



BRUNCH

9 AM-4:00 PM

- 2 eggs on sourdough toast – choose either poached, fried or scrambled v £10
Yoghurt, granola, berries, banana, cinnamon, honey, coconut flakes v £9
Coconut Yoghurt, granola, berries, banana, cinnamon, maple syrup, coconut flakes pb £9
Sausage & Egg Muffin, sausage patty, fried egg, cheese, ketchup £9.5
Smashed avocado, sourdough, crispy chickpeas, spring onions, aleppo chilli, chilli oil pb / add 2 poached eggs v £10.5 / £14.5
Burrata, caramelised figs, cured ham, rocket, balsamic glaze £14.5 (Add sourdough, +£3.5)
Waffles, with streaky bacon and maple syrup OR with mixed berries and maple syrup £11
Split Pea Dahl, soft boiled egg, yoghurt, crispy shallots, buttered house flatbread v £10.5
Mushrooms on Sourdough, tarragon, parmesan v / add poached eggs v £10 / £13
Veggie Breakfast – sliced avocado, beans, halloumi, roast tomato, mushroom, bubble, poached eggs, sourdough v £16
Market Breakfast – Cumberland sausage, bacon, beans, roast tomato, mushroom, fried eggs, sourdough £16
Double smash patty cheeseburger, American cheese, onions, pickles, house burger sauce £13.5 (Add bacon +£2)
Plant Burger, lettuce, pickles, vegan cheese, caramelised onions, dirty mayo pb £12.5
Half rotisserie chicken, chicken fat potatoes, green salad & aioli £22.5
Onglet Steak, fried egg, fries & peppercorn sauce £23 (only available on Saturdays)
Mexican Breakfast Burrito, guacamole, scrambled eggs, chorizo, spring onion and chipotle sauce
with a side of Mexican black beans, sour cream, chilli and coriander £14.5
Huevos Rancheros, corn tortilla, guacamole, Mexican black beans, fried eggs, chilli, coriander, cherry tomatoes and sour cream v £12

BRUNCH EXTRAS

- Sourdough or gluten free toast £3.5
Mushroom / roast tomato / bacon / sausage / beans / halloumi / bubble / 1 egg – fried, poached or scrambled / 2 hash browns £3
Smashed avocado £3.5

PIZZA *from 12pm*

- Marinara – tomato, garlic, oregano, basil, extra virgin olive oil pb £7.5
Margherita – tomato, mozzarella, extra virgin olive oil, basil v £9.5
Napoleatana – tomato, mozzarella, anchovies, capers, Kalamata olives, garlic, oregano £12
Pepperoni & Hot Honey – tomato, mozzarella, smoked pepperoni, jalapenos & Wilderbee Hot Honey £13.5
Ham & Mushroom – tomato, mozzarella, cooked ham, mixed wild mushrooms £13
Red Onion & Mushroom – tomato, vegan cheese, mixed wild mushrooms, caramelised red onion, spicy vegan pesto pb £12.5
Fennel Salami & Artichoke – grilled artichoke cream base, mozzarella, smoked provola, fennel salami & sun dried tomatoes £14.5
Spicy Lamb Sausage & Stilton – tomato, mozzarella, roasted potatoes, spicy lamb sausage, stilton & sun dried tomatoes £14.5
Parmigiana – aubergine cream base, mozzarella, smoked provola, cooked tomato sauce, crispy aubergine, parmesan shavings v £13
Jerk Chicken & Peppers – tomato, mozzarella, jerk chicken (halal), mixed bell peppers, kalamata olives £14
Truffle & Burrata – black truffle base, mozzarella, mixed wild mushrooms & burrata £15
Whole burrata v £5
Gluten free base £5
Dips: garlic aioli v / spicy plant-based pesto pb / pistacchio pesto v £2.5
all pizza toppings are available as extras

SIDES

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| Crispy smashed tandoori potatoes, garlic aioli v £6.85 | Padron peppers, smoked sea salt pb £7.5 |
| Fries pb £5.5 / Sweet potato fries pb £6.85 | House salad pb £6.5 |
| House flatbread, garlic butter £4.85 | New potato salad, cucumber, onions, |
| Shaved fennel, citronette, dill oil, walnuts, shaved parmesan v £7 | crispy shallots & dill pb £7 |

Please inform staff of any allergies or intolerances, full allergen information is also available. Food is served until 10pm.
Please note that we handle all types of allergens in our kitchen and cannot guarantee no risk of cross-contamination.
We add a discretionary 12.5% service charge to bills via table service – all service goes to our staff. Please note we only take card payments.

DRAUGHT BEER AND CIDER

Camden Hells Lager	4.6%	6.9
Camden Pale Ale	4.0%	7.15
Guinness	4.2%	7.35
Lowrise Lager (Gluten Free)	4%	7.15
Gravity Theory Craft Cider	4.5%	7.15
Verdant Lightbulb Pale Ale	4.5%	7.6
Stone & Wood Pacific Ale	4.0%	7.6
Lucky Saint	0.5%	6.3
Dusty's Alcoholic Ginger Beer	3.4%	6.75
Five Points XPA Pale Ale (Gluten Free)	4.0%	7.35
Ayinger Lager Hell	4.9%	7.8
Stiegl Grapefruit Radler	2.0%	7

BOTTLED BEER AND CIDER

Modelo Especial	4.5% / Mexico	5.8
La Chouffe Blonde Golden Ale,	8% / Belgium	8
Siren Lumina Gluten Free Session IPA,	4.2% / UK	6.6
Augustiner Helles,	5.2% / Germany	7
Orbit Peel Belgium wit Pale Ale,	4.9% / UK	6.5
Cornish Orchard Cherry & Blackberry Cider,	4% / UK	6.7
Cornish Orchard Raspberry & Elderflower Cider,	4% / UK	6.7
Red Fin Apple Cider	3.4% / UK	6
Red Fin Meloncherry Cider	4.2% / UK	6
Big Drop Reef Point Lager	0.5% / UK	5
Big Drop Pine Trail Pale Ale	0.5% / UK	5
Erdinger Alkoholfrei Weisse	0.5% / Germany	6
Guinness	0.0% / Ireland	6.85

SOFT DRINKS

Coca Cola / Diet Coke / Coke Zero	330ml	3.15
Belu Still / Sparkling Mineral Water	330ml	2.5
Belu Still / Sparkling Mineral Water	750ml	4.5
Something & Nothing Seltzer		3.5
Yuzu / Rose & Hibiscus / Cucumber		
Eager Juices		3
Cranberry / Orange / Apple / Pineapple / Pink Grapefruit		
Schweppes Bottles Tonic / Slimline Tonic / Ginger Ale		3
Old Jamaica Ginger Beer		3
Ting		3
Genie Kombucha Dry Apple / Fiery Ginger		5

CPRESS COLD PRESSED JUICES

Green Cucumber, Apple, Spinach, Kale, Lemon, Celery, Ginger	6.5
Red Apple, Beetroot, Ginger, Lemon, Carrot	6.5
Orange Apple, Orange, Turmeric, Lemon	6.5

HOT DRINKS

Espresso	3.2
Americano / Machiato / Cortado / Filter Coffee	3.3
Flat White / Latte / Cappuccino	3.8
Iced Latte	3.9
Matcha / Chai Latte / Mocha / Hot Chocolate	4.1
Tea	3.2
English Breakfast / Green / Peppermint / Earl Grey / Rooibos / Jasmine / Chamomile / Chai / Lemon & Ginger	

BAR SNACKS

Nocellara Olives	4.5
Lemon & Garlic Mixed Olives	4.5
House Roasted Nuts <i>pecans, cashews, almonds & peanuts</i>	5

Please note that our olives are not pitted and contain stones

COCKTAILS

Espresso Martini	13.65
Climpson & Sons Midnight Oil	
Daiquiri	12
East London Liquor Company White Rum, lime, sugar <i>Make it raspberry, passionfruit or strawberry (+£0.50)</i>	
Negroni	12.6
East London Liquor Company London Dry Gin, Select Aperitivo, Cocchi Vermouth di Torino	
Margarita	12.6
Rooster Rojo Blanco Tequila, triple sec, lime <i>served on the rocks, classic available on request</i>	
Spicy Margarita	12.8
Scotch Bonnet infused Rooster Rojo Blanco Tequila, triple sec, lime, Tajin rim	
Tommy's Margarita	12.6
Rooster Rojo Blanco Tequila, agave syrup, lime	
Mezcal Margarita	13.65
Ojo de Tigre Mezcal, agave syrup, lime	
Paloma	13
Rooster Rojo Blanco Tequila, Supasawa, agave syrup, Eager Pink Grapefruit Juice, grapefruit soda	
Bloody Mary	12.6
East London Liquor Company Vodka with our in house bloody mary mix.	
Sour	13
<i>Choice from Bourbon, Rum, Amaretto, Vodka, Gin or Tequila</i> with lemon, aquafaba & Angostura Bitters	

SPRITZ

Venetian Spritz	11.55
Select Aperitivo, Thomson & Scott Organic Prosecco, soda, green olive	
Bicicletta	11
Cocchi Rosa Vermouth, Chenin Blanc & soda	
Aperol Spritz	11.75
Aperol, Thomson & Scott Prosecco & soda	

GIN AND TONICS

East London Liquor Company Kew Gin	13
with pink grapefruit & juniper	
Tanqueray Flor de Sevilla	12.5
Picon Amer, orange & rosemary	
Tanqueray Rangpur	12.5
with lime	

Gin & Tonics are 50ml measures, served with Schweppes Tonic

LOW AND NO ALCOHOL

Noperol Spritz	8.4
Lyre's Italian Spritz, Naughty Organic Alcohol Free Sparkling Wine & soda	
Botivo Spritz	8
Botivo 0.1% citrus and botanical bitter, soda, orange	
Seedlip Grove 42 & Tonic	7
Seedlip Grove 42, Schweppes Tonic, orange and rosemary	
Botivo Saint	7.5
Botivo 0.1%, Lucky Saint	
Everleaf Mountain Spritz	8.5
Everlead Non-Alcoholic Aperitif, Schweppes Slimline Tonic, rosemary	
Quarter & Tonic (low alcohol)	9.5
Quarter 12% Light Gin, Schweppes Tonic, grapefruit	