

DAILY BAKE

7.30am — until sold out

All butter croissant 2.25

Everything croissant 2.75
Everything seed mix, cream cheese

Twice baked matcha cheesecake, cherry croissant 3.5
Matcha cheesecake, cherry compote, graham cracker crust

Twice baked ham + 3 cheese croissant 3.5
Thick cut duroc ham, cheddar, gruyere, parmesan, bechemal, mustard

Kim-cheese morning bun 3-
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-

Boiled orange and almond teacake GF DF 3-

Buckwheat banana teacake DF VE 3-

Chocolate and hazelnut brownie 3-

Tahini, seeds, nuts, fruit granola bar GF 3-

Pistachio and chocolate cookie GF 2.2

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, raspberry 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 — 11am

BREAD

Avocado toast

Soft boiled egg, sprouts, seeds, on rye

5-

Grilled peach tartine

Ricotta, date molasses, pistachio, on sourdough

5-

Brioche sandwich DF

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

6.5

BOWLS

Golden spiced yoghurt GF

Apricots, raspberries, maple oat granola, banana cashew butter

4.5

Coconut chia pudding GF DF VE

Strawberry balsamic shrub, thai basil, sunflower seeds

4.5

Steel cut oat porridge DF VE

Medjool dates, black sesame, tahini

4-

Mung dahl kitcheri rice GF DF

Coconut yoghurt, coconut relish, spring greens, boiled egg

5.5

Quinoa and buckwheat grain bowl GF DF VE

Roasted sweet potato, stem broccoli, miso, tahini

5.5

Black bean and sweet potato hash GF DF

Poached egg, tomatillo salsa, chipotle mayonnaise

5.5

Spiced tomato and chickpeas GF

Poached egg, rose harissa, yoghurt, herbs

5.5

LUNCH

11.30am — 3pm



BREAD

Char siu pork DF

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

Portobello mushroom DF VE

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

6-

BOWLS

Char siu pork DF

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

7.5

Roasted chicken GF

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

7.5

Pulled lamb shoulder GF

Grilled summer squash, sesame labne, dressed leaves

7.5

Portobello mushroom GF DF VE

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

7-

Quinoa and buckwheat grain bowl GF DF VE

Roasted sweet potato, stem broccoli, miso, tahini

7-