

ALL DAY MENU

Small plates

Prawn crackers, nori salt (df, gf) ⑥	4-
Steamed edamame, sea salt (pb, gf)	4.5
Marcona almonds and nocellara del belice olives (pb, gf)	5-
Jalapeno cornbread, chipotle butter, coriander, lime (v)	6.5
Garam masala labneh, fenugreek-chilli butter, spiced chickpeas, flatbread (v) ⑥	8.5
Burrata, peas, dill, lemon, cracked pepper (v, gf)	9-
Crisp chilli salt tofu, baby spinach, salted black beans, sesame (pb, gf) ⑥	9-
Spiced cauliflower, harissa, tahini, pomegranate, curry leaves (pb, gf) ⑥	8-
Steamed sea bass and cod dumplings, sambal, soy, crispy shallot, coriander (df)	9-
Broken lamb meatballs, chermoula, aubergine, tahini, labneh, pickled red onion (gf) ⑥	9-
Jamon and smoked san simon croquettes, saffron aioli ⑥	8-

Grains and bowls

Burnt stem broccoli, charred sweet potato, spiced black bean salsa, green chutney, coconut yoghurt, curry leaf oil (pb, gf)	14.5
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-

Large plates

Grilled halloumi, roasted sweet potato, grilled aubergine, radish, basil yoghurt, preserved lemon, smoked paprika (v, gf)	16-
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 ⑥	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)	4.5
French fries, rosemary salt (pb, gf) ⑥	4.5
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>	6-
- espresso salt caramel sauce (gf) <i>or</i> - chocolate sauce with hazelnut praline (gf)	
Pistachio and lemon thyme tart, bergamot poached apricot, crème fraiche (v, gf)	7.5
Flourless chocolate cake, crème fraiche, pomegranate (v, gf)	7.5
Villarejo manchego semicurado, membrillo, lavash	9-

(v) vegetarian

(pb) plant-based

(gf) without gluten
containing grains

(df) dairy free

⑥ 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.

A discretionary 12.5% service charge will be added to your bill.

DRINKS



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 (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

Raspberry kombucha	4-
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 3-

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

No boundaries brew

50% <i>hermosa</i> , Costa Rica
50% <i>finca el progreso</i> , Colombia
<i>Tasting notes: forest fruits, muscovado, chantilly cream</i>

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	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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