

tart

card payments only

There's no minimum amount so you can tap, swipe or sign for any transaction no matter how small.

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	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
Smashed avocado on sourdough with a poached egg and dukkah	7		

Extras:

Poached egg	1.25	Chorizo	2.5	Parma ham	1.75	Smoked salmon	3
Halloumi	2.5	Avocado	2.75	Cornbread	1.75	Bread & butter	2.5

terribly tasty tarts:

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

scrumptious salads:

Regular bowl 4.5. Large 7.85 (have a mix)

^{NEW} Sweet potato, spinach, chilli, pumpkin seeds and a masala yoghurt
Roast carrot, lentil and rocket salad with tahini dressing soy vg
Beetroot, pea and feta
Red rice, broccoli, pecan & orange vg
Special salad - please ask the team

hmmm sweet heaven:

Sweet tart slice, e.g. bakewell	3.5	Slice or wedge of cake	3.5 to 4
Raspberry brownies gf	3.5	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	Iced tea	2.95
Cappuccino	2.6	Extra shot	0.6
Latte	2.7	Decaf	0.5
Chai latte	2.6	Oat, soy or almond milk	0.4
Matcha latte	2.95		

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 & 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

juices, pops & waters:

Luscombe orange juice	2.5	Luscombe wild elderflower bubbly	2.75
Luscombe devon apple juice	2.5	Luscombe sicilian lemonade	2.75
San Pellegrino blood orange	2	Vitacoco coconut water	2
Harrogate still or sparkling	1.5		

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

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