

## Drinks menu

### Brunch cocktails glass | 500ml carafe

**Mimosa** 8.5 25  
prosecco, home squeezed OJ

**Mango bellini** 🍹 8.5 25  
prosecco, mango puree

**Bloody Mary** 11  
vodka, tomato juice, pickle  
juice, tabasco, lemon, celery

**Virgin bloody Mary** 8  
tomato juice, pickle juice,  
tabasco, lemon, celery

**Sunrise margarita** 10  
tequila, cointreau, home  
squeezed OJ

### Home cocktails

Most of our cocktails have been created by a fellow  
lover of all things good (for you) and delicious.

**Cream soda** 🍹 10  
vodka, clarified buttermilk, lemon, soda

**Coffee brew** 9  
vanilla & nutmeg infused rum,  
coffee liqueur, coconut sugar

**Aperol spritz** 10  
prosecco, aperol, soda

**Peach & jasmine julep** 9  
peach aperitif, jasmine infused bourbon

**Gin & tea** 9  
gin, earl grey ice tea, lemon

**Almond & maple old fashioned** 9  
almond washed bourbon whiskey,  
coconut sugar, bitters

**Allergy advice** Please note our kitchen handles many allergens  
and we cannot guarantee the absence of dairy, eggs, gluten,  
nuts, celery, sesame, mustard & others in our dishes. Please  
speak to a member of staff about your dietary requirements  
before placing an order.

gf - gluten free  
ve - vegan

**Happy hour. All  
cocktails £7 at 5-7pm.  
Add bottomless popcorn  
for the table +£1pp.**

### Wines & sparkling

All sourced from the change makers  
at London's Sustainable Wine  
Company. glass btl  
175ml 750ml

**Prosecco** 8 25  
ville d'Arfanta, Italy, 2019

**White, les caves richemer  
piquepoul (ve)** 8 25  
languedoc, France, 2021

**Orange, tre monti albana di  
romagna (ve)** 8 25  
emilia-romagna, Italy, 2021

**Red, vinicola serena  
sangiovese merlot** 8 25  
veneto, Italy, 2019

125ml glasses are available on request.

### Beer & cider

All sourced from beer pioneers Biercraft, a London  
based indie distributor.

**Isastegi** 🍹 6.5  
traditional Basque cider 6%

**Camden hells lager** 6  
33cl 4.6%

**Villages' rodeo pale ale** 5.5  
brewed in Deptford, Seattle style  
33cl 4.6%

**Thornbridge's jaipur ipa** 5.5  
brewed in the Peak District  
33cl 5.9%

**Lucky saint lager (low alcohol)** 5.5  
German brewed low-ABV lager  
33cl 0.5% unfiltered

All prices are inclusive of VAT. A discretionary 12.5%  
service charge will be added to your bill, 100% of which  
goes to all kitchen & service team. We are cashless.

## Coffees

All coffees are double shot. 70% arabica 30% robusta coffee beans sourced from London based Doppio Coffee.

### Espresso or Macchiato

single	2.25
double	2.75

Cortado 2.75

Americano 3

Flat White 3.5

Cappuccino 3.5

Latte 3.75

Spanish Latte  4.2

L.A. style with condensed milk

100% organic Madagascar vanilla bean syrup +75p

Iced option: +50p

## Specialty hot drinks

We only use the good stuff. No factory food nor funny ingredients.

Premium matcha oat latte 4.2

Turmeric ginger oat latte 4.2

Chai latte 4.2

Dirty chai latte 4.75

Pumpkin latte 4.75

made with pumpkin puree and espresso

## Hot chocolate

Callebaut works directly with farming communities in Ivory Coast and Ghana to bring us their 100% sustainable cocoa. They've been our go-to chocolate makers since our early festival days.

70% dark hot chocolate 4.2

70% dark & white hot chocolate 4.2

Gingerbread hot chocolate  4.75

Mocha 4.75

Rum hot chocolate 8.5

Whipped cream +75p

Marshmallow cream (ve) +1

Milk options: Estate Dairy organic cow milk.

Oatly oat milk.

## Teas & Infusions

Feel free to ask us for a hot water top-up.

From the Birchall Tea Co. 3

Breakfast

Earl grey

Green

Jasmin pearls

Fresh lemon & ginger 3.5

Fresh mint 3.2

Honey +75p

## Juices

small large  
225ml 325ml

Home squeezed OJ 4.75 6.5

Apple juice 3 4.25

Apple & mango juice 3.5 4.5

Green juice - cold pressed 5.5

cucumber, apple, spinach, kale, lemon

Amber juice - cold pressed 5.5

apple, carrots, lemon, ginger, turmeric

## Cold & specialty drinks


Home squeezed lemonade 3.2  
still or sparkling

Vanilla bean lemonade 3.5  
vanilla bean, still or sparkling

Earl-grey lemon ice tea 3.5

Aqua di Jamaica 4  
hibiscus, ginger, cinnamon

Mango Lassi 6.5  
mango puree, buttermilk, maple syrup

Iced strawberry-matcha latte  5.5  
premium grade matcha, oat milk

Sparkling water  
by the glass 325ml 3  
by the bottle 75cl 5

 - Something we love and shout about