



**the greenwich nest**

**SPRING MENU**



# Coffee

<b>Espresso</b>	Roasted at PLOT Roastery and sourced from Brazil, this espresso is a winner with milk or riding solo. <b>Notes of chocolate and peanut butter.</b>
<b>Decaf Espresso</b>	Grown and roasted in Colombia, this decaffeinated espresso boasts a bold and delicious coffee flavour. <b>Notes of berries, caramel and peaches.</b>
<b>Batch Brew</b>	Brewed with a new single origin bean each month. It will be ever-changing and always delicious!

## Coffee

<b>Double Espresso</b>	3.2
<b>Double Macchiato</b>	3.5
<b>Americano</b>	3.7
<b>Cortado</b>	3.7
<b>Flat White</b>	3.8
<b>Latte</b>	4
<b>Cappuccino</b>	4
<b>Mocha</b>	4.5
<b>Dirty Chai</b>	4.5
<b>Batch Brew</b>	3.8
<b>Hot Chocolate</b>	3.8
<b>Deluxe Hot Chocolate</b>	5
With cream, marshmallows and sweet treat	
<b>Babyccino</b>	0.5

## Coffee Extras

<b>Large</b>	0.3
<b>Extra Shot</b>	1
<b>Alternative Milk</b>	0.3
Almond / Coconut / Oat / Soy	
<b>Syrup</b>	0.5
Caramel / Hazelnut / Vanilla / Speculoos	
Agave / Sugarfree Vanilla / Pistachio / Macadamia	
Pumpkin Spice / Strawberry / Blueberry	

## Aura Lattes

<b>Matcha Latte</b>	4.5
<b>Turmeric Glow</b>	4.2
Gently spiced turmeric, ginger, vanilla and orange blend with milk	
<b>Chai Hug</b>	4.2
Warming chai latte topped with with cinnamon	
<b>Beetroot Bliss</b>	4.2
Antioxidant-rich latte made with 100% dehydrated beetroot	

## Iced Coffee

<b>Affogato</b>	5
Espresso or matcha over ice cream	
<b>Iced Americano</b>	4
<b>Iced Latte</b>	4.5
<b>Iced Mocha</b>	5
<b>Iced Matcha</b>	5
<b>Iced Chai</b>	5
+ <u>Add Ice Cream</u>	1.5

# Tea

Our Hope & Glory specialty teas are all organic, loose-leaf and ethically grown.

<b>Organic English Breakfast</b>	3.6	<b>Organic Blue Velvet</b>	3.6
A blend of Assam and Ceylon black tea		Rosehip, Blue Pea, Apple, Orange Peel, Blueberry	
<b>Organic Vanilla English Breakfast</b>		<b>Organic Lemongrass and Ginger</b>	
<b>Organic Earl Grey</b>		<b>Organic Chamomile</b> (Caffeine-free)	
<b>Organic Rooibos</b> (Caffeine-free)		<b>Organic Peppermint</b> (Caffeine-free)	
+ <u>Fancy a teapot?</u>	0.3	<b>Hot Water with Lemon</b>	0.5

At your discretion, a 12.5% service charge is added to support our passionate team.

# Drinks

## Freshly Squeezed Juices

<b>OG Orange Juice</b> Fresh orange juice	4.50
<b>Ruby Cooler</b> Watermelon, lime, cucumber, mint	6
<b>Amber Kick</b> Apple, carrot, lime, ginger	6
<b>Pink Sol</b> Orange, strawberries, kiwi, pineapple	6
<b>Emerald Muse</b> Green apple, celery, cucumber, ginger, spinach, lemon	6
<b>Add shot of Vodka</b>	2.5

## Milkshakes

<b>Chocolate / Strawberry / Vanilla / Caramel Peanut Butter and Banana</b>	5.5
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# Alcohol

Alcoholic beverages available from 12pm.

## Prosecco

	Glass	Bottle
<b>Prosecco</b> Toffoli Organic Prosecco	9	35
Le Contesse Prosecco Mini Bottle		8
Mimosa	8.5	

## White Wine

<b>Pinot Grigio</b> Modeano Pinot Grigio 2024	7.25	30
<b>Rose</b> Mediterranean Rose 2024	8	20
<b>Orange Wine</b> If you know you know Orange Wine 2024	7.80	28.5

## Red Wine

<b>Malbec</b> Cocoliche Malbec 2024	8.5	28
<b>Blend</b> Ochoa Crianza Origen 2022	8.8	29

## Smoothies

<b>Berry Trinity</b> Strawberries, blueberries, blackberries and apple juice	6.5
<b>Coconut Paradise</b> Mango, pineapple, banana, honey and coconut milk	
<b>Breakfast Smoothie</b> Berries, banana, yoghurt, honey, cinnamon and milk	
<b>Green Machine</b> Spinach, banana, mango, kiwi fruit, chia seeds, avocado and honey	
+ <u>Add Vanilla Protein Powder</u>	2

## Soft Drinks

<b>Frobishers Juice</b> Apple / Mango / Orange	4
<b>San Pellegrino</b> Sparkling Mineral Water / Limonata / Blood Orange	3.5
<b>Lemonaid</b> Organic Lime / Ginger / Passionfruit / Blood Orange	4
<b>Coke</b>	3.5
<b>Coke Zero</b>	3.5
<b>Diet Coke</b>	3.5

## Beer

<b>Corona</b> Light, refreshing pale lager, served with a lime wedge 330ml	5
<b>Estrella Galicia</b> Spanish lager 330ml	5.5
<b>Howies Peach Cider</b> Medium bodied, crisp cider 500ml	6
<b>Lucky Saints Alcohol Free</b> German style lager 330ml	5

## Cocktails

<b>Aperol Spritz</b>	9
<b>Bloody Mary</b>	9.5
<b>Espresso Martini</b>	9.5
<b>Passionfruit Martini</b>	10
<b>Strawberry Spritz</b>	9

## Mocktails












<b>Strawberry, Lime and Elderflower Mojito</b>	6
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# Breakfast

All day 8am – 4pm.

<b>English Breakfast</b>  	14.5	<b>Shakshuka</b>   	12.5
Eggs your way (scrambled / poached / fried) served with cumberland sausage, bacon, black pudding, cherry tomatoes, baked beans, button mushrooms, rotis and toasted sourdough		Oven baked eggs in a rich tomato stew, a herb garnish on top and a side of toasted sourdough Add chorizo	4
<b>Vegetarian Breakfast</b>   	14.5	<b>Guacamole on Toast</b>    	12
Poached eggs with baked beans, cherry tomatoes, half an avocado, sautéed spinach, button mushrooms, halloumi, rotis and toasted sourdough		Smashed avocado with cherry tomatoes, green chilli and chive cress on toasted sourdough	
<b>Eggs Benedict</b> 	12.5	<b>Good ol' Pancakes</b> 	11
Honey roasted ham, softly poached eggs and classic hollandaise sauce on an English muffin		American-style pancakes with a side of maple syrup and your choice of topping: + Seasonal Berries or Bacon Add vanilla ice cream scoop	1.5
Make it vegetarian: florentine with halloumi, wilted spinach and poached eggs	12.5	<b>Classic French Toast</b> 	13
<b>Eggs Royale</b> 	13.5	Slices of brioche french toast, served with crispy bacon, seasonal berries and maple syrup Add vanilla ice cream scoop	1.5
Smoked salmon, softly poached eggs and classic hollandaise sauce on an English muffin		<b>Waffles</b> 	12
<b>Omelette</b> 	11	Belgium-style waffles with vanilla cream and seasonal berries Add vanilla ice cream scoop	1.5
Made with ham, cheese, spinach and mushrooms, served with sourdough toast			

## Bowls

<b>Morning Oats</b>   	7.5	<b>Superfuel Acai</b>   	9
Oats made perfect with dairy or alternative milk Your choice of extras, as many as you'd like: + Strawberry / Blueberries / Banana + Peanut Butter / Nutella / Honey		Acai blend with blueberries, strawberries, coconut, peanut butter and granola	
<b>Berry Bowl</b>  	8	<b>Granola Bowl</b>   	9
Greek yogurt with seasonal berries and toasted mixed seeds		Granola with shaved coconut, strawberries, honeycomb and natural yoghurt	

## Add ons

<b>Poached Egg</b>	2	<b>Button Mushrooms</b>	4
<b>Fried Egg</b>	2	<b>Avocado</b>	4
<b>Scrambled Eggs</b>	3	<b>Sautéed Spinach</b>	3
<b>Bacon</b>	4	<b>Baked Beans</b>	3
<b>Cumberland Sausage</b>	4	<b>Cherry Tomatoes</b>	3
<b>Halloumi</b>	4	<b>Rotis (Hashbrowns)</b>	4
<b>Black Pudding</b>	3.5	<b>Smoked Salmon</b>	5.5
<b>Toasted Sourdough</b>	3.5	<b>Chorizo</b>	5.5
<b>Gluten Free Bread</b>	3.5	<b>Chips</b>	6
<b>Side of Fresh Berries</b>	3.5	<b>Truffle Chips</b>	7.5



Gluten free option



Dairy free option



Vegetarian option



Vegan option

# Lunch

Served from 12pm – 4pm.

## Soup of the Day

Ask for today's soup, served with toasted sourdough

8

## Cobb Salad

With avocado, red onion, cherry tomatoes, cos lettuce, torched corn and mustard vinegarett, topped with a boiled egg  
Add paprika seasoned chicken

12

6

## Gnocchi

Fried gnocchi with sundried tomatoes, spinach, pancetta and a creamy tomato basil sauce, topped with parmesan

11

## Caesar Salad

Cos lettuce, bacon, crutons, ceasar dressing and parmesan

10

## The Nest Club Sandwich

Grilled chicken, crispy bacon, avocado, tomato and aioli on sourdough, served with rotis

14.5

## Beef Goulash

Stewed beef and root vegetables, served with sourdough toast

15

# Kids Menu

## English Muffin with Rotis

Choice of side:  
egg / bacon / sausage

7

## Pancakes

Pancakes with seasonal berries and maple syrup  
Add vanilla ice cream scoop

7

1.5

## Waffles

Belgium style waffles with vanilla cream and seasonal berries

7

## Porridge

Oats made with your choice of milk and toppings:  
seasonal berries or banana  
honey or nutella

7



Gluten free option



Dairy free option



Vegetarian option



Vegan option