

Weekday

Morning egg roll (served until 11:30)	(v)	6.5			
One egg omelette, gouda, spinach, HP and hot sauce served in a brioche roll					
Breakfast roll (served until 11:30)		9			
Sausage patty, gouda, one egg omelette, HP and hot sauce served in a brioche roll					
House granola	(v, gf)	4.5			
w/ Greek yoghurt, seasonal fruit and coconut flakes					
Avocado on sourdough toast*	(ve, se)	7.5			
w/ za'atar and fermented chilli flakes Add a fried egg +1.5					
Miso mushrooms on sourdough toast*	(s, ve)	8.9			
Portobello and oyster mushrooms, miso garlic butter and soy maple lime glaze Add a fried egg +1.5					
'Nduja fried eggs on sourdough toast*	(se)	8.9			
Two fried eggs, 'nduja, za'atar					
Smoked salmon		9.5			
w/ herb crème fraîche, sauerkraut, pickles and dill served on sourdough*					
Grilled cheese melt	(v)	7.5			
Gruyère, cheddar, mozzarella, red onion, pickled jalapeño, spinach and aji verde served on sourdough* Add a mug of soup +3					
Daily soup	(ve)	6			
Seasonal soup served with sourdough toast*					
Roasted beetroot and goats cheese salad (served from 11:30)	(v)	8.5			
w/ pear, walnuts, lollo rosso, rocket and honey mustard dressing					
Extra sides					
Streaky bacon	(gf)	3.5	Smashed avocado	(gf, ve)	4.5
Grilled halloumi	(gf, v)	3.5	Smoked salmon	(gf)	4.5

*We can swap sourdough for gluten free bread.
Please inform staff of any food allergies.
Card only and no service charge, all tips go to staff.

(df) Dairy free
(gf) Gluten free
(n) Nuts
(s) Soy
(se) Sesame
(sh) Shellfish
(v) Vegetarian
(ve) Vegan

Weekend

House granola (v, gf) **4.5**
w/Greek yoghurt, seasonal fruit & coconut flakes

Poached eggs on sourdough toast* (v) **6.5**
Pair of poached Cacklebean eggs served on buttered sourdough toast

Avocado on sourdough toast* (ve, df, se) **7.5**
w/ za'atar and fermented chilli flakes

Miso mushrooms on sourdough toast* (s, ve) **8.9**
Portobello and oyster mushrooms, miso garlic butter and soy maple lime glaze
Add a fried egg +1.5

Turkish eggs (v) **9.5**
Two poached eggs with garlic yoghurt, Aleppo pepper and dill served on sourdough toast*

Jalapeño and sweetcorn fritters (gf, se, v, df) **9.9**
w/ poached egg, smashed avocado, aji verde, tahini sauce, coriander

Big Brockley **14.5**
Fried egg, grilled mushrooms, smoky beans, black pudding, sausage, hash brown and roasted tomato served with sourdough toast*

Breakfast roll **9**
Sausage patty, egg, gouda, HP and hot sauce served in a brioche roll
Add hash browns +3.5

Grilled cheese melt (v) **7.5**
Gruyère, cheddar, mozzarella, red onion, pickled jalapeño, spinach and aji verde served on sourdough*
Add a mug of soup +3

Blueberry buttermilk pancakes (v) **9.9**
Served with maple syrup and whipped cream

Extra sides

Chorizo sausage	(gf)	4.5	Hash browns	(gf, ve)	3.5
Streaky bacon	(gf)	3.5	Smashed avocado	(gf, ve)	4.5
Roast mushrooms	(gf, ve)	3.5	Smoked salmon	(gf)	4.5
Grilled halloumi	(gf, v)	3.5			

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No laptops on weekends and no wi-fi available.

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Drinks

Black	3	Cold press juice	4.2
Americano		Apple, beetroot and ginger	
Batch filter		Orange, carrot and ginger	
Espresso		Apple, cucumber and mint	
Long black			
V60 (please ask for roast options)	4–7	MoMo KomBucha	4
		Lemon and ginger	
White	3.5	Raspberry and hibiscus	
Cappuccino		Elderflower	
Flat white			
Latte		LemonAID	3
Macchiato		Blood orange	
Mocha		Passionfruit	
Piccolo		Ice green tea	
Other	3.5	Club-Matte	3
Chai latte		Bottled still/sparkling water	1.5
Matcha latte			
Hot chocolate			
Tea	2.5	Beer	
Brockley breakfast		Keller Lager (Baybrook)	5
Earl grey		4.6%, draught	
Fresh mint		Villages Session IPA (Rafiki)	4.5
Green rooibos		4.3%, 330ml	
		Lager (Lucky Saint)	4.5
		0.5%, 330ml	
		Bloody Mary	7.5
		Finlandia (50ml), house spice mix, tomato juice, pickle	