



BRUNCH

9am-4pm

2 eggs on sourdough toast – choose either poached, fried or scrambled v £9

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, cheese, ketchup £9.5

Smashed avocado, sourdough, crispy chickpeas, spring onions, aleppo chilli, chilli oil pb / add poached eggs v £10.5 / £14.5

Burrata, heritage tomatoes, basil oil, shaved parmesan v £14

Waffles, with streaky bacon and maple syrup OR with mixed berries and maple syrup v £11

Split pea dahl, soft boiled egg, yoghurt, crispy shallots, buttered house flatbread v £10.5

Mushrooms on sourdough, tarragon, vegan parmesan pb / add poached eggs v £10 / £13

Veggie Breakfast – avocado, beans, halloumi, roast tomato, mushroom, bubble, poached eggs, sourdough toast v £15.75

Market Breakfast – Cumberland sausage, bacon, beans, roast tomato, mushroom, fried eggs, sourdough toast £16

Mexican breakfast burrito, guacamole, scrambled eggs, chorizo, spring onion and chipotle sauce

with a side of Mexican black beans, sour cream, chilli and coriander £ £14.50

Huevos Rancheros, corn tortilla, guacamole, black beans, fried eggs, chilli, coriander, cherry tomatoes and sour cream v £12

Plant burger, cheese, caramelised onions, lettuce, dirty mayo pb £12.50

Double smash patty cheeseburger, American cheese, onions, pickles, house burger sauce (Add bacon +2) £13.50

Onglet steak, fried eggs, fries & peppercorn sauce £24

Cesar salad, cos lettuce, chicken, croutons, cesar dressing & parmesan £14

BRUNCH EXTRAS

Sourdough / Gluten Free toast £3.5

Mushroom / roast tomato / bacon / sausage / beans / halloumi / bubble / 1 egg – fried, poached or scrambled / 2 vegan sausages / 2 hash browns £3

Smashed avocado £3.5

PIZZA

from 12pm

Marinara – tomato sauce, garlic, oregano, basil, extra virgin olive oil. pb £7.75

Margherita – tomato sauce, mozzarella, basil, extra virgin olive oil. V £9.75

Napoletana – tomato sauce, mozzarella, anchovies, capers, kalamata olives, garlic, oregano £12

Pepperoni & Hot Honey – tomato sauce, mozzarella, smoked pepperoni, jalapeno, hot honey £13.5

Truffle & Burrata – black truffle base, mozzarella, mixed wild mushrooms & burrata £15

Tuna & pesto – touch of tomato sauce, mozzarella, Tuna, cherry tomatoes, burrata & pesto. £15

Courgette & Vegan stracciatella – courgette cream base, roasted courgette, capuliatto & Dill pb £14.75

The Beef Birria – mozzarella, birria beef, provolone cheese, sour cream, fresh red chilli, spring onions & nachos crumb £14.75

Salami & Ricotta – mozzarella, salami Napoli, smoked ricotta & tapenade. £13.5

The Vegan – tomato sauce, vegan feta, wild mixed mushrooms, roasted mix peppers, roasted aubergines & olives pb £12.5

Jerk Chicken & Peppers – tomato sauce, mozzarella, jerk chicken (halal), roasted mix peppers, chilli oil & kalamata olives £14

Heritage tomatoes – mozzarella, smoked provola cheese, mix heritage tomatoes, smoked ricotta, parmesan shaving & rocket £13.75

Smoked Pancetta & Leeks – mozzarella, smoked pancetta, gorgonzola & roasted leeks £13.5

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

Crispy smashed tandoori potatoes, garlic aioli v £6.85

Sweet potato fries pb £6.85

Fries pb £5.50

Padron peppers, smoked sea salt pb £7.50

House salad pb £6.5

New potato salad, cucumber, onions, crispy shallots & dill v £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

Camden Hells Lager	4.6%	6.9
Camden Pale Ale	4.0%	7.15
Guinness	4.2%	7.3
Lowrise Lager, gf	4%	6.85
Gravity Theory Craft Cider	4.5%	6.85
Verdant Lightbulb Pale Ale	4.5%	7.25
Stone & Wood Pacific Ale	4.0%	7.25
Lucky Saint	0.5%	6
Camden IPA	5.8%	7.25
Five Points XPA Pale Ale, gf	4.0%	6.95
Ayinger Lager Hell	4.9%	7.15
Stiegl Grapefruit Radler	2%	6.9
Saint Monday American Pale Ale	5.2%	6.8

BOTTLES

Modelo Especial	4.5% / Mexico	5.25
Augustiner Helles	5.2% / Germany	6.5
Delirium Red	8% / Belgium	8
La Chouffe Blonde Golden Ale	8% / Belgium	6.5
Sierra Nevada Pale Ale	5% / America	6.5
Erdinger Hefe Weisse	5.3% / Germany	6
Local Session Pale Ale	3.4% UK	6
Siren Lumina GF	4.2% / UK	6
The Kernal Export India Porter	5.7% / UK	7.4
Orbit Jolly Saint Nico 'Kölsch'	4.8% / UK	6.5
Orbit Peel Belgian Wit	4.9% / UK	6.5
Orbit Tzatziki Sour	4.3% / UK	7.5
Orbit Dead Wax London Porter	5.5% / UK	7

SPRITZ

Venetian Spritz	11.55
Select Aperitivo, Thomson & Scott Organic Prosecco, soda, green olive	
East London Spritz	12
East London Liquor Company Gin, Asterly Brothers British Amaro, Eager Pink Grapefruit Juice, lemonade	
Aperol Spritz	11.75
Aperol, Thomson & Scott Prosecco & soda	
Hugo Spritz	11.55
Elderflower Liquor, Thomson and Scott Prosecco, mint leaves	

SOFT DRINKS

Coca Cola / Diet Coke Bottle	330ml	3.15
Belu Still / Sparkling Mineral Water	330ml	2
Something & Nothing Seltzer		3
Yuzu / Rose & Hibiscus / Cucumber		
Genie Live Kombucha	Apple / Ginger / Blueberry	5
Eager Juices		2.5
Cranberry / Orange / Apple / Pineapple / Pink Grapefruit / Tomato		
Schweppes Bottles	Tonic / Slimline Tonic / Lemonade / Ginger Ale	2.5
Old Jamaica Ginger beer		2.5
Ting		3

COLD PRESSED JUICES

Red beetroot, apple, carrot, ginger, lemon	6.3
Green apple, cucumber, celery, kale, romaine, lemon, ginger	6.3
Orange apple, orange, turmeric, lemon	6.3

HOT DRINKS

Espresso / Piccolo / Macchiato	3.2
Filter Coffee / Americano / Long Black	3.3
Cortado	3.4
Flat White / Cappuccino / Latte	3.7
Iced Coffee / Cold Brew	3.9
Matcha / Hot Chocolate / Chai Latte / Mocha	4.1
Teas	3.2
English Breakfast / Green / Peppermint / Earl Grey / Rooibos / Jasmine / Chamomile / Chai / Lemon & Ginger	

SIGNATURE COCKTAILS

Roseberry Royale	14
Pollination Gin, Aperol, crème de cassis, sparkling rosé, soda & berries	
Whiskey Apple Fizz	12
Evan Williams Black Label Bourbon, apple juice, lemon & sugar	
Cucumber Crush	13.5
Rooster Rojo Blanco Tequila, Sweetdrum Escubac, lime, cucumber & sugar	
Largerita	13
Rooster Rojo Blanco Tequila, Triple Sec, Lime, Topped with Orbit Lager	
Hard Greens	13
East London Liquor Company Vodka, cold pressed green juice, lemon, sugar & celery	
Rum 'n' Sumin'	11
El Destilado Wild Fermented Oaxaca White Rum, Aperol, pineapple & Supasawa	
Pickleback Rider	14
Choose from Nikka Coffey Vodka or Rutte Celery Gin pickle juice, lemon & cornishon pickle	
Mellowcorn Highball	13.5
Mellow Corn Kentucky Bourbon, ginger ale & lime	
House White Negroni	11.5
East London Liquor Company Gin, Cocchi Americano Vermouth, Sweetdrum Escubac, orange peel	
Cafemeister	12
Cold Brew Jagermeister, coconut milk, aquafaba, suagr, chocolate powder	

CLASSIC COCKTAILS

Espresso Martini	12.85
East London Liquor Company Vodka, Climpson & Sons Espresso	
Clover Club	11.7
East London Liquor Company Gin, raspberry dust,raspberry syrup, lemon, aquafaba	
Daiquiri	12
East London Liquor Company White Rum, lime, sugar Make it raspberry, passionfruit or strawberry (+£0.50)	
Negroni	12.3
East London Liquor Company London Dry Gin, Select Aperitivo, Cocchi Vermouth di Torino	
Margarita	12.6
Rooster Rojo Blanco Tequila, triple sec, lime served on the rocks, classic available on request	
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 Make it a Smokey Tommy's Margarita (+£0.20)	
Paloma	13
Rooster Rojo Blanco Tequila, Supasawa, agave syrup, Eager Pink Grapefruit Juice, grapefruit soda	
Bloody Mary	11.55
East London Liquor Company Vodka with our in house bloody mary mix.	
Sour	13
Choice from Bourbon, Rum, Amaretto, Vodka, Gin or Tequila with lemon, aquafaba & Angostura Bitters	

NON-ALCOHOLIC BOTTLES

Erdinger Alkoholfrei	0.5% / Germany	6
Guinness 0.0	0.05% / Ireland	6.85
Lucky Saint Hazy IPA	0.5% / UK	5.2

LOW / NON-ALCOHOLIC COCKTAILS

Noperol Spritz	8.4
Lyre's Italian Spritz, Naughty Organic Alcohol Free Sparkling Wine & soda	
Botivo Spritz	7
Botivo 0.1% citrus and botanical bitter, soda, orange	
Virgin Mary	5
house bloody mary mix	
Mint lemonade	4
Make it raspberry, passionfruit or strawberry (+£0.50)	
Low Sbagliato	9
Quarter G/N 12%, Lyre's italian aperitif, Naughty Prosecco	
Mountain Daquiri 0%	9
Everleaf Mountain, 0%, Strawberry syrup, Supasawa	
Botivo Saint	7.5
Botivo 0.1%, Lucky Saint	