

JUICES / FIZZY POP

Juices 2.40
Apple, Pear or Orange juice

Homemade Lemonade 3.00
Still or sparkling, served w/ mint

Fizzy 2.40
Fentiman's Cola or Ginger Beer.
Coca cola, Orangina

BLENDED

Very Berry Crush (v) 4.00
Frozen berries and apple juice
blended into a refreshing blast.

Breakfast smoothie (v) 4.00
Banana, coconut & oat milks and
frozen strawberries & blueberries.

Milkshake 4.00
Made with homemade ice cream
Vanilla or Chocolate or Banana or
Strawberry (natural flavours)
Espresso shake 4.50

TEA

Mug 1.80
Pot for 1 2.40
Pot shared between 2 3.40

We have a range of loose leaf teas and
tisanes. With non-caffeine options.

COFFEE

Espresso 2.10
All drinks use a double espresso.
If you'd prefer a single please ask.

Espresso & hot water
Americano 2.20
black or with a dash of cold milk

Iced latte 2.70

Espresso & steamed milk
Latte (most milky) 2.70 8oz
Flat White 2.60 6oz
Cappuccino 2.60 6oz
Piccolo 2.40 4oz
Macchiato (strongest) 2.30 2oz

Decaf +0.30
Non-dairy (soy / oat / coconut) +0.30

Filter Coffee 2.50
We make batches of filter coffee
throughout the day; there's always a
fresh brew ready to serve. If you
drink your coffee black then we'd
recommend you try this.
Please ask for a free sample.

COCOA

Hot chocolate 2.60

Mocha 3.20
hot chocolate with an espresso

Iced mocha 3.20

BREAKFAST MENU

Served until 12.00

.....
Scrambled eggs on toast 5.50

**Bacon, scrambled eggs and
avocado** on sourdough toast with
sriracha and dukka 8.50

**Chorizo, scrambled eggs and
avocado** on sourdough toast with
harrisa and dukka 9.50

Veggie Breakfast 9.50
Fried halloumi, roasted squash with
coriander, avocado, dukka, harissa
and scrambled eggs on sourdough
toast

Big Breakfast 12.50
Scrambled eggs, avocado, chorizo,
bacon, dukka, halloumi, roasted
squash, harissa, & sourdough toast

BRUNCH MENU

Served all day

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Sourdough toast 2.00
homemade bread served with butter
+ homemade seville marmalade 50p
+jam /nutella /marmite /honey 50p

Bacon sandwich 5.80
Smoked bacon (Black Pig butcher)

add a fried egg +1.00
add avocado +2.00

Chorizo sandwich 6.50
Chorizo, rocket and mayo

Vegan Brunch 9.50
Avocado, dukka, hummus, garlic
mushrooms, harissa, dressed
rocket, roasted squash w/ coriander
on sourdough toast

*Dukka = a hazelnut based, spice mix.
Sriracha = a chilli and garlic sauce
Labneh = strained yoghurt
Harrisa = red pepper, aromatic and
spicy sauce*



Please order
at the
counter.

Ask about any
dietary
requirements /
allergens.

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ON TOAST

Avocado on toast 6.00
served with sriracha and homemade dukka

Moroccan baked eggs 9.50
(Shakshuka) Tomato, garlic, cumin and chargrilled red pepper sauce with two baked eggs, topped with labneh dukka on sourdough toast

Add **chorizo** 3.00

SALADS

Salad bowl 8.50
Roasted squash w/ coriander, harissa, crunchy slaw, lentil and aubergine salad, avocado, tahini dressing, hummus dukkah, sourdough bread

Add **parma ham** 2.00

Add **kimchi** 1.00

Ploughman's salad 8.50
Mature cheddar, spicy carrot chutney, roasted squash, harissa, crunchy slaw, rocket, seeds and sourdough

**All bread used is
sourdough. Made
and baked here.**

GRILLED SANDWICHES

The Colonel 5.40
Melted mature cheddar served with a small side of slaw.

Upgrade your order!

Side of slaw 2.00
Gherkin 0.80
Kimchi 1.00

The Governor 6.70
Cheese and ham toastie

The President 7.90
Cheddar, parma ham, rocket, harissa & gherkin

FRESH SANDWICHES

Pharaoh 6.00
Hummus, gherkin, red pepper and rocket

Sergeant 5.50
Ham and carrot chutney

QUICHE

Quiche lunch 8.50
Almond and herb base. Filled with seasonal fresh veg. (dairy and wheat free) Ask at the counter for today's quiche. Comes with both our side salads (see below).

SIDES

Slaw (v) 2.00
Syrian inspired slaw of cabbage, mint and lemon. (no dairy)

Lentil side salad (v) 3.00
Puy lentils, roasted aubergine, carrot and tomato with a sesame oil and tahini dressing.

KIDS

We hope to accommodate all ages, if you'd like a smaller portion or to adapt a menu item please talk to us.

Cheese, jam or ham sandwich 3.50

Kids plate 4.50
Avocado, cheddar, ham, bread & butter

w. PopupCafe.co.uk
T: @Pop_up_cafe
FB: /popupdeal
#PopupCafe

Cakes

Come to the counter to see what's in stock today and the specials.

Lemon cake 3.00

Made with ground almonds and polenta this super moist cake is wheat free and delicious. Thanks Nigella!

Raspberry Hero 2.40

Oat biscuit base, layer of raspberry jam all topped with buttery, caramelised nuts – it's a favourite for a reason. Recipe courtesy of Ottolenghi.

Fudge brownie 2.70

The rich flavour of these brownies comes from the 70% cocoa chocolate

Cheese scone 2.30

Great cheese, a pinch of herbs and most of all, fresh from the oven

Banana bread (vegan) 2.60

Awesome toasted as well as cold. Made with coconut oil and flaxseed

Granola bar (vegan) 2.40

Oats, golden syrup, cranberries, ginger, pumpkin and sunflower seeds.

Carrot cake 2.70

Have you tried this yet? we think its one of the best recipes out there. Super flavoursome carrot and walnut sponge with a luxurious cream cheese icing

Upgrade your order!

Add cream from the marvellous Hinxden dairy to take your treat to the next level of indulgence +0.70

What's new

Kimchi

We've added some homemade kimchi to the menu. It's of Korean origin and is delicious inside a cheese toastie. It may even be powerful enough to unite Korea or even the world- it's that good.

Slaw

Our slaw side has changed Taking inspiration from Syrian cuisine we have white cabbage thinly sliced and dressed in a lemon and mint dressing. Super refreshing summer feel that cleanses the palate.

Opening hours

Currently we are open on Thursday, Friday, Saturday and Sundays during term time and 7 days a week during school holidays.

Lots of people are asking if we will be extending our hours to cover more days and we are working on that, so watch this space.

Try something new

Black is the new black

Try our filter coffee, it's awesome black. or try one of our single estate teas without milk.

Specials

Toastie

The Kimcheese 6.00

Grilled cheese toastie with kimchi. The combination of melted mature cheddar with sharpness of the chill, ginger and garlic fermented cabbage. It's all we're eating for lunch.

Summer cooler

Sparkling Hibiscus 3.00

Wonderfully refreshing and fragrant bitterness balanced with a little sweetness, served sparkling over ice.

Coffees this week

from Curve Roasters, Margate

Espresso:

Palmitas, Antioquia, Colombia mixed varieties | pulped semi-fermented then washed | Cherry, chocolate

We change our espresso about once a month. Varying the origin as harvest come in from around the coffee growing world.

Decaf espresso:

El Tambo, Cauca, Colombia Caturra, & Castillo | Washed, EA sugarcane decaf | Dark chocolate, biscuit

Filter rotation:

Juan Saldarriaga, Antioquia, Colombia Tabi | pulped natural | Raspberry, mixed summer fruits

Kayon Mt, Guji Zone, Ethiopia Heirloom | Washed | citrus, honeyed, florals

Mormora, Guji Zone, Ethiopia Heirloom | Natural | blueberries, turkish delight, strawberries

and more on our shelves.

BUY YOUR
COFFEE BEANS HERE

GRAB A BAG FOR HOME

WE GRIND THEM FRESH
FOR YOU

KEY

Producer name, Region, Country
Coffee variety | Processing | Flavour notes,
{Aromas, body, sweetness, acidity, finish}