## SAINT ESPRESSO



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0	ffee

Espresso	2.5
Long Black	2.6
Cortado	2.9
Flat White	3.1
Latte	3.1
Cappuccino	3.1
Filter	2.8
Mocha	3.4
Almond, Oat +0.3	

# Fruit Juices & Smoothies

Orange Juice	3.5
Apple Juice	3.5
<b>Boosting Juice</b> Orange Juice, Ginger, Carrot	4
<b>Cleansing Juice</b> Apple, Celery, Mint, Lime	4
<b>Breakfast</b> Oat milk, Oats, Banana, Peanut Butter	4.5
<b>Berry</b> Berries, Banana, Oat, Yogurt, Milk	4.5

Extra Shot +0.5

English Breakfast	All 2.8
Chamomile	
Organic Rooibos	
Dragonwell Green	
Milk Oolong	
Fresh Mint	

## Brunch Cocktails

Junen Cochans
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SERVED FROM 11AM. \*PROSECCO SERVES 125ml

<b>Prosecco</b> Glass	6
<b>Mimosa</b> Fresh Orange Juice, Prosecco*	7
French 75 East London Gin 25ml, Lemon, Sugar, Prosecco*	8
<b>Saint Spritz</b> Saint Germain Elderflower Liqueur 25ml, Prosecco*	8
<b>Bloody Mary</b> Tomato Juice, Tabasco Sauce, Lemon, Salt, Pepper, Worcestershire Sauce, Haiku Vodka 50ml, Celery	8

All available iced

Hot Chocolate	All 3.5
Chai Tea / Latte	
Matcha Tea / Latte	
Beetroot Latte	
Turmeric Latte	

Saint Espresso Mocha Martini
Saint Espresso, Haiku Vodka 50ml,
Chocolate Syrup

Tag us @saintespresso #saintmoment for a chance to win free brunches and bags of freshly roasted coffee

## SAINT ESPRESSO



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

lite

#### Freshly Baked Pastries from 2.2

From our friends at Seven Seeded Bakery

#### Homemade Granola Bowl (V) 6

Maple & Meadowsweet Granola, Mixed Nuts, Greek Yogurt, Banana & Berries - Switch for Coconut Yogurt (PB) +1

### Autumnal Porridge Bowl (PB) 5.5

Cardamon & Oat Porridge, Chia Seeds, Oat Milk, Maple Syrup, Banana & Pistachio Nuts, Pomegranate

#### Poached Eggs on Toast 5.5

Two Poached Eggs Served On Toast

#### Smashed Avo on Toast (PB) 6.5

Smashed Avocado, Chilli Flakes, Lemon Juice, Coriander, Radishes Served On Toast Make it yours
Gluten Free Bread +1

Gluten Free Bread +1 Avocado +2.5 Halloumi +3 Streaky Bacon +3 Poached Egg +1.5 Wilted Spinach +2.5 Chorizo +3

Smoked Salmon +3

Loaded

#### Loaded Brioche 8

Black Sesame Brioche, Streaky Bacon, Egg, Baby Spinach, Tomato Salsa, Sriracha Mayo Loaded Halloumi Brioche (V) 7.5

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

Plates

#### Turkish Eggs (V) 9

Smoked Aubergine Labneh, Two Poached Eggs, Fenugreek Chilli Oil & Crispy Garlic Flakes, Toast

#### Chorizo & Avocado 10

Spicy Smashed Avocado, Grilled Chorizo, Poached Egg, Toast

#### Shakshuka (DF, V) 9

Middle Eastern Tomato and Pepper Sauce, Two Eggs, Toast

### Salmon & Eggs 10

Horseradish & Dill Cream Cheese, Smoked Salmon, Kale, Home Pickled Red Onions, Poached Eggs, Toast

#### Fig French Toast (V) 9

House Baked Brioche French Toast, Toasted Hazelnuts, Fresh Figs and Maple Syrup, Orange Blossom Mascarpone - Add Bacon +3 Junches

#### SERVED FROM 11AM UNTIL KITCHEN CLOSES

**Slow Cooked Hearty Seasonal Soup (V) 6** Chunky Root Veg & Grains, Served with Toast

#### Homemade Sausage Roll 5

Served with House Fermented Ketchup

#### Autumnal Buddah Bowl (PB, GF) 7

Roasted Root Veg, Wild Rice, House Pickled Cabbage, Chickpeas, Kale, Radishes, Seeds, Vinaigrette - Add Halloumi +3

#### Tamarind Red Dahl (PB, GF) 8.5

Tamarind Red Dahl, Sweet Potato, Chilli, Wild Rice, Coconut Yogurt, Crispy Shallots

Where toast is served, we use a seeded sourdough sourced from Seven Seeded Bakery. GF bread is available on all dishes. We use large free range British eggs.

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

Please note we cannot guarentee 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.

Turn over for drinks