

breakfast

open sandwiches

avocado whipped silken tofu, tomato sambal, green chutney, curry leaf & ginger oil, tempered tomatoes, masala boondi 15

chorizo ragù & rocket, slow-cooked ragù, basil sour cream, dressed rocket 14

delica pumpkin hummus, romesco, roast squash, salsa macha, pepitas 14

brunch plates

full english, leek & chive tofu scramble, sausage, masala potatoes, chipotle-maple beans, spiced tomatoes, spinach, roast mushrooms, sourdough 16.5

golden potato rösti, beetroot velouté, tofu scramble, caramelised spiced onions, rocket, salsa macha 15.5

cauliflower uttapam, rice & lentil pancake, roast cauliflower, tomato sambal, green chutney, spiced tomatoes 14

meze brunch, leek & chive tofu scramble, masala potatoes, braised hodmedod's green lentils, pumpkin hummus, romesco, spiced tomatoes, salsa macha, pita 16.5

sweet

toffee apple pancakes, apple compote, butterscotch, ginger crumb, maple anglaise, chantilly cream 12.5

blackberry & pistachio pancakes, thyme-infused blackberries, maple anglaise, chantilly cream, pistachio, pomegranate 12.5

chocolate chip bread & butter french toast, orange anglaise, brûléed banana, dark chocolate, candied pecans 14

sides

masala potatoes 4.5

tofu scramble 4

chipotle-maple beans 4

rashers 3.5

sausage 3.5

fries 4.5

brunch cocktails

lychee elderflower bellini, lychee, elderflower, prosecco 9

make it non-alcoholic: noughty 0% blanc de blancs

soft drinks

cold brew tea infusions 5.5

chamomile & basil / wild rooibos & lemon / rose chai with sprout

fresh juices 6.5

carrot, apple, ginger / pineapple, apple, ginger, turmeric / celery, cucumber, apple

dalston peach 330ml 4

pimento ginger beer 250ml 5

cold foam lattes

served over ice and topped with a fluffy oatly cold foam

mango matcha 6

smoked olive oil coffee 6

hot drinks

americano / espresso 3.1

flat white / latte / cappuccino 3.6

speciality lattes 5.5

matcha / chai

loose leaf teas by rare tea co. 3.6

speedy breakfast / rare earl grey / jasmine silver tip /
wild rooibos / whole chamomile flowers / malawi green

fresh mint tea / fresh lemon & ginger tea 3

hot chocolate 4

colombia, single origin, 55%

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all our food and drink is plant-based. please tell us about any allergies. our kitchens have no nut-free or gluten-free areas, so traces may be present. a discretionary 12.5% service charge supports our staff.