



## BRUNCH

8am - 3pm ( Sun 9am )

*Our classic* **Scrambled Eggs** 9.6

with Cacklebean farm eggs, chive  
crème fraîche and lemony massaged  
kale on toasted sourdough (v)

Add smoked salmon 4.8 / smashed avo 4 /  
grilled halloumi 4

**Turkish Eggs** 13

with garlic yoghurt, poached eggs,  
aleppo chilli butter, pomegranate,  
avocado, dill and toasted sourdough (v)

*A favourite* **Shakshuka** 13

with poached eggs in a harissa spiced  
pepper and tomato sauce, topped  
with feta, green chilli dressing and za'atar.  
Served with toasted sourdough (v)

**Cheese Toasties**

served with tomato chutney & gherkin

**Classic cheese** with mature cheddar,  
mozzarella and onion (v) 9

**Garlic Mushroom and Green**  
**Chimichurri** with cheese blend (v) 10

**Smoked Chicken Melt** with red pesto,  
chilli flakes and cheese blend 11.5

*A must* **Crème Brûlée French Toast** 13.5

with brioche, crème anglaise, hazelnut crumb  
and fresh berries (v)

**Nourish Bowl** 12.5

spiced sweet potato, turmeric houmous,  
fresh tomato salad, quinoa, grilled halloumi  
and a green tahini and sumac dressing (v, gf)  
Add a poached egg 2 / smashed avo 4

**Smashed Avocado** 9.6

on sourdough with tamari toasted seeds,  
radish, peashoots and our house  
salsa verde (vg)  
Add a poached egg 2 / smoked salmon 4.8 /  
grilled halloumi 4 / feta 3

**House Pancakes** 12.8

with fresh fruit, yoghurt, berry compote,  
crushed pecans and pure maple (v)

**Housemade Granola** 8

with fresh fruit, Greek yoghurt and  
Wildflower honey (v)

**Overnight Oats** 8

with fresh fruit and Greek yoghurt (v)  
or Oat milk (vg)

### SIDES

smoked salmon 4.8 / smashed avo 4 / a poached egg 2 / scrambled Cacklebean eggs 4 /  
grilled halloumi 4 / feta 3 / sourdough toast or cornbread (gf) with butter 4 /  
jam, peanut butter, honey 1 / tomato chutney 2 / two pancakes with pure maple 8

**Please see our fresh bakes and pastries on the front counter.**

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free

**We take card payments only.**

No menu alterations. Please advise us of any allergies.

Our dishes are made in a kitchen where allergens are present, we can not guarantee any item is allergen free.  
We have table service with 12.5% discretionary service charge. 100% goes to our hard working team :)

## HOT DRINKS

Our coffee is freshly roasted and delivered every week.  
Please see our retail for coffee bags to take home.  
We serve a double shot in all coffees.




<b>Espresso + Milk</b>	
Flat White, Piccolo, Macchiato Latte, Cappuccino	3.8
<b>Black</b>	
Espresso	3.2
Long Black	3.4
Pour Over	please ask
Batch Brew	3.4
<b>Cocoa &amp; Tea</b>	
Hot Chocolate	3.8
Mocha, Chai Latte, Matcha Latte	4.2
<b>Mug of Tea</b>	
Black, Earl Grey, Green, Lemongrass, Mint	3.2
Oat, Almond	0.5
Decaf	0.3
Iced	0.5
Large	0.5
Extra shot	0.5

## COLD DRINKS

<b>Daily Dose Cold Pressed Juice</b>	
Orange juice	4.8
O'Fresco - Apple, carrot, ginger, lemon and turmeric	
Rouge - Apple, beetroot, ginger, aloe vera	
<b>Polgoon</b>	
Apple Juice, Sparkling Elderflower, Lemonade	3
<b>Coca Cola</b>	
Original, Zero	3
<b>Momo Kombucha</b>	
Raspberry Hibiscus, Elderflower, Ginger Lemon	4.5
<b>Hildon Still / Sparkling Water</b>	
	2

## NATURAL WINE

All wines are organic and biodynamic. Winemakers  
use sustainable practices with minimal intervention.

		175ml / Bottle
	<b>White</b> 2021 Chin Chin, Portugal Bright, fresh, nectarine & stone fruits, slight spritz	7 / 28
	<b>Red</b> 2022 Gran Cerdo Tinto, Spain Vibrant and fresh with classic dark berry and red florals notes.	7 / 28
	<b>Rose</b> 2021 Naciente, Chile Fresh and delicate with notes of raspberry and strawberry.	7 / 28

## COCKTAILS

	<b>Espresso Martini</b>	10.5
	Story Coffee espresso, Absolut Vodka and Kahlúa	
	<b>Prosecco</b>	8.5 / 29
	<b>Mimosa</b>	9
	Prosecco and cold pressed orange	
	<b>Gin and Tonic</b>	9
	East London gin and Fever Tree tonic	
	<b>Aperol Spritz</b>	9
	Aperol, prosecco, soda	



**We are a screen free cafe**

Take time to switch off.

Thank you for not using your laptop or tablet.

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