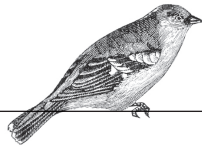


ST CLEMENTS

DRINKS | CAKES



BRUNCH DRINKS

Seedlip Garden with fresh mint & tonic	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
Babycino	1.25
Susie's chai	4.50

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	0.50
Waterloo Teas – please ask for selection	3.60
Fresh mint / ginger / lemon infusion	3.60

SOFT DRINKS

Hanora Health pineapple kombucha or lemon ginger kombucha	3.95
Hanora Health lemon kefir water	3.95
Chegworth Organic juices – apple, apple & strawberry	3.90
Luscombe Fizzes – 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	7.95
Beetroot juice Beetroot, ginger, apple	7.95
Tropical green Spinach, pineapple, cucumber, mint	7.95
Electric Carrot, orange, ginger	7.95
Parsons Green Spinach, parsley, ginger, cucumber, lime &, celery	7.95
St Clements Juice Orange, banana, lemon, mint & bee pollen	7.95
Apple Zinger Apple, lemon, mint and ginger	7.95
Add Bee pollen	1.50

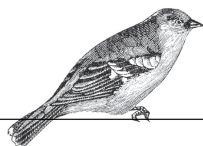
ST CLEMENTS CAKES

Banana, walnut & oatmeal muffins	3.50
Amalfi lemon & pistachio cake with pink rhubarb (GF)	7.00
Banana bread with muscovado, walnuts & sultanas	4.60
Tahini, rye & Pump Street chocolate cookies	2.20
Pump Street chocolate & pecan banana bread (VG)	4.60
Hand decorated childrens' biscuit	2.40
Granola bars	4.25
Energy balls - date cacao & cranberry almond	2.40
Carrot cake with pecans, raisins & cream cheese icing	5.50

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.

ST CLEMENTS

BRUNCH | LUNCH



BRUNCH MENU

Maple almond granola, Greek yoghurt, poached pink Yorkshire rhubarb	8.75
English asparagus, poached Tilly's eggs & hollandaise sauce and pea shoots; sourdough or rye toast (available from 11am)	12.75
Add Roasted Isle of Wight tomatoes + 4.25	
Lincolnshire sausage, potato & rosemary hash, poached Tilly's eggs, homemade harissa, spinach & toasted sourdough	14.50
Vegetarian brunch: The Newt's buffalo halloumi, slow cooked beans, poached Tilly's eggs, portobello mushrooms, harissa & toasted sourdough	13.75
Herby pea, chard, leek & feta fritters, poached Tilly's eggs, dukkah, labneh & wild rocket (GF)	11.95
Add Yorkshire bacon / Hass avocado	+ 4.25 / 3.75
Baked eggs with chorizo, spinach & thyme; toasted sourdough	12.50
Scrambled 'Tilly's' eggs on toasted sourdough	9.00
Add Staal smokehouse salmon	+ 5.60
Poached 'Tilly's' eggs on toasted sourdough	7.75

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.

SPRING LUNCH MENU (Monday - Friday only)

TODAY'S SEASONAL TART

with leafy salad	10.50
with seasonal salad	16.00

SOUP

Moroccan red lentil with coriander & creme fraiche	8.25
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SEASONAL SALADS with leafy salad & rye bread

English asparagus, red quinoa, roast cherry tomato & micro basil	
Raw carrot & medjool date with spinach, toasted seeds, coriander & Perroche	
Small / Large	7.50/13.75

WRAPS

Middle Eastern spiced chicken: free range chicken, pickled red onion, labneh, cucumber, & coriander	11.50
Rainbow wrap: homemade hummus, chilli roast chickpeas, red cabbage, carrot, avocado & zhoug (Vegan)	10.25

SIDES

English Asparagus	5.50
Slow cooked cannellini beans	4.25
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
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