

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	3.4
Americano	3.6
Cortado	3.6
Flat White	3.8
Latte	4
Cappuccino	4
Mocha	4
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

Mug	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	

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 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
+ <u>Add Ice Cream</u>	1

Tea

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

Organic English Breakfast	3.6	Organic Blue Velvet	3.6
A blend of Assam and Ceylon black tea		Rosehip, Blue Pea, Apple, Orange Peel, Blueberry	
Organic Vanilla English Breakfast		Organic Lemongrass and Ginger	
Organic Earl Grey		Organic Chamomile (Caffeine-free)	
Organic Rooibos (Caffeine-free)		Organic Peppermint (Caffeine-free)	
+ <u>Fancy a teapot?</u>	0.3	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	4.50
Fresh orange juice	
Liquid Gold	6
Orange, carrot, pineapple, lemon	
Amber Kick	6
Apple, carrot, lime, ginger	
Pink Sol	6
Orange, strawberries, kiwi, pineapple	
Emerald Muse	6
Green apple, celery, cucumber, ginger, spinach, lemon	

Milkshakes

Chocolate / Strawberry / Vanilla / Caramel Peanut Butter and Banana	5
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Alcohol

Alcoholic beverages available from 12pm.

Prosecco

	Glass	Bottle
Prosecco		35
Toffoli Organic Prosecco		
Le Contesse Prosecco Mini Bottle		8.3
Mimosa	9	

White Wine

Pinot Grigio	8.5	30
Modeano Pinot Grigio 2024		
Rose	7.25	20
Mediterranean Rose 2024		
Orange Wine	8	28.5
If you know you know Orange Wine 2024		

Red Wine

Malbec	7.80	28
Cocoliche Malbec 2024		
Blend	8.8	29
Ochoa Crianza Origen 2022		

Smoothies

Berry Trinity	6
Strawberry, blueberry, blackberries and apple juice	
Coconut Paradise	
Mango, pineapple, papaya, 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

Camden Hells Lager	5.5
Craft lager 330ml	
Estrella Galicia	5.5
Spanish lager 330ml	
Lucky Saints Alcohol Free	5
German style lager 330ml	

Cocktails









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

Breakfast

All day 8am - 4pm.

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    	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	
Eggs Benedict	12.5	Good ol' Pancakes 	10.95
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	
Make it vegetarian: florentine with halloumi, wilted spinach and poached eggs	13.5	Waffles 	12.5
Eggs Royale 	11	Belgium-style waffles with vanilla cream and seasonal berries	
Smoked salmon, softly poached eggs and classic hollandaise sauce on an English muffin		Omelette	11
		Made with ham, cheese, spinach and mushrooms with vanilla cream and seasonal berries	

Bowls

Morning Oats   	7.5	Superfuel Acai   	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	
Berry Bowl  	8	Granola Bowl	9
Greek yogurt with seasonal berries and toasted mixed seeds		Granola with shaved coconut, strawberries, honeycomb and natural 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	6
Side of Fresh Berries	3.5	Truffle Chips	7.5



Gluten free option



Dairy free option












Vegetarian option



Vegan option

Lunch

Served from 12pm – 4pm.

Soup of the Day	7.95
Ask for today's soup, served with toasted sourdough	
Asian Crunch Salad   	9
Chopped Asian salad with toasted cashews, butternut squash and a fried egg on top	
<u>+ Add Teriyaki Chicken Strips</u>	6
Buddha Bowl   	11
A balanced bowl of beetroot, avocado, marinated tomatoes, spiced chickpeas, rainbow radishes, toasted seeds, tarragon emulsion dressing and a poached egg	
Fried Pesto Gnocchi 	10.95
Fried gnocchi tossed with sundried tomatoes, spinach, feta and roasted walnuts in a subtle pesto sauce	
Jacket Potato 	12
With chorizo, guacamole and chive creme fraiche	
The Nest Club Sandwich 	14.5
Grilled chicken, crispy bacon, avocado, tomato and aioli on sourdough, served with rotis	
Beef Goulash	15
Stewed beef and root vegetables, served with garlic toast	

Pastries

Croissant	3.5
Pain au Chocolat	3.5
Almond Croissant	4.5
Cinnamon Morning Bun	4.5

+ More pastries and cakes by the counter!

Kids Menu

Ask our team for more info.