

BREAKFAST MENU



Ferments and sodas

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

Fresh juices and shots

Turmeric, ginger, cayenne, lemon shot	3-
Carrot, orange, ginger, turmeric, lemon	5-
Cucumber, apple, parsley, spinach	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 and fruit

Bowl of fresh fruit: pomegranate, grapes, pear, pineapple, mango, cardamom syrup (pb, wg)	7-
Golden spiced yoghurt, roasted apple, maple-sesame oat granola, toasted hazelnuts (v, wg)	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 toasted sourdough (wd) or our own toasted made without gluten (wg) bread	5.5
Smashed avocado on sourdough toast, lemon, spiced crispy chickpeas, chilli, sprouts (pb) ☉ - Add: poached cacklebean egg (v, wd)	8.5 2-
Cacklebean eggs: poached, scrambled or fried (v) on toasted sourdough (wd) or our own toasted made without gluten (wg) bread	7-

Plates

Buckwheat pancakes, roasted apple, lemon curd, pumpkin seed and sumac praline (v)	11.5
Fried jalapeno cornbread, black bean, tomato, chipotle salsa, fried egg, yoghurt curd cheese, coriander (v) - Add: chorizo	11- 2.5
Broken lamb meatballs, grilled aubergine, tahini labneh, crispy chickpeas, pickled red onion, boiled egg, chermoula, flatbread ☉	12-
Hot-smoked salmon and scrambled eggs, toasted sourdough	11.5
Chorizo and potato hash, spinach, poached eggs, tomato fresca, saffron buttermilk dressing (wg)	13-
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) - Add: merguez	10.5 2.5
The fry: 2 eggs, thick cut bacon, pork sausage, slow roast tomato, roasted mushroom, toast	12.5
Veggie fry: 2 eggs, slow roast tomato, roasted mushroom, grilled halloumi, smashed avocado, toast (v)	12.5

Sides

Thyme roasted field mushrooms (pb, wg)	3.5	Slow roasted tomatoes (pb, wg)	3.5
Smashed avocado, chilli, lemon (pb, wg)	4-	Pork sausage (wd)	4-
Thick cut bacon (wd, wg)	4-	Merguez (wg, wd)	4-
Grilled chorizo (wg)	4-	Grilled halloumi (v, wg)	4-

(v) vegetarian

(pb) plant-based

(wg) made without
gluten

(wd) made without
dairy

☉ 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 WG, WD, V or PB have been cooked in our deep fat fryer which may contain traces of gluten, dairy or other allergens, as well as non plant-based matter. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill along with an optional E1 charity donation.

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

3-

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

No boundaries brew

50% *hermosa*, Costa Rica

50% *finca el progreso*, Colombia

Tasting notes: forest fruits, muscovado, chantilly cream

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: Aramo natural, Yirgacheffe, Ethiopia

+0.5

Tasting notes: blueberry cheesecake, morello cherry, spiced rum

Espresso	2.5	Caravan cold brew	3-
Macchiato	2.8	Turmeric, ginger, lemon tea	2.8
Piccolo	2.8	Mocha	3.5
Long black / iced long black	2.8	Hot chocolate	3-
Flat white	3.2	Salt-caramel hot chocolate	3.5
Cappuccino	3.2		
Latte / iced latte	3.2	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 with refills 1-

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