

SAINT ESPRESSO

KITCHEN OPEN DAILY 9AM-3PM (3.30PM ON WEEKENDS)

LITE

Freshly Baked Pastries from 2.6

Breakfast Bowl (PB, GF) 7

Homemade Granola, Mixed Nuts, Mango Coconut Yogurt, Blueberries and Pomegranate.

Porridge Bowl (PB) 6.5 NEW

Cardamom & Oat Porridge, Chia Seeds, Oat Milk, Maple Syrup, Banana, Pistachio Nuts and Pomegranate.

LOADED

Egg and Bacon Brioche 9

Black Sesame Brioche, Streaky Bacon, Egg, Baby Spinach, Tomato Salsa, Sriracha Mayo.

Halloumi and Avocado Brioche (V) 9

Black Sesame Brioche, Grilled Halloumi, Smashed Avocado, Chilli, Baby Spinach, Tomato Salsa, Sriracha Mayo.

BRUNCH

Turkish Eggs (V) 10

Labnah, Two Poached Eggs, Fresh Herbs, Chilli Oil & Crispy Shallots, Toast.

Chorizo & Avocado 12 FAVOURITE

Spicy Smashed Avocado, Grilled Chorizo, Poached Egg, Toast.

French Toast (V) 11

House Baked Brioche French Toast, Served with Vanilla Mascarpone, Toasted almond flakes, Mixed Fresh Berries and Raspberry Culis - Add Bacon +3.5

Shakshuka (DF, V) 11

Middle Eastern Tomato and Pepper Sauce, Two Eggs, Toast.

Full Breakfast 14

Two Poached Eggs, Chorizo, Streaky Bacon, Halloumi, Smashed Avo, Sautéed Spinach, Mushrooms, Toast.

Poached Eggs on Toast (V) 6.5

Two Poached Eggs, Served on Toast.

Smashed Avo on Toast (PB) 7.5

Smashed Avocado, Chilli Flakes, Lemon Juice, Coriander, Radishes, Served on Toast.

LUNCHES

SERVED FROM 11AM

Buddah Bowl (PB,GF) 8.5

Charred Broccoli, Rainbow Vegetables, Pickled Red Cabbage, Hummus, Wild Rice with a Turmeric Tahini Dressing. Add Avocado +3

Burrata on Toast (V) 11

Burrata Served on Toast with Red Pesto Sauce, Crispy Shallots and Fresh Basil. Add Prosciutto +3.5

Aubergine and Chickpea Tagine (PB, GF) 9

Served with Wild Rice, Coconut Yogurt and Crispy Shallots

Saint Caesar Salad 12

Yorkshire Smoked Chicken, Romaine Lettuce, Avocado, Croutons, Radishes, Parmesan and Caesar Dressing.

Mung Bean Dahl (V,GF) 8.5 NEW

Charred Broccoli, Poached Egg, Pickled Onion and Chilli Oil Served on a Bed of Mung Bean Dal.

WEEKEND SPECIALS

Please check our counter boards or speak to a member of staff to find out more about our weekend specials.

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (PB) Plant Based

Please note we cannot guarantee an environment completely free from allergens, so traces of some ingredients may still be present in our dishes. Please let us know of any dietary requirements or allergies before ordering. A discretionary 12.5% will be added to all bills for eat in food orders.