



the greenwich nest

SUMMER MENU



Coffee

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

Coffee

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

Coffee Extras

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

Tea

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

Organic English Breakfast	3.6
A blend of Assam and Ceylon black tea	
Organic Vanilla English Breakfast	
Organic Earl Grey	
Organic Rooibos (Caffeine-free)	
+ Fancy a teapot?	0.3

Aura Lattes

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

Iced Coffee

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

Iced Frappes

Coffee Frappe	
Chocolate Frappe	
Caramel Frappe	
Matcha Frappe	
Strawberries & Cream Frappe	1.50
+ Add Ice Cream	

Organic Blue Velvet	3.6
Rosehip, Blue Pea, Apple, Orange Peel, Blueberry	
Organic Lemongrass and Ginger	
Organic Chamomile (Caffeine-free)	
Organic Peppermint (Caffeine-free)	
Hot Water with Lemon	0.5

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

Drinks

Freshly Squeezed Juices

OG Orange Juice	
Fresh orange juice	5
Ruby Cooler	
Watermelon, lime, cucumber, mint	6
Amber Kick	
Apple, carrot, lime, ginger	6
Pink Sol	
Orange, strawberries, kiwi, pineapple	6
Emerald Muse	
Green apple, celery, cucumber, ginger, spinach, lemon	6
Add shot of Vodka	2.5

Milkshakes

Chocolate / Strawberry / Vanilla / Caramel	5.5
Peanut Butter and Banana	

Alcohol

Alcoholic beverages available from 12pm.

Prosecco

	Glass	Bottle
Prosecco	9	35
Toffoli Organic Prosecco		
Le Contesse Prosecco Mini Bottle		8
Mimosa	8.5	

White Wine

Pinot Grigio	7.25	30
Modeano Pinot Grigio 2024		
Rose	8	20
Mediterranee Rose 2024		
Orange Wine	7.80	28.5
If you know you know Orange Wine 2024		

Red Wine

Malbec	8.5	28
Cocoliche Malbec 2024		
Blend	8.8	29
Ochoa Crianza Origen 2022		

Smoothies

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

Soft Drinks

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

Beer

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

Cocktails

Aperol Spritz	9
Bloody Mary	9.5
Espresso Martini	9.5
Passionfruit Martini	10
Strawberry Spritz	9

Mocktails

Strawberry, Lime and Elderflower Mojito	6
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Breakfast

All day 8am – 3pm.

English Breakfast  	14.5	Shakshuka   	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
Vegetarian Breakfast   	14.5	Guacamole on Toast    	9
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	
Eggs Benedict 	10.5	Good ol’ Pancakes 	11
Honey roasted ham, soft 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	10.5	Classic French Toast 	12
Eggs Royale 	12.5	Slices of brioche french toast, served with crispy bacon, seasonal berries and maple syrup + <u>Add vanilla ice cream scoop</u>	1.5
Smoked salmon, soft poached eggs and classic hollandaise sauce on an English muffin		Waffles 	11
Omelette 	9	Belgium-style waffles with vanilla cream and seasonal berries + <u>Add vanilla ice cream scoop</u>	1.5
Made with ham, cheese, spinach and mushrooms, served with sourdough toast			

Bowls

Morning Oats   	7.5	Superfuel Acai   	7.5
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	
Chia Seed Pudding    	6.5	Granola Bowl   	7
Chia seeds soaked in coconut milk, vanilla and canadian maple syrup, topped with sliced mango		Granola with shaved coconut, strawberries, and greek yoghurt	

Add ons

Poached Egg	2	Button Mushrooms	4
Fried Egg	2	Avocado	4
Scrambled Eggs	3	Sautéed Spinach	3
Bacon	4	Baked Beans	3
Cumberland Sausage	4	Cherry Tomatoes	3
Halloumi	4	Rotis (Hashbrowns)	4
Black Pudding	3.5	Smoked Salmon	5.5
Toasted Sourdough	3.5	Chorizo	5.5
Gluten Free Bread	3.5	Chips	4.5
Side of Fresh Berries	3.5	Truffle Chips	6

Lunch

Served from 12pm – 3pm.

Cobb Salad 	8.5
With avocado, red onion, cherry tomatoes, cos lettuce, torched corn and mustard vinaigrette, topped with a boiled egg	
Add paprika seasoned chicken	6
Gnocchi   	11
Fried gnocchi with sundried tomatoes, spinach, pancetta and a creamy tomato basil sauce, topped with parmesan	
Mexican Chicken Salad Bowl  	10
With grilled chicken, crisp lettuce, guacamole, cherry tomatoes, red onion, charred sweetcorn and jalapeños, finished with a smoky sracha mayo dressing	
The Nest Club Sandwich 	13.5
Grilled chicken, crispy bacon, avocado, tomato and aioli on sourdough, served with rotis	
Greek Salad	9
Fresh lettuce, cucumber, onions, tomatoes, olives and feta with an olive oil dressing	
Nest Cheeseburger	10
Juicy grilled beef patty topped with melted cheese, crisp lettuce, fresh tomato, red onion and our house sracha mayo, served on a toasted bun	
+ <u>add crispy bacon</u>	2
+ <u>add smashed avocado</u>	2
+ <u>add chips</u>	3

Kids Menu 7

English Muffin with Rotis

Choice of side:
egg / bacon / sausage

Pancakes

Pancakes with seasonal berries and maple syrup
+ Add vanilla ice cream scoop 1.5

Porridge

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

