Aperol, prosecco, soda</i>			
Seasonal bellini			8.5
<i>Rhubarb, apple &amp; prosecco</i>			
White peach bellini			8.5
<i>White peach, lemon crème de peché, prosecco</i>			
Pear & elderflower bellini			8.5
<i>St. Germain, pear &amp; prosecco</i>			
Classic bloody mary			9.5
<i>Vodka, tabasco, mustard, worcestershire, coriander, tomato</i>			
Caesar bloody mary			9-
<i>London dry gin, clamato juice, tabasco, horseradish, worcestershire, celery salt</i>			
Michelada bloody mary			9-
<i>Mezcal, tabasco, mustard, worcestershire, coriander, tomato, lime, lager</i>			
Good morning gin			9-
<i>Gin, apple, ginger, basil, lemon</i>			
Breakfast martini			9-
<i>Bourbon, orange marmalade, triple sec, lemon</i>			

## Ferments and sodas

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

## Pressed juices and shots

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

## Milks and blends

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

## 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.

## Filter

<u>Special brü</u>			3-
50% <i>finca los pozitos, nicaragua</i>			
50% <i>finca el limar, guatamala</i>			
<i>Tasting notes: sticky and sugary citrus flavours with notes of frangipane and floral darjeeling tea</i>			

## 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.*

<u>Single origin espresso: Estela domingo, huehuetenango, guatemala</u>			+ 0.5
<i>Tasting notes: fragrant aromas of vanilla bean combine with flavours of apple pie and lemon custard</i>			
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-

<u>Water</u> <i>All profits donated to clean water charity 'project waterfall'</i>			1-
Filtered still or sparkling carafe			