

DAILY BAKE

7.30am — until sold out

All butter croissant 2.25

Everything croissant 2.75
Everything seed mix, cream cheese

Twice baked fig and sesame croissant 3.5
Figs, tahini and white chocolate, fig conserve, sesame tuile

Twice baked ham + 2 cheese croissant 3.5
Thick cut duroc ham, cheddar, gruyere bechamel, mustard

Kim-cheese morning bun 3.5
House kimchi, emmental

Kouign-amman 2.5
Classic sugar

Pear, chocolate and coconut muffin 2.8

Jalapeño cornbread and cheddar muffin 2.8

Seeds and nuts loaf GF DF 3-

Boiled orange and almond teacake GF DF 3-

Buckwheat banana teacake VE 3-

Chocolate and hazelnut brownie 3-

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

Peanut butter cookie GF VE 2.5

Blackberry and espresso caramel GF 1-

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

Rose, pomegranate, almond cruffin 3.5
Pomegranate, rose conserve, almond crème, pistachio

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-

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

Green Tea 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-

All greens juice 3.5

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
Please ask a member of our team for further information.

BREAKFAST

7.30am — 11am

BREAD

Avocado toast DF 5-
Soft boiled egg, sprouts, seeds, on rye

Egg mayonnaise and watercress bagel DF 4.5
Free range egg mayonnaise, chives, watercress on bagel

Egg mayonnaise, bacon and watercress bagel DF 5-
Free range egg mayonnaise, chives, Dingley Dell smoked bacon, watercress on bagel

Bacon sandwich 5-
Dingley Dell smoked bacon, date butter on sourdough

WINTER BOWLS

Golden spiced yoghurt GF 4.5
Poached quince, maple oat granola, banana cashew butter

Pear and apple overnight oats GF VE 4-
Almond milk, stem ginger, blackberries, tea soaked raisins, pumpkin seeds, toasted almonds

Steel cut oat porridge VE 4-
Medjool dates, black sesame, buckwheat, tahini

Quinoa and buckwheat grain bowl VE 5.5
Roasted sweet potato, stem broccoli, miso, tahini

Spiced tomato and chickpeas 5.5
Poached egg, rose harissa, yoghurt, herbs

Black bean and sweet potato hash GF DF 5.5
Poached egg, tomatillo salsa, chipotle mayonnaise, baby spinach

LUNCH

11.30am — 3pm



BREAD

on banh mi roll

Char siu pork DF 6.5
Pickled carrots, XO sauce, peanut mayo, coriander

Chicken larb DF 6.5
Pickles, XO sauce, togarashi mayo, coriander

Pulled lamb shoulder 6.5
Aubergine, labneh, chermoula, almonds, slaw

Garam masala butternut squash VE 6.5
Slaw, date pickle, coconut relish, curry leaves, toasted coconut

WARM WINTER BOWLS

with brown rice and braised greens

Char siu pork DF 7.5
Pickled carrots, XO sauce, peanut mayo, soy egg, coriander

Chicken larb DF 7.5
Pickles, XO sauce, togarashi mayo, coriander

Pulled lamb shoulder GF 7.5
Aubergine, labneh, chermoula, almonds, slaw

Garam masala butternut squash GF VE 7.5
Slaw, date pickle, coconut relish, curry leaves, toasted coconut

BOWLS

Squash, coconut and pickled ginger soup VE 5-

Hot-smoked salmon salad GF DF 7.5
Puy lentils, green beans, avocado, pomegranate tahini, pecans

Quinoa and buckwheat grain bowl VE 5.5
Roasted sweet potato, stem broccoli, miso, tahini

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