

Drinks

HOT

	REG.	LAR.
Espresso	3.0	—
Macchiato	3.1	—
Cortado	3.5	—
Long Black	3.4	—
Americano	3.5	3.9
Flat White	3.8	—
Latte	3.9	4.3
Cappuccino	3.9	4.3
Mocha	4.1	4.5
Hot Chocolate	4.0	4.4
Babyccino	FREE	—
Batch Brew	3.5	3.9

SEASONAL

Pistachio Latte	4.7
Pumpkin Spice Latte	4.7
Caramel Latte	4.7
Vanilla Latte	4.7
Blueberry Matcha Latte	4.7
Vanilla Chai Latte	4.7

————— Make it iced! +0.2 —————

EXTRAS

Extra Shot	0.5
Decaf	0.5
Coconut Milk	0.5
Oat Milk	0.3

WELLNESS LATTE

Turmeric | Matcha | Chai
REG. 4.1 LAR. 4.3

Like it dirty? +0.5

TEA

English Breakfast	3.4
Earl Grey	3.4
Jasmine & Pear	3.4
Fresh Mint	3.4

COLD

Cold Brew	4.2
Iced Americano	4.0
Iced Latte	4.2
Iced Mocha	4.4
Iced Chocolate	4.3
Iced Turmeric Latte	4.4
Iced Matcha Latte	4.4
Iced Chai Latte	4.4

JUICES & SMOOTHIES

Fiery Apple Juice	4.7
Orange Juice	3.6
Orange Juice Carafe	6.4
Triple Berry Smoothie	4.7
Golden Glow Smoothie	4.7
Morning Greens Smoothie	4.7

SOFT DRINKS

Still Water	2.6
Sparkling Water	2.6
Coke	3.0
Diet Coke	3.0

WE ARE A CASHLESS
COFFEE STORE

About Attendant

OUR COFFEE

Ethically sourced, expertly roasted.

At Attendant, we believe that 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 search for superior coffee sources is important for flavour, but also 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, the workers, and 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 Trewithen Dairy, who uses sustainable agricultural methods to produce high-quality unhomogenised milk. They safe-keep the natural beauty of the Cornish countryside and maintain a healthy habitat for wildlife.

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

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 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.

attendant

BREKKIE

Toasted Sourdough VF	FROM 3.0
Sourdough with butter, honey, seasonal jam or orange marmalade	
Bircher Muesli VF	5.0
Rolled oats soaked in orange juice, soya milk, cinnamon, vanilla & Bramley apple sauce with optional toppings of cherry compote, pistachios or Greek yoghurt	
Cheese & Tomato Croissant V	4.9
Butter croissant with Emmental cheese & confit tomato	
+ Sliced Avocado VF	2.0
+ Smoked Salmon F	3.5
+ Maple Cured Bacon	2.5
+ Omelette	2.5
Smoked Salmon Bagel F	7.5
Smoked salmon, lemon dill & chive cream cheese in a multiseed bagel	
+ Sliced Avocado VF	2.0
+ Omelette	2.5
Bacon Roll	4.9
Maple cured smoked streaky bacon in a brioche bun with your choice of tomato ketchup or brown sauce	
+ Sliced Avocado VF	2.0
+ Omelette	2.5
+ Grilled Halloumi	3.5

Avocado & Halloumi Roll V	7.5
Grilled halloumi & avocado with red pepper jam, sriracha mayo, confit tomato, pickled cabbage, rocket in a brioche bun	
+ Smoked Salmon F	3.5
+ Maple Cured Bacon	2.5
+ Omelette	2.5
Brekkie Roll (WEEKEND ONLY)	8.9
Maple cured smoked streaky bacon, Emmental cheese, omelette egg, nduja crumble, red pepper jam, sriracha mayo, rocket in a brioche bun	
+ Sliced Avocado VF	2.0
House-made Granola Bowl V, N	5.0
Oat & nut granola, Greek yoghurt, cherry compote	
Avocado Toast VF	1 0
On sourdough with roasted red pepper hummus, pickled shallots, Za'atar, watercress with a lemon & olive oil dressing	
+ Smoked Salmon F	3.5
+ Maple Cured Bacon	2.5
+ Omelette	2.5
+ Grilled Halloumi	3.5

BUILD-A-BRUNCH

Assemble your own brunch from as many of the below as you like!

+ Smoked Salmon F	3.5
+ Maple Cured Bacon	2.5
+ Sourdough Toast VF	2.0
+ Sliced Avocado VF	2.0
+ Gluten Free Toast GIF	2.0
+ Omelette	2.5
+ Grilled Halloumi	3.5

WE ARE A CASHLESS
COFFEE STORE



LUNCH FROM 11:30

House-made Sandwiches

3 Cheese Toastie V	5.5
White bloomer with melted Mozzarella, Cheddar, Monterey cheese & aioli	
Chicken Bacon Avocado Roll	7.9
With maple cured bacon, avocado, chargrilled chicken, sriracha mayo, mango chutney, confit tomato & iceberg lettuce in a brioche roll	

Salt Beef Bagel	7.5
Salt beef, honey mustard dressing, Emmental & gherkins in a multi-seed bagel	

Seasonal Soup V, VF	6.5
Served with sourdough toast & salted butter	

Lunch Combo	1 2
Seasonal soup & any sandwich	

OUR KITCHEN CLOSES DAILY AT 3PM

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

WiFi password: friedegg
Social media: @attendant_uk