BREAKFAST

Bagel, Crumpets or Sourdough Toast

With your choice or one of house jam, honey, Nutella, Biscoff, cream cheese, Marmite, house peanut butter or house almond butter + Additional Condiment 0.5 Pastries from 3.5 Croissant, Pain au Chocolat, Pain au Raisin, Almond Pain au Chocolat Ham & Cheddar Croissant 5 5 Porridge until 11am (v) Rolled oats, coconut and chia seeds steeped in coconut water & soya yoghurt. Topped with seasonal fruit compote & candied nuts.

Overnight Oats (ve)

KIDS

Milkshake

Egg & Soldiers

Rolled oats, coconut and chia seeds steeped in coconut water, sova milk & sova voghurt, topped with seasonal fruit compote, & candied nuts

Yoghurt & House Granola (v)

Natural yoghurt topped with house granola & seasonal fruit compote

Cheese & Beans on Toast

Chocolate, Strawberry or Vanilla

Freshly Squeezed	
Orange Juice (v)	3.5
Breakfast Sandwich	3
Freshly baked ciabatta	
+ Bacon	3
+ Fried Egg	1.5
+ Avocado	3
+ Fresh Spinach	1
+ Chutney	1
Breakfast Bowl (v)	9
Smashed avocado, spiced sweet potato, hall and a poached egg on a bed of fresh spinach cherry tomatoes & a balsamic dressing	
Bacon	3
Vegan Breakfast Bowl (ve)	8
Smashed avocado, spiced sweet potato, & a chickpea smash on a bed of fresh spinac cherry tomatoes & a balsamic dressing	h,

BRUNCH

Eggs Benedict Pesto Scrambled Eggs (v) 10 g Bacon, crispy kale & poached eggs with Pesto scrambled eggs, cheddar & spinach hollandaise & parsley oil on sourdough toast on sourdough toast + Bacon 3 **Eggs Royale** 12 + Avocado 3 Salmon & poached eggs with hollandaise + Halloumi 3 & a dill & caper oil on sourdough toast + Chorizo 3 Eaas Florentine (v) Eggs Your Way (v) 7 10 Sautéed spinach, asparagus & poached Three eggs poached, fried or scrambled eggs with hollandaise & parsley oil served on two pieces of sourdough toast on sourdough toast + Bacon 3 + Eggs 2.5 Smashed Avocado (ve) 8 + Feta 3 Toasted sourdough served with smashed + Halloumi 3 + Chorizo avocado, hazelnut dukkha, radish, pomegranate 3 & a balsamic dressing Lemon & Blueberry 3 + Bacon Cheesecake French Toast (v) 10 + Eggs 2.5 + Feta 3 Vanilla crumpet french toast, topped with + Halloumi 3 homemade lemon curd, blueberry compote. + Chorizo 3 cheesecake filling & a biscuit crumb + Bacon 3

SANDWICHES

Chicken Pesto

Shredded pesto chicken with rocket, sun-dried tomatoes & mayo served on a toasted ciabatta

Vegan Slaw (ve)

Spiced chickpea & avocado with cabbage, red onion, carrot courgette & Sriracha mayo slaw on a toasted ciabatta

SALADS

Salad Bowl (ve)

Baby gem, lambs lettuce & lollo rosso salad leaves, crispy kale, mixed seeds, croutons, marinated courgettes, avocado purée & a beetroot dressing

- + Chicken 3 + Halloumi 3 + Bacon 3 3
- + Feta



7

6

3

5

5

5

5

4

TO ORDER PLEASE EITHER SCAN THE QR CODE AT YOUR TABLE OR GO UP TO THE BAR Please advise your server of any allergies you may have. We cannot guarantee that any of our products are suitable for those with allergies due to high risk of cross contamination.

CAKES

Please see counter for

our selection of cakes

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DRINK

COFFEE		CHILLED	
Our coffee beans are sustainably sour by Origin Coffee Roasters who trade d with farms to give full traceability to d single origin coffee	lirectly our	Iced Americano Iced Latte Iced Mocha	
Filter	2.5	Iced Tea	
Espresso	2.9	Iced Chai Latte	
Ristretto Long Black	2.9 3	Cold Brew Coffee	
Americano	3 3	Iced Matcha Latte	
Macchiato	2.9	Coffee & Tonic	
Cortado	2.9	Coffee Slush	
Piccolo	2.9		
Flat White	3.2	SPECIALITY	
Cappuccino	3.2	Matcha Latte	
Latte	3.4	Chai Latte	
Mocha	3.5	Beetroot Latte	
Red Eye	2.9	Turmeric Latte	
Bulletproof	4		
Kevlar	3.5		-
Vietnamese	3.2	HOT CHOCOLATE	
Pour Overs from	4	São Tomé 58%	
Extra Espresso Shot	0.5	Ecuador 70%	
Almond / Soya / Oat / Coconut Milk	0	Dark Madagascar 82%	
		Ivory Coast White	

FOUNDATION SINGLE ORIGIN COFFEE BEANS

Freshly ground for your preferred brew

 T E A		S M O O T H I E S	
		3 M U U I H I E S	
Our tea is supplied by Canton; who source the finest leaves direct from farms to deliv a responsible, ethical & sustainable natura product to your cup	ver	Berry Bliss Blackberries, blueberries, blackcurrants, banana & coconut water	6
Breakfast	3	Green Machine	6
Decaf Breakfast	3	Spinach, avocado, apple, lime, basil, spirulina & coconut water	
Earl Grey	3	Tropical Mix	6
Jasmine Pearls Green	3	Pineapple, papaya, mango,	
Jade Tips Green	3	coconut water & orange juice	
Darjeeling Black	3	Add a boost to any smoothie	0.5
Lapsang Souchong Black	3	Flax & chia seeds with goji berries Turmeric	0.5 0.5
Canton Chai Black	3		
Honey Orchid Oolong	4	SHAKES	
Silver Needle White	3		
Rooibos Herbal	3	Oreo	6
Lemongrass & Ginger Herbal	3	Oreos blended with vanilla ice cream & mil topped with an Oreo crumb & chocolate sa	
Red Berry & Hibiscus Herbal	3	Strawberry Shortcake	6
Triple Mint Herbal	3	Strawberries, jam, shortbread, vanilla ice	
	_	cream & milk, topped with white chocolate	sauce

3

Biscoff

& white chocolate sauce

+ Whipped cream

Heaped spoon of speculoos spread, vanilla ice cream & milk, topped with a shortbread crumble

6

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SOFT

Chamomile Herbal

3.4 3.5 3.2 3.2 3.5 4 4

3.5 3.2 3.2

3.2

3.4 3.4 3.4

3.4

4

Please see fridge for our selection of soft drinks

THE DATION OFFEE ISE

@FDNCOFFEE WWW.FDNCOFFEE.COM

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PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE. WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE SUITABLE FOR THOSE WITH ALLERGIES DUE TO HIGH RISK OF CROSS CONTAMINATION.

0.0.00F

58% chocolate melted into milk & topped with marshmallows, whipped cream & a brownie bite

Luxury Hot Chocolate