

HALFCUP

CHERRY BIRCHER

Overnight oats with dried cherries, topped with granola clusters, summer cherry chia jam, Chantilly cream

(VE, GF, SOY)

14.0

OREO FRENCH TOAST

Nutella cream, strawberry coulis, Oreo crumb, fresh berries

(V, N)

17.0

YOU'RE A PEACH!

House buttermilk waffle, peaches three ways, matcha butter

(V)

16.0

CHARCOAL AVOCADO TOAST

Heritage tomatoes, house labneh, basil oil on charcoal sourdough (V, VEA)

15.5

COURGETTE & CHORIZO PANCAKES

Courgette pancakes, free range egg, vintage cheddar, roasted pepper & chorizo salsa

17.5

TURKISH EGGS

With Halloumi or Bacon, house harissa, Greek yoghurt, poached eggs, green oil and za'atar, served with charcoal sourdough (SE)

17.5

SUMMER VEG CAPONATA

Stracciatella cheese, pine nuts, fried basil, pomegranate molasses on organic porridge sourdough (VE, N)

17.5

GLORIOUS BREAKFAST BUN

Streaky bacon, hash smash, fresh tomatoes, smoked cheddar, avocado, rich yolk fried egg, chilli mayo (SOY, M)

17.0

THE FRIED CHICKEN & WAFFLE

Buttermilk marinated chicken thighs, house waffle, spring onions and gochujang (SE, SOY, M)

19.0

CROISSANT EGGS HOLLANDAISE

Smoked salmon, Cured ham or Halloumi, poached eggs and harissa hollandaise on toasted croissant wheel (GFA)

17.0

HEIRLOOM TOMATO, RASPBERRY & BEETS SALAD

Vegan stracciatella, candied beetroot, fresh berries, linseed tuile, lacto-fermented raspberry & honey vinaigrette

(V, VEA, GF)

17.5

HALF CUP FULL ENGLISH

Smoked bacon, premium pork sausage, roast tomato, Portobello mushroom, hash browns, beans and a free range fried egg on sourdough (GFA)

18.0

VEG HALF CUP FULL ENGLISH

Avocado, halloumi, roast tomato, Portobello mushroom, hash browns, beans and a free range fried egg on sourdough

(V, VEA, GFA)

18.0

SALMON BAGEL

Smoked salmon, heritage tomatoes, cream cheese, watercress, lemon

14.0

EGGS ON TOAST

Scrambled, fried or poached rich yolk free range eggs on organic malted porridge sourdough (V)

12.0

EXTRAS

Smoked salmon

5.5

Sausages | Bacon | Cured ham | Halloumi

5.0

Avocado | Roast mushrooms | Roast tomatoes

4.0

Egg | Hash Brown | Sourdough
(Fried, scrambled or poached)

3.5

ALSO AVAILABLE ON DELIVEROO



PLEASE NOTE

A discretionary 12.5% service charge will be added to your bill. At busy times, tables will be needed back after 1 hour.

PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES BEFORE ORDERING

V - Vegetarian / VA - Vegetarian Available

VE - Vegan / VEA - Vegan Available

GF - Gluten Free / GFA - Gluten Free Available

N - Nuts / SE - Sesame / M - Mustard

HALFCUP

PRESS COFFEE

- Espresso 3.3
 - Americano 3.5
 - Espresso Macchiato 3.6
 - Cortado 3.6
 - Flat White 3.9
 - Latte 3.9
 - Cappuccino 3.9
 - Hot Chocolate (MILK OR DARK) 4.9
 - Mocha (MILK OR DARK) 5.1
 - Decaff +30p
 - Cold Brew 4.0
- All drinks can be iced

NON DAIRY MILK

- Oat / Almond / Coconut
- SYRUPS +65P
- Vanilla / Hazelnut / Caramel

SPECIAL LATTES 5.0

GOLDEN TURMERIC & GINGER

Turmeric, coconut milk, homemade ginger syrup, espresso, cinnamon

MATCHA

Matcha, caramel, oat milk

DIRTY CHAI

Homemade chai spice, coconut milk, espresso, maple syrup, cinnamon

UBE

Ube, jasmine syrup, coconut milk

LOOSE LEAF TEA 3.0

- English Breakfast
- Earl Grey with Blue Cornflower
- Lemongrass & Ginger
- Fresh Mint
- Jasmine

SUMMER SPECIALS 7.0

UBE MATCHA CLOUD

Vanilla oat matcha with ube foam

MATCHA COCONUT CLOUD

Coconut water with matcha foam

SPIRULINA SKIES

Spirulina foam on coconut milk

COOKIES & CREAM MILKSHAKE

Vanilla ice cream, Oreos, milk, whipped cream

PISTACHIO MILKSHAKE

Pistachio, vanilla ice cream, milk, whipped cream

CHERRY BREEZE

Homemade cherry syrup on soda

HIBISCUS LIME-ANADE

Hibiscus lime syrup on soda

SMOOTHIES 1 FOR 7.0 OR 2 FOR 12.0

WORLDLY SMOOTHIE

Pineapple, cherry, strawberry, dates, pomegranate, avocado, maca, pumpkin seed, 7 mushroom blend powder, ginseng

BERRY SUMMERY

Banana, cherry, blueberry, carrot, strawberry, goji berries, flaxseed, sunflower seed, acerola, Siberian ginseng

SOFT DRINKS

- Peach and blood orange soda can 4.0
- Raspberry and pomegranate soda can 4.0
- Ginger and Lemon Kombucha 4.5
- Mango and Turmeric Kombucha 4.5

JUICES (APPLE / ORANGE) 4.2

ALCOHOL

(SERVED AFTER 12PM AT KING'S CROSS)

SPARKLING WINE

- Spumante Prosecco | glass 9.0
- Rose Prosecco Potluck | bottle 30.0

CRAFT BEER

Lager or Pale Ale 6.0

COCKTAILS

1 FOR 10.0 OR 2 FOR 18.0

COCONUT STRAWBERRY MARGARITA

Strawberry syrup, tequila, Aperol, coconut milk, lime

SPICY MARGARITA

Chili mezcal, triple sec, agave syrup, lime

LIMONCELLO & ELDERFLOWER SPRITZ

Limoncello, elderflower, prosecco, soda

HIBISCUS SPRITZ

Hibiscus simple syrup, gin, prosecco, soda

MEZCAL BLOODY MARY

Spicy mezcal, tomato juice, lime