


Brunch at Any Hour/ Seven Days a Week


KOZZEE

Vegetarian Vegan Gluten Free  and halal options available

Morning-only (Served 8AM-1PM)  
All served w/ Toasted Sourdough, Garlic & Parsley Butter


**Big Kozzee Feast** *Popular* **22.7**  
w/ Farmers Sausage,Streaky Bacon, Baked Chorizo & Parma Ham, Tomato & Herbed Field Mushrooms, Baked Beans, Rosti & Scrambled Eggs

**The Traditional Fry-up** *Popular* **16.7**  
Traditional Full English Breakfast w/ Farmers sausage, Streaky Bacon, Herbed Field Mushrooms, Cherry Tomato, Rosti, Baked Beans & Poached or Scrambled Eggs


**Vegan Fry-up**  **16.7**  
Vegan Full English Breakfast w/ Herbed Field Mushrooms, Cherry Tomato, Rosti, Baked Beans, Avocado & Spiced Silky Tofu

**Diner Classic** **16.7**  
American Style Breakfast w/ Pancakes, Salted Butter & Maple Syrup, Streaky Bacon, Rosti, Scrambled Eggs or Poached Eggs

**Mediterranean Brunch Plate** **22.7**  
w/ Baked Chorizo, Bacon, Feta, Tomato & Grilled Peppers, Avocado, zaatar, Pickled Red Onion, Baked Beans, Rosti, Scrambled Eggs

**Add: Sausage // British Crispy Streaky Bacon Smashed Avocado // Potato Roasti // Beetroot Cured Salmon** 3.7  
\*Please ask member of staff for Vegan/GF/  Halal option.

*Life is too short*  
**Bubbles:** Glass of Prosecco/ Mimosa or Mango bellini **12.95**  
**Draught beer:** London Pilsner | Notting Helles **6.95**

**Granola Bowls** (Served all Day)  
**Berry Bliss Granola Bowl**  **12.7**  
w/ Yoghurt, Fresh Berries, Maple, Lemon Balm & Coconut (Vegan yogurt option)  
**Fuel Fix Granola**  **12.7**  
w/ Yogurt, Almond Butter, Banana & Date (Vegan yogurt option)

Bottomless Brunch

Select any brunch dish & enjoy 60 minutes of unlimited Prosecco, Mimosa & Mango bellini or Fresh Juices & Coffees.


**THE KOZZEE BUBBLES\* 55**  
UNLIMITED Prosecco, Mimosa or Mango bellini with any Brunch item

**THE BEER PARTY\* 55**  
UNLIMITED Beer: London Pilsner / Notting Helles

**HOLD THE BOOZE\* 45**  
UNLIMITED Juices & Coffees with any Brunch item


\*All diners must participate for the Bottomless Brunch | Tables will be limited for 60 minutes.  
Staff can refuse the sale of alcohol to any individual

**All day-brunch**  
**Levant Shakshuka**   **22.7**  
Traditional Shakshuka w/ Poached Eggs, Rose Harissa Labneh, Zaatar and Toasted Flatbreads  
\*Available in Vegan and Gluten free option

**Avo on Toast**  **12.7**  
Smashed Avocado on Sourdough Toast w/ Seeds, Peashoots & Green Oil (Ask for Gluten free option)  
Add Poached eggs // beetroot cured salmon // British Crispy Streaky Bacon

**Loaded Avo on Toast**  **18.7**  
Loaded Avocado on Sourdough Toast w/ Poched Egg, Seeds, Feta, Zaatar, Pomegranate, Peashoots, Chilli Oil, Pickled red onion & Green Oil

**Nordic Toast** **18.7**  
Beetroot Cured Salmon and Herb Cream Cheese on Sourdough Toast

**Rich & Rustic Toast**  **14.7**  
Creamy Herbed Field Mushrooms on Sourdough Toast w/ Poached Egg

**Meet The Benedicts**  
**Benedict** **14.7**  
Eggs Benedict on English Muffin w/ Parma Ham, Hollandaise sauce // Add Beetroot Cured Salmon

**Florentine**  **14.7**  
Eggs Florentine on English Muffin w/ Hollandaise Sauce, Herbed Field Mushrooms & Spinach // Add Beetroot Cured Salmon


**Royal** **12.7**  
Eggs Royal on Toasted Brioche Slice w/ Hollandaise Sauce, Beetroot Cured Salmon & Capers

**Loaded Spicy Benedict**  **18.7**  
Poached Eggs English muffins w/ Spicy Hollandaise Sauce, Avocado, Feta, Pickled Red onion, Zaatar and Hot Honey // Add Beetroot Cured Salmon


**All day-brunch**  
**Sweet & Salty Stack** **16.7**  
Served with Streaky Bacon, Blueberries and drizzled with 100% pure Maple Syrup

**Add-ons** **3.7**  
**Smashed Avocado // Cumberland Sausage Vegan Sausage // Sautéed Mushroom**


**Sweet**  
**Nutella & Ferrero Rocher**  **20.7**  
Served with freshly cut Banana, Strawberries and Blueberries spread with Nutella, finished with creamy Vanilla Ice-Cream, Granola, and Crème Anglaise

**Berry Bliss Delight**  **18.7**  
Served with fresh Strawberries and Blueberries finished with Berry Compote, Granola, creamy Vanilla Ice-Cream and Crème Anglaise


**Biscoff Banana Bliss**  **18.7**  
Served with freshly sliced Banana layered with crunchy Biscoff crumbles, finished with creamy Vanilla Ice-Cream, Biscoff Sauce and Crème Anglaise


**Oreo Cookie Delight**  **18.7**  
Served with freshly cut Banana, Blueberries, crushed Oreo, Belgian Chocolate Sauce, and Crème Anglaise finished with Granola and creamy Vanilla Ice-Cream

**Add-ons** **3.7**  
Poached Farm Eggs // Scramble Eggs // Smashed Avocado Herbed Field Mushrooms // Grilled Holloumi // British Crispy Streaky Bacon // Cumberland Sausage Vegan Sausage // Smoked Salmon



**Pizza**  
**Margherita**  **14.7**  
Mozzarella, Tomato, Oregano


**Meats** **16.7**  
Chorizo, Salami, Pepperoni, Mozzarella, Tomato, Oregano


**Portobello**  **16.7**  
Portobello Mushroom, Black Olive, Mozzarella, Tomato, Oregano

**Fajita** **16.7**  
Fajita Chicken, Sweet Peppers, Mozzarella, Tomato, Oregano  
 Halal option available

*Draught beer* goes well with our pizzas  
London Pilsner (4.6%) | Notting Helles (4.0%) **6.95**

**Smoothies**  
**Tropical Tide**   **13.7**  
Tropical Green Smoothie w/ Banana, Mango, Spinach, Coconut water, Lime juice

**Golden Glow**   **13.7**  
Vibrant flavours of Turmeric, Ginger, Cinnamon, Rosehip, Moringa Leaf and Banana, mixed with Coconut Milk

**Almond Berry**  **13.7**  
Banana, Summer berries, Almond butter, Collagen Powder, Oat milk

**Peanut Butter Bliss** **13.7**  
Banana, Cacao powder, peanut butter, greek yoghurt, oat milk

**Blue Velvet**    **13.7**  
Banana, Mango, Pineapple, Peach, Coconut Milk, Blue Spirulina and Agave

**Coffee beans 250gm/1kg from 9.95**  
Speciality coffee, roasted in Small Batches

We raise funds for clean water charity Wateraid. £1 is donated from every water bottle purchased.  
Please inform the staff member if you have any allergies. We produce our food in a kitchen where allergens are present and handled and, while we take steps to keep things separate, we can not guarantee any item is allergen free.  
A discretionary 12.5% charge will be added to your bill. (Terms and conditions apply)

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KOZZEE

Our coffee is made in small batches

MARTINI COLLECTION 12.95

Kozzee Espresso Martini

Absolut Vodka, Kahlua & Gomme syrup blended with Kozzee Espresso Shot

Roasted Hazelnut Martini

Absolut Vodka, Hazelnut, Kahlua & Gomme syrup blended with Kozzee Espresso shot



Salted Caramel Martini

Absolut Vodka, Salted Caramel, Kahlua & Gomme Syrup blended with Kozzee Espresso Shot

Matcha Espresso Martini

Absolute Vodka, Matcha, Vanilla Syrup shaken with Dissarano & Almond Milk

CLASSIC COCKTAILS 12.95

Green Tea Mojito

Havana 3 year old, Lime Juice, Fresh Mint, Gomme & Green Tea

Cold Fashioned

House Blend Espresso, Makers Mark Bourbon, Cacao Liqueur, Gomme & Orange Bitters

Margarita

Jose Cuervo Tequila, Cointreau, lime juice & Goome

Passion Fruit Martini

Passion Fruit , Absolut Vodka, Lime, Gomme, Prosecco

Paloma

Tequila, Lime Juice, Agave, Grapefruit Soda & pinch of Salt

Negroni

Agnes Amber Gin, Martini Rossi, Campari, Kozzee House blend infused Vermouth

Bloody Mary

Vodka, Tomato Juice, Lemon Juice, Worcestershire sauce, Tabasco, Pinch of Pepper

White Wine	Glass	Bottle
<b>Pinot Grigio</b>	8.95	19.95
<b>Chardonnay</b>	11.95	22.95

London Pilsner (4.6%)

Drought  
**BEER**  
6.95

Notting Helles (4.0%)

Red Wine	Glass	Bottle
<b>Merlot</b>	8.95	19.95
<b>Pinot Noir</b>	11.95	22.95

Bombay Sapphire

Bombay Sapphire is 100% vapour-infused with 10 hand selected exotic botanicals

Plymouth Sloe

Plymouth Sloe Gin uses hand foraged sloe berries to produce a gin that strikes a perfect balance between sweet and bitter

GIN &  
TONIC  
14.95

Whitney Neill Rasberry

An initial and distinct juniper, coriander and liquorice flavour on the palate that gives fresh vibrant taste of Scottish raspberries

Agnes Arber

A perfect loving tribute with spicy and savoury earthy notes of juniper and slight twist of liquoruce

BUBBLES 12.95

**Aperol spritz**  
Aperol, Prosecco and Soda

**Mango Bellini**  
Prosecco, Mango Puree

**Prosecco**  
Glass of Prosecco

**Mimosa**  
Prosecco, freshly squeezed Orange Juice

Coffee from 4.2

Flat White  
Americano  
Latte/ Cappucino  
Mocha  
Espresso  
Filter Coffee



**Switch to Non Dairy Milk** 40p  
Oat, Almond, Coconut or Soya milk

**Add flavour to your coffee** 40p  
Caramel, Salted Caramel, Vanilla or Hazelnut

Fresh Juice from 6.95

**Orange Juice** (Freshly Squeezed oranges)  
**Apple Juice** (Freshly Squeezed Apples)  
**Sweet Bitter** (Apple, Beetroot, Lemon, Ginger)  
**Green Juice** (Cucumber, Apple, Spinach, Kale, Lemon)  
**Healthy Drink** (Apple, Carrot, Lemon, Ginger, Turmeric)

Milkshake 10.95

**Matcha and White Chocolate**  
**Oreo**  
**Espresso Vanilla**  
**Salted Caramel**

Superfood Drinks 5.95

**Beet Root Cacao Latte**  
**Turmeric Latte**  
**Almond Matcha Latte**

Tea from 3.95

**English Breakfast**  
**Earl Grey**  
**Lemon Ginger & Honey**  
**Peppermint**

Homemade Cold Drinks 6.95

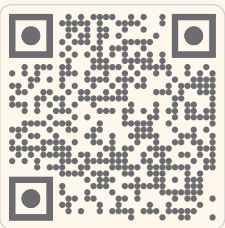
**Peach Ice Tea**  
**Mango & Passion Fruit Crushed Ice**  
**Strawberry Lemonade**

Specials 4.95

**Hot Chocolate**  
(add cream and marshmallows)  
**White Hot Chocolate**  
(add cream and marshmallows)  
**Chai Latte**  
**Dirty Chai Latte**

Follow us on instagram  
to get exclusive updates or just  
see our mouth watering offerings

Scan the QR



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