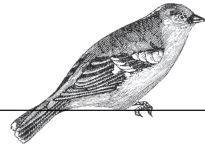


ST CLEMENTS

TAKE AWAY DRINKS & CAKES



BRUNCH DRINKS

Seedlip Garden with elderflower tonic and mint	6.50
Glass of Prosecco (min order of two)	9.00
Mimosa (min order of two)	7.00
Bloody Mary	8.20

WINE

PROSECCO Sorelle Bronca / Treviso (organic)	38.00
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BEER

Hop House Lager 5%	5.50
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SPECIALTY HOT DRINKS

Golden latte steamed organic milk, honey, turmeric & cinnamon	3.20
Matcha tea / latte	3.75
Pump Street Equador hot chocolate or Mocha	4.00 / 4.20
Susie's Chai	3.75
Babycino	0.90

COFFEE / TEA

Espresso	2.50
Americano, Piccolo, Macchiato	2.70
Flat White, Latte, Cappuccino	3.25
Iced Americano	2.70
Iced Latte	3.25
Single Origin Filter	2.90
Soy/oat milk supplement	0.40
Waterloo Teas – please ask for selection	3.20
Fresh mint / ginger / lemon infusion	3.00

SOFT DRINKS

Chegworth Organic juices – apple, apple & strawberry	3.90
Luscombe Fizzes – Sicilian Lemonade, Elderflower Fizz, Ginger Beer	4.20
Water still or sparkling	Large 4.20 / Small 2.20

JUICE BAR

Freshly squeezed orange juice	4.20
Monkey's brunch Banana, coconut water, almond butter, date & oatmeal	6.00
Tropical green Spinach, pineapple, cucumber, mint	6.50
Electric Carrot, orange, ginger	6.00
Parsons Green Spinach, parsley, ginger, cucumber, lime &, celery	6.50
St Clements Juice Orange, banana, lemon, mint & bee pollen	6.50
Apple Zinger Apple, lemon, mint and ginger	6.00
Add Bee pollen	1.50

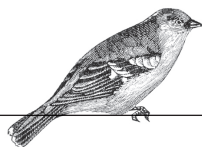
ST CLEMENTS CAKES

Banana, walnut & spelt muffins	2.90
Amalfi lemon & pistachio cake with English berries (GF)	5.85
Banana bread with muscovado, walnuts & sultanas	3.85
Granola bars	3.50
Hand decorated childrens' biscuit	2.10
Tahini, rye & Pump St. chocolate cookies	1.90
Blueberry, coconut & almond cake	3.85
Energy balls, cranberry-almond and date-cocoa (GF, DF, VG)	3.25

Some of our dishes contain allergens; please speak to a shift supervisor if you have any allergies.

ST CLEMENTS

TAKE AWAY BRUNCH & LUNCH



BRUNCH MENU

Maple almond granola, Greek yoghurt, early Autumn compote	7.50
Ginger Pig bacon sandwich in toasted sourdough with fried Tilly's egg	9.00
Summer Health Plate: Isle of Wight tomatoes, Hass avocado, soft boiled Tilly's egg, homemade labneh, dukkah & toasted seeded rye	9.80
Vegetarian brunch: The Newt's buffalo halloumi, roast tomatoes, poached Tilly's eggs, portobello mushrooms, harissa & sourdough toast	12.75
Sausage potato & rosemary hash with poached Tilly's eggs, baby spinach, homemade harissa & sourdough toast	14.50
New season's corn fritters with poached Tilly's eggs, Isle of Wight tomatoes, labneh, tomato chilli jam, coriander & lime (GF)	12.75
ADD grilled chorizo, Ginger Pig bacon or grilled Anglum halloumi	4.25
Scrambled Tilly's eggs on toasted sourdough	9.00
Poached Tilly's eggs on toasted sourdough	7.75

And why not add something extra to your brunch from our sides

CHILDREN'S BRUNCH

Two Tilly's eggs on toasted brioche or sourdough	7.00
Toasted brioche with nutella, sliced banana & glass organic milk	6.50



AUTUMN LUNCH MENU

TART

Slow roast tomato, Ragstone goats' cheese & basil with leafy salad	8.75
Today's tart with seasonal salads	13.25

SEASONAL SALADS with leafy salad & rye bread

Chermoula roast aubergine with freekeh, mint, sultanas & toasted flaked almonds	
Panzanella - chargrilled peppers, Isle of Wight tomatoes, basil, capers & anchovy	
Small / Large	6.50/11.50

WRAPS

Chicken wrap: spiced marinated free range chicken, cucumber, cherry tomato, labneh, pickled red onion & coriander	9.50
Rainbow wrap: homemade hummus, chilli roast chickpeas, red cabbage, carrot, avocado, red pepper & zhoug (Vegan)	9.50

SIDES

Roast Isle of Wight tomatoes	4.50
Yorkshire bacon	4.25
Staal Smokehouse smoked salmon	4.80
Portobello mushrooms	4.50
Grilled chorizo	4.25
Hass avocado	3.50
The Newt's buffalo halloumi - grilled	4.25
Tilly's egg each	2.25
Homemade dukka / labneh	1.50
Homemade harissa / preserves	2.50 / 2.00
Sourdough or Rye toast with butter & homemade preserves	4.00

Discretionary 12.5% service charge added. Payment taken at the table.

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