

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
---	-------

BEER

Hop House lager 5%	5.50
--------------------	------

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
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	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
Beetroot juice Beetroot, ginger, apple	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 & oatmeal muffins	3.50
Amalfi lemon & pistachio cake with orange & pomegranate (GF)	7.00
Banana bread with muscovado, walnuts & sultanas	4.60
Carrot, apple & spelt loaf cake	4.20
Hand decorated childrens' biscuit	2.40
Pump street chocolate & walnut brownies	4.60
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, orange & pomegranate	8.75
Ginger Pig bacon sandwich in toasted sourdough with fried Tilly's egg	9.00
Buckwheat crepe with scrambled eggs, Ogelshield, herbs & creme fraiche	11.75
Add Smoked salmon	+ 5.60
Vegetarian brunch: The Newt's buffalo halloumi, roasted tomatoes, poached Tilly's eggs, portobello mushrooms, harissa & sourdough toast	12.75
New season's squash, Lincolnshire sausage & rosemary hash with poached Tilly's eggs, baby spinach, homemade harissa & sourdough toast	14.50
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 of 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 salad	16.00

SOUP

Carrot, squash, chilli & coriander with creme fraiche & tamari seeds	8.25
--	------

SEASONAL SALADS with leafy salad & rye bread

Fennel & Comice pear with Graceburn, rocket & savoury granola	
Freekeh, spiced roast cauliflower, coriander, raisins, kale and raw almonds	
Small / Large	7.50/13.75

WRAPS

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

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