

Drinks

HOT

	REG.	LAR.
Espresso	2.5	—
Macchiato	2.6	—
Cortado	3.0	—
Long Black	2.9	—
Americano	3.0	3.4
Flat White	3.3	—
Latte	3.4	3.8
Cappuccino	3.4	3.8
Mocha	3.6	4.0
Hot Chocolate	3.5	3.9
Babyccino	FREE	—
Batch Brew	3.0	3.4

EXTRAS

Extra shot	0.5
Decaf	0.5
Coconut milk	0.5
Oat milk	0.3

WELLNESS LATTE

Turmeric | Mint Matcha | Chai
REG. 3.7 LAR. 3.9

Like it dirty? +0.5

TEA

English Breakfast	3.0
Earl Grey	3.0
Jasmine & Pear	3.0
House Rooibos	3.0
Fresh Mint	3.0

COLD

Cold Brew	3.7
Iced Americano	3.5
Iced Latte	3.7
Iced Mocha	3.9
Iced Chocolate	3.8
Iced Turmeric Latte	4.0
Iced Mint Matcha Latte	4.0
Iced Chai Latte	4.0

JUICES & SMOOTHIES

Fiery Apple	4.2
Orange Juice	3.2
Orange Juice Carafe	6.0
Triple Berry Smoothie	4.2
Golden Glow Smoothie	4.2
Morning Greens Smoothie	4.2

SOFT DRINKS

Still Water	2.2
Sparkling Water	2.2
Coke	2.7
Diet Coke	2.7

WE ARE A
CASHLESS
COFFEE STORE

attendant

About Attendant

OUR COFFEE

Ethically sourced, expertly roasted.

At Attendant we believe coffee can be better. The importance of sourcing the right green coffee often goes unexamined, but not with us - we only select green coffee that has a 'cupping' score of 84 or above. The mechanisms of roasting can only bring out what is already in the bean, so we look for the best.

Our tireless searching for superior coffee sources is important for flavour, but also for socially sustainable practices. Through direct trade, our green importers are able to support farms and mills with full traceability of the coffee in your cup.

We pay above Fair Trade prices without exception to the farmers, to the workers, and to their families. Every coffee tells its own story; each is different, each is special, stretching across continents and through generations of expertise.

We've chosen to make it our responsibility to share those stories with you, and do so through our roasts. Whether you prefer the clarity of a single origin filter or the complexity of an espresso, we roast and judge each cup of coffee by the way it makes us feel. Our hope is that it makes you feel that way too.

OUR MILK

Of course, milk is important too - it makes up 80% of your latte! For dairy supplies, Attendant has chosen to work with Estate Dairy, who use sustainable agricultural methods to produce high quality un-homogenised milk. They safe-keep the natural beauty of the countryside and maintain a healthy habitat for wildlife.

Our coconut and oat milks come from local legends Rude Health and Minor Figures respectively, with both companies putting sustainability at the heart of their business.

FOOD, GLORIOUS FOOD

When it comes to creating our food, Attendant Kitchen believes that great food doesn't start in the kitchen - it starts on the farms and in nature. We source sustainable, ethically farmed produce from local & British suppliers where possible. This doesn't mean that it is necessary to use expensive ingredients - the magic is in our hands and in our abilities, not a price tag.

Our team of talented chefs work tirelessly to transform these raw materials into "WOW!" dishes, made right here: fresh, flavourful, and fair.

Weekday

GF Gluten-free | **VF** Vegan friendly | **V** Vegetarian | **N** Tree nuts | **F** Fish
All dishes may contain traces of any of the above. Allergen information available on request

Attendant's favourites

BREKKIE

Toasted Rugbrød VF 3.0
Seeded Danish rye bread with butter & tarragon honey, seasonal jam or house-made orange marmalade

Cheese & Tomato Croissant V 4.5
Butter croissant with Comté cheese & confit tomato

Bacon & Egg Roll 7.0
Maple cured smoked streaky bacon, Comté cheese, Clarence Court fried egg, nduja crumble, red pepper jam, chilli star anise mayo, tomato, rocket in a brioche bun
+ GF roll 1.0
+ Sliced avocado 2.5

Avocado & Halloumi Roll V 7.0
Grilled halloumi & Hass avocado with red pepper jam, chilli star anise mayo, confit tomato, pickled cabbage, rocket in a brioche bun
+ GF roll 1.0
+ Maple cured bacon 2.5

House-made Granola Bowl V, N 5.0
Oat & nut granola, Greek yoghurt, strawberry & pineapple compote

OUR KITCHEN CLOSSES DAILY AT 3PM

WiFi password: friedegg
Social media: @attendant_uk

A 12.5% discretionary service charge applies to all sit-in orders

BRUNCH

Smoked Salmon Croissant F 1 0
Maldon smoked salmon, house-made orange marmalade, ricotta, served in a butter croissant with kale crisps, pickled carrots, coffee ketchup, dill
+ Poached or fried egg 1.5

Avocado on Rugbrød VF 9.0
Hass avocado coconut cream on seeded Danish rye bread with endive kimchi, beetroot caviar, spring onion, dill
+ Poached or fried egg 1.5
+ Maple cured bacon 2.5
+ Maldon smoked salmon 3.5
+ Grilled halloumi 3.5

Sourdough Waffles VF 1 0
With vegan vanilla cream, seasonal fresh fruit, raspberry sugar, mint, maple syrup
+ Maple cured bacon 2.5

Vegan Scotch Egg VF 1 0
Soft boiled with vegan chorizo sausage, crumbed panko, with cauliflower paella, smoked tofu & wild herb dressing, cress
+ Sliced avocado 2.5

Shakshuka 1 1
With poached eggs, served with a side of cheesy polenta waffles, olive labneh with chilli star anise oil & nduja crumble, red cabbage, fennel, parsley
+ Extra waffle 2.0
+ Maple cured bacon 2.5
+ Sliced avocado 2.5
+ Grilled halloumi 3.5

LUNCH FROM 11:30

Salt Beef Cubano 8.0
Smoked ham, salt beef, tarragon butter, croque sauce, sliced pickle, Comté cheese, crispy fried onion

3 Cheese Toastie 7.0
Mozzarella, provolone & parmesan with croque sauce, tarragon butter

Chicken Focaccia 8.0
Toasted za'atar chicken focaccia, with tahini sauce, pickled cabbage salad, rocket

SEASONAL SALAD BOWL

UP TO THREE SALADS 8.5

Sticky Adobo Squash V
with wild rice cooked in kombucha, roasted celeriac, pickled cabbage salad, crispy fried onions, shaved salt cured yolk, rocket, coriander

Grain-ular V
Pearl barley, French green lentils, sun dried tomatoes, curly kale, fresh avocado, cucumber, feta, basil topped with a lemon & sunflower oil dressing

Loaded 50/50 N, VF
Kale, beetroot, edamame beans, spring onion, radish tossed in lemon juice, rosemary, garlic, & chilli. Topped with a smoked white sweet potato dressing and baked multi-seed veggie crackers

Spanakopita V 6.0
Filo pastry filled with spinach, feta, leeks, herbs

Harissa Chicken Hotpot 7.5
Cooked in milk, with lemon & garlic dressing, mixed herbs, potatoes

Seasonal Soup 6.0
Served with toasted rugbrød & butter

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ADD A SIDE

Cheesy Polenta Waffle V 2.0
Rugbrød VF 2.0
Poached or Fried Egg V 1.5
Sliced Avocado VF 2.5
Maple Cured Bacon 2.5
Maldon Smoked Salmon 3.5
Grilled Halloumi V 3.5
Kale Crisps VF 1.0
Baked Veggie Crackers VF, N 2.5
Vegan Scotch Egg VF 5.0

Weekend

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Seeded Danish rye bread with butter & tarragon honey, seasonal jam or house-made orange marmalade

Cheese & Tomato Croissant V 4.5
Butter croissant with Comté cheese & confit tomato

Bacon & Egg Roll 7.0
Maple cured smoked streaky bacon, Comté cheese, Clarence Court fried egg, nduja crumble, red pepper jam, chilli star anise mayo, tomato, rocket in a brioche bun
+ GF roll 1.0
+ Sliced avocado 2.5

Avocado & Halloumi Roll V 7.0
Grilled halloumi & Hass avocado with red pepper jam, chilli star anise mayo, confit tomato, pickled cabbage, rocket in a brioche bun

+ GF roll 1.0
+ Maple cured bacon 2.5

House-made Granola Bowl V, N 5.0
Oat & nut granola, Greek yoghurt, strawberry & pineapple compote

BRUNCH

Avocado on Rugbrød VF 9.0
Avocado & coconut cream cheese on seeded Danish rye bread with endive kimchi, beetroot caviar, spring onion
+ Poached or fried egg 1.5
+ Maple cured bacon 2.5
+ Maldon smoked salmon 3.5
+ Grilled halloumi 3.5

Smoked Salmon Croissant F 1 0
With orange marmalade, ricotta, kale crisps, pickled carrot, coffee ketchup
+ Poached or fried egg 1.5

Sourdough Waffles VF 1 0
With vegan vanilla cream, seasonal fresh fruit, dried raspberry powder, maple syrup
+ Maple cured bacon 2.5

Vegan Scotch Egg VF 1 0
Soft boiled with vegan chorizo sausage, crumbed in panko. With cauliflower paella, smoked tofu curd, wild herb dressing
+ Sliced avocado 2.5

Shakshuka 1 1
Baked Shakshuka eggs served with side of cheesy polenta waffle, olive labneh, chilli star anise oil, nduja crumble
+ Extra waffle 2.0
+ Maple cured bacon 2.5
+ Sliced avocado 2.5
+ Grilled halloumi 3.5

ADD A SIDE

Cheesy Polenta Waffle V 2.0	Maldon Smoked Salmon 3.5
Rugbrød VF 2.0	Grilled Halloumi V 3.5
Poached or Fried Egg V 1.5	Kale Crisps VF 1.0
Sliced Avocado VF 2.5	Baked Veggie Crackers VF, N 2.5
Maple Cured Bacon 2.5	Vegan Scotch Egg VF 5.0



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AT 3PM**

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**DURING BUSY PERIODS, WE
MAY REQUEST YOUR TABLE
BACK AFTER 1.5HRS**

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