

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	

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

Soft Drinks

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

Milkshakes

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

Alcohol

Alcoholic beverages available from 12pm.

Prosecco

	Glass	Bottle
Prosecco		
Luca Botter Brina Organic Prosecco		29
Le Contesse Prosecco Mini Bottle		8.3
Mimosa	9	

White Wine

Pinot Grigio	7.5	25
Amori Pinot Grigio 2023		
Sauvignon Blanc	9	32
Wild River Sauvignon Blanc 2023		

Red Wine

Pinot Noir	8.3	29
La Ronciere Cantoalba Pinot Noir 2022		
Nero d’Avola	8.8	31
Rupe Secca Nero d’Avola 2023		

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

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

Mulled Wine	6
Classic mulled wine with warming spices and orange	
Aperol Spritz	9
Bloody Mary	9.5
Espresso Martini	9.5
Passionfruit Martini	10

Breakfast

All day 8am – 4pm.

English Breakfast

Eggs your way (scrambled / poached / fried)
served with cumberland sausage, bacon,
black pudding, cherry tomatoes, baked beans,
button mushrooms, rotis and toasted sourdough

14.5

Vegetarian Breakfast

Poached eggs with baked beans, cherry tomatoes,
half an avocado, sautéed spinach, button
mushrooms, halloumi, rotis and toasted sourdough

14.5

Eggs Benedict

Honey roasted ham, softly poached eggs and
classic hollandaise sauce on an English muffin

12.5

Eggs Royale

Smoked salmon, softly poached eggs and classic
hollandaise sauce on an English muffin

13.5

Omelette

Made with ham, cheese, spinach and mushrooms

11

Shakshuka

Oven baked eggs in a rich tomato stew, a herb
garnish on top and a side of toasted sourdough

12.5

Avocado on Toast

Smashed avocado with cherry tomatoes, green
chilli and chive cress on toasted sourdough

12

Good ol' Pancakes

American-style pancakes with a side of maple
syrup and your choice of topping:
+ Seasonal Berries or Bacon

10.95

Waffles

Belgium-style waffles with vanilla cream and
seasonal berries

12.5

Bowls

Morning Oats

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

7.5

Superfuel Acai

Acai blend with blueberries, strawberries, coconut,
peanut butter and granola

9

Chia Seed Pudding

Topped with golden honey-roasted peach and toasted
walnuts

7.5

Berry Bowl

Greek yogurt with seasonal berries and toasted mixed
seeds

8

Add ons

Poached Egg

2

Fried Egg

2

Scrambled Eggs

3

Bacon

4

Cumberland Sausage

4

Halloumi

4

Black Pudding

3.5

Toasted Sourdough

3.5

Gluten Free Bread

3.5

Side of Fresh Berries

3.5

Button Mushrooms

4

Avocado

4

Sautéed Spinach

3

Baked Beans

3

Cherry Tomatoes

3

Rotis (Hashbrowns)

4

Smoked Salmon

5.5

Chips

6

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	
Potato and Bacon Gratin 	10.5
Potato, bacon and mushroom gratin in a creamy sauce, served with toasted sourdough	
The Nest Club Sandwich 	14.5
Grilled chicken, crispy bacon, avocado, tomato and aioli on sourdough, served with rotis	
Bavette Steak and Chips	16.5
Bavette steak with miso butter served alongside Asian slaw and chips	

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.