

tart

tart brunches:

Served every day until 2pm

Want gluten-free cornbread or sourdough instead? No problem, it's 1 extra

Halloumi, avo, poached eggs, chilli relish & mint aioli on puff pastry (add chorizo!)	9.3	Royale: poached eggs, smoked salmon, spinach, capers/gherkins & hollandaise in a short-crust pastry case	9.5
Benedict: poached eggs, parma ham, tomato salsa & hollandaise on puff pastry	9	Home-baked granola with greek yoghurt, fresh fruit & honey	5.85
Soup & sourdough vg base	4.5	^{NEW} Smashed avocado on sourdough with a poached egg and dukkah	7
Extras:			
Poached egg	1.25	Chorizo	2.5
Halloumi	2.5	Avocado	2.75
		Parma ham	1.75
		Smoked salmon	3
		Cornbread	1.75
		Bread & butter	2.5

terribly tasty tarts:

New year, new tarts and salads!

Spinach, chestnut mushroom, bacon and mature cheddar	6.6	+salad	9.75
Chorizo, red pepper, tomato & goats cheese	6.6	+salad	9.75
Salmon, leek and potato with dijon mustard	6.6	+salad	9.75
Butternut squash, kale, sage, walnut and stilton	6.3	+salad	9.75
Beetroot, pea and feta	5.7	+salad	9.75

scrumptious salads:

Regular bowl 4.5. Large 7.85 (have a mix)

Roast carrot, lentil and rocket salad with tahini dressing soy vg	
Red salad: cabbage, radichio, quinoa, radish, beetroot, red onion, apple, pomegranate and pink grapefruit with feta and sumac	
Farro, wild rice, broccoli, pecan & orange vg	
Spiced roasted cauliflower with chickpea and currants vg	
Special salad - please ask the team	

hmmm sweet heaven:

Sweet tart slice, e.g. bakewell	3.5
Raspberry brownies gf	3.5

Gluten-free options available. Selection changes daily, sample below:

Slice or wedge of cake	3.5 to 4
Pastries	from 1.50

Weekday steal! Any cake & coffee or tea for just 5 (mon-fri after 3pm excluding bank hols)

Allergies: tarts contain wheat, dairy & eggs. Ask a staff member for specific allergy information. **Key:** **vg:** vegan / **gf:** gluten free / **soy:** contains soy / **n:** contains nuts

Opening times:
Mon-Fri 8-6
Sat & Sun 9-6

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volcano speciality coffee:

Espresso	2	Café mocha	2.95
Macchiato	2.2	Hot chocolate	2.95
Americano	2.5	Iced americano or latte	3, 3.5
Flat white	2.6	Babychino	free
Cappuccino	2.6	Extra shot	0.6
Latte	2.7	Soy, oat or almond milk	0.4
Chai latte	2.6	Decaf	0.5

good and proper teas:

Brockley breakfast: 4 single-origin black teas	2.4	Peppermint: deliciously fresh and peppery	2.4
Earl grey: old classic with cornflowers & bergamot	2.4	Rooibos: honey-sweet with notes of vanilla	2.4
Jade tips: chinese green tea with a little sweetness	2.4	Ruby oolong: everyday oolong - rich and smooth	2.4

daily dose raw & cold-pressed juices:

Dulce Verde: kale, cucumber, apple, mint, lime	4.5
Zenzero: apple, ginger, lemon	4.5
O'Fresco: carrot, apple, turmeric, ginger, lemon	4.5
Matcha nüsse: matcha, medjool dates, almond milk	4.5

juices, pops & waters:

Luscombe orange juice	2.2	Luscombe wild elderflower bubbly	2.5
Luscombe devon apple juice	2.2	Luscombe sicilian lemonade	2.5
Luscombe apple and pear juice	2.2	Luscombe hot ginger beer	2.5
Harrogate still or sparkling	1.5	Vitacoco coconut water	2

sweet treat (Mon-fri after 3pm): Any cake & coffee or tea for just 5 (excludes bank hols)

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