

MENUS

VIEW **BEESTON**

VIEW **NOTTINGHAM**



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	2.20
SHORT BLACK	6 OZ	2.60
LONG BLACK	9 OZ	2.60
CORTADO	4 OZ	2.70
CAPPUCCINO	5 OZ	2.70
FLAT WHITE	6 OZ	2.80
LATTE	9 OZ	2.90
POUR OVER	9 OZ	[SEE BOARD]

ADD ONS		
OAT MILK	[FROM MINOR FIGURES]	0.50

COFFEE



CHOCOLATE + CHAI

HOT CHOCOLATE Made with Callebaut amber cocoa / milk of choice.	2.80
MOCHA Made with Callebaut amber cocoa + espresso / milk of choice.	3.30
MASALA CHAI LATTE Made with Henny & Joe's chai syrup / milk of choice	2.80

ICED

JAPANESE ICED BREW Served black / Choose coffee from the brew bar	4.00
ICED FLAT WHITE Chilled espresso and chilled steamed milk (or oat milk)	3.40
SPRO TONIC Espresso and tonic - a coffee lemonade	4.00
AFFOGATO Espresso over soft-serve ice-cream	4.00

TASTING FLIGHTS

BREW METHOD An espresso and a pour-over from the same coffee. Choose from brew bar board.	5.60
BLACK + WHITE A barista's breakfast - an espresso and cortado	3.60

Not sure what to order? Ask our Baristas, they'll be more than happy to help.

GOOD COFFEE HERE

FOOD

Served from open to 3:30 (4pm on Sat)



BRUNCH

SOURDOUGH TOAST - 3.50

[PB] [GF] [DF]

With rock-salted whipped butter or vegan butter. Add whipped marmite butter, peanut butter, homemade strawberry jam +0.5 each (GF available).

CHIA PUDDING POT - 4.25

[PB] [GF] [DF]

Blueberry and coconut chia pudding topped with fresh strawberries, mint, maple syrup and strawberry compote.

FRENCH TOAST OR PANCAKES - 8.25

[V]

Warmed brioche french toast or fluffy American pancakes with choice of:
- honey + thyme mascarpone, drizzled strawberry compote, crushed hazelnuts.
- or maple and smoked streaky bacon. (Add Jersey Dairy ice cream +2)

EGGS ON TOAST - 6.00

[V] [GF]

2 eggs, poached, scrambled or fried on toasted sourdough (GF available).

SMASHED AVOCADO + EGGS - 8.50

[V] [GF] [DF]

Smashed avocado and poached eggs with a drizzled pesto, topped with toasted seeds, on sourdough toast (GF available).

VEGAN BREAKFAST - 9.75

[PB] [GF] [DF]

Sourdough toast with avocado, miso mushrooms + spinach, tofu scrambled egg, roasted vine tomatoes, crispy seitan and a side of spicy beans (GF available).

SAUSAGE FOCACCIA - 10.25

Homemade sausage patty, charcoal cheese, rocket, caramelised red onions on a toasted rosemary focaccia served with herbed crispy potatoes.



BACON FOCACCIA - 6.25

[GF]

Smoked streaky bacon on rosemary focaccia (GF available) with house-made spicy tomato, wholegrain mustard and honey relish. (Fried egg +1)

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LUNCH

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VEGAN SPECIAL - 9.75

[PB] [GF]

Roasted cauliflower and celeriac with pickled raisins, crispy herb and sea salt potato hash, garlic and spinach hummus and a drizzle of pesto.

SUPERFOOD SALAD - 8.00

[PB] [GF] [DF]

Crunchy broccoli, peas, rocket, quinoa, sundried tomatoes with a lemon infused olive oil and toasted walnuts.

CRUSHED GREENS - 9.00

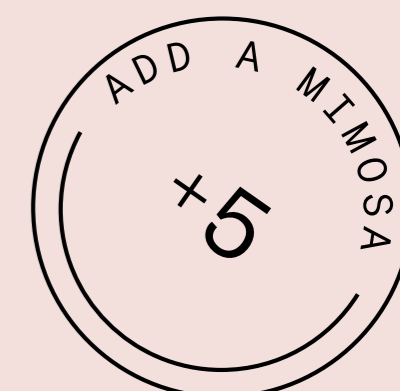
[V] [GF]

Crushed garlic roasted broccoli and peas with a lemon and dill whipped ricotta, poached eggs, toasted almonds and a lemon infused olive oil, on toasted sourdough (GF available).

BAKED MAC + CHEESE - 6.25

[V]

Classic Mac and cheddar cheese. Oven-baked with sweet peas.



SIDES

BOWL OF HERBED CRISPY POTATOES	3.75
CRISPY BACON	3.25
SMASHED AVOCADO	3.25

OTHER

We also have a freshly-made selection of **pastries, buns, cakes** and **sandwiches** 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.

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 - 3.20

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

SPRING DARJEELING - 3.20

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

ROASTED YIMU OOLONG - 3.20

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

MASTER AKIYAMA'S FUJI SENCHA - 3.20

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

SUMMER DARJEELING - 3.20

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

YIMU OOLONG - 3.20

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



COLD

FRESH ORANGE JUICE	SML - 2.50	LRG - 3.50
ICECREAM MILKSHAKE — Vanilla Espresso / Oreo / Strawberry Pie		LRG - 4.00
ELDERFLOWER POSHPOP [RSF]		BTL - 3.00
CLOUDY LEMONADE POSHPOP [RSF]		BTL - 3.00
COCA COLA		BTL - 2.75
DIET COKE [RSF]		BTL - 2.75
MINERAL WATER		BTL - 2.50
SPARKLING WATER		BTL - 2.50

ALCOHOL

See board for daily specials.

Served from 10am – close.

BEER

FALLOUT IPA - 4.50

[GF]

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

WINE

DANCING FLAME GRAN RESERVA - 4 / 5 / 20

Sauvignon Blanc, Central Valley, Chile. Zesty, Lime, Grapefruit, Crisp. (125ml / 175ml / bottle).

GOUGUENHEIM - 4 / 5 / 20

Pinot Noir, Mendoza, Argentina. Soft red berries, Cherry, Raspberry, Medium body. (125ml / 175ml / bottle).

PROSECCO - 7.50

Light and refreshing Italian prosecco (20cl).

COCKTAILS

MIMOSA - 5.00

The classic brunch cocktail.

GIN TONIC - 7.50

A choice of:

- Nottingham Castle Gate London Dry gin (50ml) and Fever-Tree tonic.
- Castle Gate Strawberry and Lavender Gin (50ml) with a Fever-Tree elderflower tonic.

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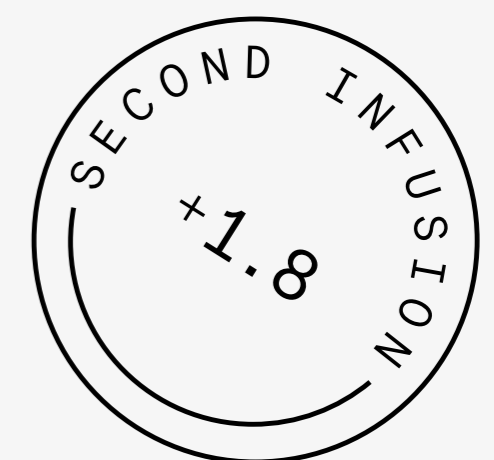
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