

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		
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

CHOCOLATE + CHAI	
<div><div>HOT CHOCOLATE</div><div>Made with Callebaut amber cocoa / milk of choice.</div></div>	3.40
<div><div>MOCHA</div><div>Made with Callebaut amber cocoa + espresso / milk of choice.</div></div>	3.90
<div><div>MASALA CHAI LATTE</div><div>Made with Henny & Joe’s chai syrup / milk of choice</div></div>	3.60

ICED	
<div><div>JAPANESE ICED BREW</div><div>Served black / Choose coffee from the brew bar</div></div>	4.60
<div><div>ICED FLAT WHITE</div><div>Chilled espresso and chilled steamed milk (or oat milk)</div></div>	3.70
<div><div>SPRO TONIC</div><div>Espresso and tonic – a coffee lemonade</div></div>	4.40
<div><div>AFFOGATO</div><div>Espresso over real vanilla ice-cream</div></div>	4.75

HERE
FOR
GOOD
COFFEE

BRUNCH

Served 9:00-14:30 [mon-fri], 9:00-16:00 [sat], 9:30-15:00 [sun]

PANCAKES / FRENCH TOAST - 10



Fluffy American pancakes or tender brioche French toast with choice of:
- Smoked streaky bacon, real maple syrup
- Vanilla mascarpone, plum compote, candied ginger, syrup and roasted almond flakes

SMASHED AVOCADO + EGGS - 11.75 [V] [GFA] [DF]

Smashed avocado, poached egg, home-made red onion chutney, served on sourdough toast topped with roasted seed blend. Add bacon or faux suasage (£3.75).

SCRAMBLED EGGS ON RYE - 7 [V] [GFA] [DF] [PB*]

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

EGGS ROYALE/ EGGS BENEDICT - 11.75 [V] [GFA]

- Smoked salmon on house muffin, homemade hollandaise and poached eggs.
- or Smoked Streaky Bacon on house muffin, homemade hollandaise and poached eggs.

SAUSAGE FOCACCIA - 12.50



Our home-made sausage patty with Swiss cheese, rocket, red onion chutney on house-made sea-salt & rosemary focaccia + side of potato hash.

PLANT-BASED BRUNCH - 13.50 [GFA] [DF] [PB]

Sourdough topped with scrambled tofu, homestyle beans, smashed avocado, miso mushrooms. Finished with confit tomatoes, faux sausage, and a side of herby hash.

CHORIZO HASH - 11.75 [GFA] [DF]

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

TOAST - 4.10 [PB] [DF] [GFA]

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

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BRUNCH

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HOME MADE SOUP – 6.75 [DF][PB][GFA]

Served with slice of toasted bread. Ask our server for the soup of the day.

GOULASH – 10.75 [GFA]

Homemade beef goulash with mushrooms, peppers, and onions served with a slice of chunky sourdough

BLT – 9.75
Smoked streaky bacon with beef tomato, crunchy gem, rosemary focaccia Kewpie mayo, sauce shop ketchup and mustard with side of potato hash.

BAKED AUBERGINE – 9.50 [PB][DF][GFA]

Oven-roasted aubergine, with drizzled infused garlic and parsley oil, served with a side of homestyle beans and chunky toast. Topped with roasted seeds.

VEGGIE LETTUCE WRAP – 8.90 [PB][DF][GFA]

[Small Bite] – 3 Ginger broccoli and miso mushroom stuffed crunchy gem lettuce leaves, finished with a fresh chimichurri garnish.

SIDES

BOWL OF HERBY POTATO HASH	3.25
BACON	3.75
SMOKED SALMON	4.25
EGG COOKED YOUR WAY	1.50
LETTUCE WRAP	3.20

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.

TEA

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

ENGLISH BREAKFAST TEA - 2.90

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

EARL GREY - 3.50

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

SPRING DARJEELING - 3.50

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

SUMMER DARJEELING - 3.50

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

YIMU OOLONG - 3.50

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

ROASTED YIMU OOLONG - 3.50

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

MASTER AKIYAMA’S FUJI SENCHA - 3.50

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

COLD

FRESH ORANGE JUICE	SML - 2.50	LRG - 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
MINERAL WATER		BTL - 2.50
SPARKLING MINERAL WATER		BTL - 2.50

ALCOHOL

See board for daily specials.

Served from 10am – close.

BEER

WIPEOUT IPA

– 5.50

[GF]

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

WINE

PROSECCO

– 7.50

Light and refreshing Italian prosecco (20cl).

COCKTAILS

MIMOSA

– 7.50

The classic brunch cocktail.

