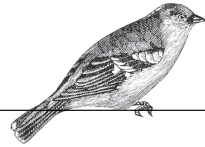


ST CLEMENTS

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
Babycino	0.90
Susie's chai	3.75

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	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

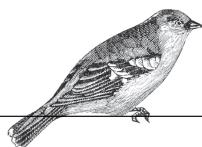
ST CLEMENTS CAKES

Banana, walnut & oatmeal muffins	2.90
Amalfi lemon & pistachio cake with orange & pomegranate (GF)	5.85
Banana bread with muscovado, walnuts & sultanas	3.85
Granola bars	3.50
Hand decorated childrens' biscuit	2.10
Carrot cake with pecans, raisins & cream cheese icing	4.60
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 with orange & pomegranate	7.50
Ginger Pig bacon sandwich in toasted sourdough with fried Tilly's egg	9.00
Bespoke lockdown brunch - choose any four sides, with homemade harissa or labneh & sourdough or rye toast	13.50
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

Today's tart please ask a member of staff - served with a leafy salad	8.75
Today's tart with seasonal salads	13.25

SOUP

Carrot & harissa with creme fraiche & toasted seeded rye	7.00
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SEASONAL SALADS with leafy salad & rye bread
Puy lentils, marinated beets, Graceburn, caramelised onions & baby spinach
Ginger & chilli roast squash with spelt, kale, coriander, za'atar & tahini

Small / Large	6.50/11.50
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WRAPS

Chicken wrap: Spiced free range chicken, cucumber, pickled red onion, crunchy salad & coriander	9.50
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Rainbow wrap: homemade hummus, chilli roast chickpeas, red cabbage, carrot, avocado, red pepper & zhoug (Vegan)	8.50
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SIDES

Slow cooked cannellini beans	5.25
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 labneh	1.50
Homemade harissa / preserves	2.50 / 2.00
Sourdough or Rye toast with butter & homemade preserves	4.00

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