CITY CENTRE



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All of our coffee is freshly roasted at our Roastery in Sneinton, Nottingham. We are passionately committed to traceable sourcing of the best coffees in the world and sustainable roasting that seeks to preserve the unique flavours and characteristics of their origin countries.

TRACEABLE COFFEE -	1	1
ESPRESSO	2 oz	2.50
SHORT BLACK	6 oz	3.00
LONG BLACK	9 oz	3.00
CORTADO	4 oz	3.30
CAPPUCCINO	5 oz	3.30
FLAT WHITE	6 oz	3.40
LATTE	9 oz	3.50
POUR OVER	9 oz	[SEE BOARD]
ADD ONS		
OAT MILK [FROM MINOR FIGURES]	-	0.20
SYRUP	-	0.50

COFFEE

CITY CENTRE



— CHOCOLATE + CHAI HOT CHOCOLATE Made with Callebaut amber cocoa / milk of choice.	3.20
MOCHA Made with Callebaut amber cocoa + espresso / milk of choice.	3.70
MASALA CHAI LATTE Made with Henny & Joe's chai syrup / milk of choice	3.40

JAPANESE ICED BREW Served black / Choose coffee from the brew bar	4.40
ICED FLAT WHITE Chilled espresso and chilled steamed milk (or oat milk)	3.60
SPRO TONIC Espresso and tonic - a coffee lemonade	4.20
AFFOGATO Espresso over real vanilla ice-cream	4.40

BREW METHOD An espresso and a pour-over from the same coffee. Choose from brew bar board.	6.00
BLACK + WHITE A barista's breakfast - a single espresso and cortado	4.00



BRUNCH

Served 9:30-15:00 [mon-fri], 9:30-15:00 [sat], 10-15:00 [sun]

PANCAKES / FRENCH TOAST



Fluffy American pancakes or tender brioche French toast with choice of:

- Maple streaky bacon, real maple syrup
- Fresh banana, caramel mascarpone, smashed digestive, candied pecan, maple syrup

SCRAMBLED EGGS ON RYE - 6.75 [V] [GFA] [DF] [PB*]

Soft scrambled eggs on our home-made dark rye. Add Smoked Salmon or Maple Bacon or Faux Bacon (+£3.75). *Swap eggs for scrambled tofu.

SAUSAGE FOCACCIA - 12.25

Our juicy house-made sausage patty in our own rosemary and sea-salt focaccia. Red onion chutney, emmental cheese & rocket served with a side of herby potato hash.

SMASHED AVOCADO + EGGS

[V] [GFA] [DF]

Smashed avocado, poached eggs, dukkha, sourdough. Add faux bacon or maple-glazed bacon (£3.75)

-13.50PLANT-BASED BRUNCH

[GFA] [DF] [PB]

Sourdough toast, scrambled tofu, house-made saucy beans, smashed avocado, miso mushrooms, faux bacon, herby potato hash, slow-roasted tomato, Swap eggs - free.

CARTWHEEL BREAKFAST - 13.25

[DF]

Sourdough toast, eggs cooked your way, Owen Taylor's sausage, smoked streaky bacon, home-made saucy beans, flat-cap mushroom, slow-roasted tomato, herby potato hash.

CHORIZO HASH - 11.50

[GFA] [DF]

Herby potato hash, pan seared chorizo, roasted red onions, tomato relish. Topped with poached egg.

VEGAN TRUFFLE BURGER - 13.25

[PB] [DF]

Plant-based burger patty, shamembert cheese, truffle, grilled flat-cap mushroom, pickled jalapeno, rocket, vegan herb mayo, sweet potato bun. Side of herby potato hash.

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PB=PLANT BASED V=VEGETARIAN GFA=GLUTEN FREE AVAILABLE DF=DAIRY FREE

Paper made from recycled coffee cups.

FOOD

CITY CENTRE



BRUNCH -

(CONTINUED)

TOAST - 4.20

[PB] [DF] [GFA]

Sourdough or Rye with whipped cultured butter, or vegan butter. Add house-made jam, peanut butter or Nutella (+0.5 each).

TOASTIES - 7.50

[PB*] [DF]

Home-made kimchi, vegan stringy cheese
Home-made sauerkraut, pastrami*, emmental, dijon, pickle (add soup +5.5)

HOME MADE SOUP - 6.50

[V] [PB]

Ask our server for the soup of the day. Soup + toastie £13.

SIDES —

BOWL OF HERBY POTATO HASH	3.00
MAPLE BACON	3.75
FAUX BACON	3.75
SMOKED SALMON	3.75
EGG COOKED YOUR WAY	1.50

OTHER -

We also have a freshly-made selection of **pastries**, **buns** and **cakes** available at the counter. Just ask for today's selection, or feel free to have a look!

The menu you're holding was made from around five up-cycled paper coffee cups destined for the landfill. By choosing to use this paper for our menus and coffee bag tags, fewer cups go to landfill or incineration.

Please note: we don't offer sides if it's not listed as an option and we reserve the right not to offer swaps for certain ingredients on dishes, thanks for understanding.

DRINKS

CITY CENTRE



TEA

Like our coffees, all of our teas are carefully and traceably sourced. Supplied by Postcard Teas*.

ENGLISH BREAKFAST TEA - 2.80

50% Jalinga estate, Assam, India. 50% Harrington Estate, Dimbula, Sri Lanka *Supplied by Storm Tea.

EARL GREY - 3.40

60/40% Mineral Springs / Sahyadri Co-op, Kerala Bergamot oil by Gianfranco, Calabria, Italy. Citrusy, fruity, grapefruit-like.

SPRING DARJEELING - 3.40

First Flush. Subarna Co-operative, Kalimpong, India. Citrus, tropical fruits.

SUMMER DARJEELING - 3.40

Second Flush. Mineral Springs Farm, Darjeeling Town, India. Muscatel sweetness, cacao.

YIMU OOLONG - 3.40

Ming Jiang, Nantou, Taiwan. Sweet, delicate, floral aroma.

ROASTED YIMU OOLONG - 3.40

Ming Jiang, Nantou, Taiwan. Charcoal roasted with fruity, caramelized aroma.

MASTER AKIYAMA'S FUJI SENCHA - 3.40

Mt Fuji, Shizuoka, Japan. Sweet Pea, Grass, Balanced.

COLD -

FRESH ORANGE JUICE	SML - 2.50	LRG - 3.50
KARMA COLA		BTL - 3.50
DIET KARMA COLA		BTL - 3.50
KARMA LEMONY LEMONADE		BTL - 3.50
KARMA RAZZA RASPBERRY LEMONADE		BTL - 3.50
LEMONAID - PASSION FRUIT-ADE		BTL - 3.50
LEMONAID - GINGER-ADE		BTL - 3.50
JARR RASPBERRY KOMBUCHA		BTL - 4.00
MINERAL WATER		BTL - 2.50
SPARKLING MINERAL WATER		BTL - 2.50



ALCOHOL

See board for daily specials.

Served from 10am - close.

WIPEOUT IPA - 5.20

[GF]

A locally sourced, sessionable craft IPA from Shiny Brewery (4.2% - 440ml).

OTHER CANS - See Board

We have seasonally rotating cans from interesting breweries. See board or ask server.

PROSECCO

Light and refreshing Italian prosecco (20cl).

MIMOSA

The classic brunch cocktail.

CLARIFIED COFFEE SOURS

Our new cocktail that people can't stop talking about. The cocktail is passed through spent coffee grounds during the milk-washing process. Developed by our Head Roaster Ted and the 2018 and 19 Coffee in Spirits World Champion Dan Fellows.

Choose from:

#1. Kenya Kaiguri AB, Diplomatico Rum, Lime, Clarified Coconut Milk, Brown Sugar

#2. Nicaragua Las Marias, Castle Gate Vodka, Lemon, Clarified Milk, Simple syrup



Tasting flight of all three - £12

BEESTON



ROASTED **え** ス

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LATTE	9 oz	3.40
POUR OVER	9 oz	[SEE BOARD]
—— ADD ONS ——		
OAT MILK [FROM MINOR FIGURES]	_	0.20

COFFEE

BEESTON



HOT CHOCOLATE Made with Callebaut amber cocoa / milk of choice.	3.20
MOCHA Made with Callebaut amber cocoa + espresso / milk of choice.	3.70
MASALA CHAI LATTE Made with Henny & Joe's chai syrup / milk of choice	3.40

ICED	
JAPANESE ICED BREW Served black / Choose coffee from the brew bar	4.40
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PANCAKES / FRENCH TOAST

Fluffy American pancakes or tender brioche French toast with choice of:

- Maple streaky bacon, real maple syrup
- Spiced orange mascarpone, apricot compote, candied pecan, maple syrup



SCRAMBLED EGGS ON RYE - 6.75 [V] [GFA] [DF] [PB*]

Soft scrambled eggs on our home-made dark rye. Add Smoked Salmon or Maple Bacon or Faux Bacon (+£3.75). *Swap eggs for scrambled tofu.

SAUSAGE FOCACCIA - 12.25

Our juicy home-made sausage patty, home-made sea-salt and rosemary focaccia. Red onion chutney, Swiss cheese & rocket served with a side of herby potato hash.

SMASHED AVOCADO + EGGS - 11.50

[V] [GFA] [DF]

Smashed avocado, poached eggs, dukkha, sourdough. Add faux bacon or maple-glazed bacon (£3.75)

PLANT-BASED BRUNCH - 13.50

[GFA] [DF] [PB]

Sourdough toast, scrambled tofu, house-made saucy beans, smashed avocado, miso mushrooms, faux bacon, herby potato hash, slow-roasted tomato, Swap eggs - free.

ROASTED VEGETABLE HASH

[DF][PB][GFA]

Thyme and Rosemary roasted winter root vegetables; mix of squash, heritage carrots, beetroots, roasted red onions, parsnips & cauliflower. Faux bacon, Drizzled pesto. Add egg £1.50

CHORIZO HASH - 11.50

[GFA] [DF]

Herby potato hash, pan seared chorizo, roasted red onions, tomato relish. Topped with poached egg.

BLUE CHEESE VEGAN BURGER - 13.25

[PB] [DF]

Faux Bacon, vegan blue, plant-based burger patty, caramelised onion, rocket, vegan herb mayo, sweet potato bun. Side of herby potato hash

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FOOD

BEESTON



BRUNCH -

(CONTINUED)

BACON SARNIE - 9.50

[PB] [DF] [GFA]

Smoked streaky bacon, cultured butter, beef tomato, crunchy gem, rosemary focaccia, Kewpie mayo, Sauce Shop ketchup, Tewkesbury mustard, herby potato hash

TOAST - 4.00

[PB] [DF] [GFA]

Sourdough or Rye with whipped cultured butter, or vegan butter. Add house-made jam, peanut butter or Nutella (+0.5 each).

HOME MADE SOUP - 6.50

[V] [PB]

Ask our server for the soup of the day. Soup + toastie £13.

SIDES —

BOWL OF HERBY POTATO HASH	3.00
MAPLE BACON	3.75
SMOKED SALMON	3.75
EGG COOKED YOUR WAY	1.50

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SPRING DARJEELING - 3.40

First Flush. Subarna Co-operative, Kalimpong, India. Citrus, tropical fruits.

SUMMER DARJEELING - 3.40

Second Flush. Mineral Springs Farm, Darjeeling Town, India. Muscatel sweetness, cacao.

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Ming Jiang, Nantou, Taiwan. Sweet, delicate, floral aroma.

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BEESTON



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#3. Mexico Luis Perez, Tapiato Blanco Tequila, Orange, Clarified Milk, Agave



Tasting flight of all three – £12 $\,$