

DAILY BAKE

7.30am — until sold out



All butter croissant	2.25	Boiled orange and almond teacake	GF DF	3-
Everything croissant	2.75	Buckwheat banana teacake	DF VE	3-
Everything seed mix, cream cheese				
Twice baked matcha cheesecake, cherry croissant	3.5	Chocolate and hazelnut brownie		3-
Matcha cheesecake, cherry compote, graham cracker crust				
Twice baked ham + 3 cheese croissant	3.5	Tahini, seeds, nuts, fruit granola bar	GF	3-
Thick cut duroc ham, cheddar, gruyere, parmesan, bechemal, mustard				
Kim-cheese morning bun	3-	Pistachio and chocolate cookie	GF	2.2
House kimchi, emmental				
All greens morning bun	3-			
Green leaves, green herbs, garlic, feta				
Kouign-amman	2.5			
Classic sugar				
All berry muffin	2.8			
Jalapeno cornbread and cheddar muffin	2.8			
Seeds and nuts loaf	GF DF			
	3-			

11am — until sold out

Lime pie croissant	3.5
Kalamansi lime curd, burnt italian meringue	
Coffee stout, chocolate, orange marmalade cruffin	3.5
Coffee stout custard, chocolate crumb, seville orange marmalade, chocolate dip	
Peach melba cruffin	3.5
Almond crème patissiere, raspbery preserve, peach compote	
Coconut, strawberry, pandan cruffin	3.5
Coconut pandan custard, strawberry jam, toasted coconut	

DRINKS

7.30am — 5pm

COFFEE

Espresso	2.3
Macchiato	2.5
Piccolo	2.5
Long Black	2.5
Flat White	3-
Cappuccino	3-
Latte	3-
Iced Coffee	3-
Cold Brew	3

Filter brew for £2 – Roaster's Choice

Hot Chocolate	3-
Salted Caramel Hot Chocolate	3.5
Spiced Golden Milk	3-
Oat, Almond, Coconut, Soy Milk	0.5

TEA

Earl Grey	2.8
English Breakfast	2.8
Jade Oolong	2.7
Rooibos Indian Chai	2.7
Lemongrass & Ginger	2.8
Fresh Mint	2.2
Camomile Blossom	2.8
Turmeric, Ginger, Lemon Tea	2.8

FROM THE JUICER

Activated Charcoal Lemonade	3-
Cold Brew Oolong & Grilled Peach Tea	3.5

BREAKFAST

7.30am — 11.30am



BREAD

Avocado toast

Soft boiled egg, sprouts, seeds, on rye

5-

Grilled peach tartine

Ricotta, date molasses, pistachio, on sourdough

5-

Brioche sandwich

Dingley dell hand sausage, fried egg, cheddar, tomato chilli jam

6.5

BOWLS

Golden spiced yoghurt

Apricots, raspberries, maple oat granola, banana cashew butter

4.5

Coconut chia pudding

Strawberry balsamic shrub, thai basil, sunflower seeds

4.5

Steel cut oat porridge

Medjool dates, black sesame, tahini

4-

Mung dahl kitcheri rice

Coconut yoghurt, coconut relish, spring greens, boiled egg

5.5

Quinoa and buckwheat grain bowl

Roasted sweet potato, stem broccoli, miso, tahini

5.5

Black bean and sweet potato hash

Poached egg, tomatillo salsa, chipotle mayonnaise

5.5

Spiced tomato and chickpeas

Poached egg, rose harissa, yoghurt, herbs

5.5

LUNCH

11.30am — 3.30pm

BREAD

Char siu pork

Pickles, sambal, peanuts, on banh mi roll

6.5

Roasted chicken

Kale, feta, preserved lemon, harissa, on sourdough

6.5

Pulled lamb shoulder

Grilled summer squash, sesame labne, zhoug, on sourdough

6.5

6-

Portobello mushroom

Kimchi, coconut satay, slaw, crispy onion, on sourdough

BOWLS

Char siu pork

Braised spring greens, pickles, sambal, peanuts, brown rice

7.5

Roasted chicken

Chopped kale, feta, preserved lemon, harissa, chickpea sprouts, slaw, dressed leaves

7.5

Pulled lamb shoulder

Grilled summer squash, sesame labne, dressed leaves

7.5

Portobello mushroom

Kimchi, coconut satay, crispy onion, yellow wax beans, quinoa

7-

Quinoa and buckwheat grain bowl

Roasted sweet potato, stem broccoli, miso, tahini

7-