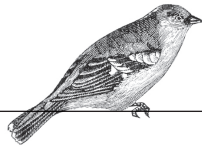


# ST CLEMENTS

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	3.80
Matcha tea / latte	3.50 / 4.50
Pump Street Equador hot chocolate or Mocha	4.90
Susie's Chai	4.50
Babycino	0.90

## COFFEE / TEA

Espresso	3.00
Americano, Piccolo, Macchiato	3.20
Flat White, Latte, Cappuccino	3.90
Iced Americano	3.20
Iced Latte	3.90
Single Origin Filter	3.50
Soy/oat milk supplement	0.40
Waterloo Teas – please ask for selection	3.60
Fresh mint / ginger / lemon infusion	3.60

## 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

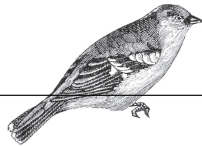
## ST CLEMENTS CAKES

Banana, walnut & spelt muffins	3.50
Amalfi lemon & pistachio cake with English berries (GF)	7.00
Banana bread with muscovado, walnuts & sultanas	4.60
Granola bars	4.25
Hand decorated childrens' biscuit	2.40
Tahini, rye & Pump St. chocolate cookies	2.20
Carrot cake with pecans, raisins & cream cheese icing	5.50
Energy balls, cranberry-almond and date-cocoa (GF, DF, VG)	3.25

Discretionary 12.5% service charge added. Payment taken at the table.  
Some of our dishes contain allergens; please speak to a shift supervisor if you have any allergies.

# ST CLEMENTS

BRUNCH | LUNCH



## BRUNCH MENU

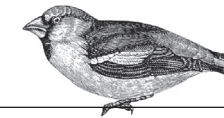
Maple almond granola, Greek yoghurt, early Autumn compote	8.75
Ginger Pig bacon sandwich in toasted sourdough with fried Tilly's egg	9.00
Health Plate: Isle of Wight tomatoes, Hass avocado, soft boiled Tilly's egg, homemade labneh, dukkah & toasted seeded rye	11.75
Vegetarian brunch: The Newt's buffalo halloumi, roasted tomatoes, poached Tilly's eggs, portobello mushrooms, harissa & sourdough toast	12.75
Baked eggs with chorizo, tomato, thyme & spinach; sourdough toast	12.50
Sabich: Grilled aubergine on flat bread with soft boiled egg, Israeli salad, zhough, tahini dressing & fresh mango relish	12.75
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	7.50

Discretionary 12.5% service charge added. Payment taken at the table.  
Some of our dishes contain allergens; please speak to a shift supervisor if you have any allergies.



## AUTUMN LUNCH MENU

### TART

Today's tart please ask a member of staff - served with a leafy salad	10.50
Today's tart with seasonal salads	16.00

### SOUP

Roast squash, carrot & ginger - served with toasted sourdough	8.25
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SEASONAL SALADS with leafy salad & rye bread  
Red Carmargue rice, Scottish girolles, roadt beets, toasted walnuts & gremolata  
Red cabbage & carrot slaw with pomegranate, medjool dates, coriander & tamari seeds

Small / Large	7.50/13.75
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### WRAPS

Chicken wrap: spiced marinated free range chicken, cucumber, cherry tomato, labneh, pickled red onion & coriander	10.50
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Rainbow wrap: homemade hummus, chilli roast chickpeas, red cabbage, carrot, avocado, red pepper & zhough (Vegan)	9.25
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## SIDES

Roast Isle of Wight tomatoes	4.50
Yorkshire bacon	4.25
Staal Smokehouse smoked salmon	5.60
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