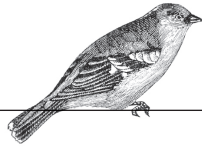


ST CLEMENTS

DRINKS | CAKES



BRUNCH DRINKS

Glass of Prosecco	9.00
Mimosa	7.00
Bloody Mary	8.20

WINE

	Glass (175ml)/Bottle
WHITE Les Grenettes / Sauvignon Blanc	8.00/30.00
RED Viña Zoral / Garnacha	8.00/30.00
ROSÈ La Cuna / Rioja Blush	8.00/30.00
PROSECCO Sorelle Bronca / Treviso (organic)	9.00/32.00

SPECIALTY HOT DRINKS

Pump Street Ecuador hot chocolate or Mocha	4.90
Golden latte steamed organic milk, honey, turmeric & cinnamon	3.80
Matcha tea / latte	3.50 / 4.50
Babycino	1.25
Susie's chai	4.50

COFFEE / TEA

Espresso	3.00
Americano, Piccolo, Macchiato	3.20
Flat White, Latte, Cappuccino	3.90
Single Origin Filter	3.50
Soy/oat milk supplement	0.50
Prince & Sons Tea Co teas:	
Breakfast / Earl Grey / Green / Camomile / Caramel Vanilla Rooibos	3.60
Prince & Sons Tea Co teas – Jasmine Pearls	3.90
Fresh mint / ginger / lemon infusion tea	3.60

SOFT DRINKS

Hanora Health pineapple kombucha	4.50
Hanora Health raspberry & lime kefir water	4.50
Chegworth Organic juices – apple or apple & strawberry	4.20
Luscombe Organic drinks - Sicilian Lemonade, Elderflower Fizz	4.50
Luscombe Organic drinks - Raspberry Crush, Cool Ginger Beer	4.50
Belu water still or sparkling	Large 4.50 / Small 2.50

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

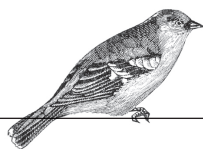
Today's muffin	3.75
Amalfi lemon & pistachio cake, plum blackberry compote & creme fraiche	7.00
Banana bread with muscovado, walnuts & sultanas	4.75
Tahini, rye & Pump Street chocolate cookies	2.50
Hand decorated childrens' biscuit	2.75
Blackberry, almond & coconut cake with creme fraiche	5.00
Energy balls - date cacao & cranberry almond	2.50

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, plum & blackberry compote	9.00
Autumn Health Plate: Soft boiled Tilly's egg, Isle of Wight tomatoes, Hass avocado, homemade labneh, dukkah & toasted seeded rye	12.50
Add Thyme roasted Portobello mushrooms	+ 4.75
Lincolnshire sausage, roast squash & rosemary hash, poached Tilly's eggs, homemade harissa, spinach & toasted sourdough	15.75
Vegetarian brunch: The Newt's Buffalo halloumi, roast San Arrantino tomatoes, poached Tilly's eggs, Portobello mushrooms, harissa & toasted sourdough	15.00
Fresh corn fritters, poached Tilly's eggs, Isle of Wight tomatoes, labneh, dukka & tomato-chilli jam	12.50
Add Yorkshire bacon / Hass avocado	+ 4.50 / 3.75
Baked eggs, chorizo piccante, spinach & thyme; toasted sourdough	13.50
Scrambled Tilly's eggs on toasted sourdough	9.50
Add Staal smokehouse salmon	+ 5.75
Poached Tilly's eggs on toasted sourdough	8.50
Add Thyme roasted Portobello mushrooms	+ 4.75

CHILDREN'S BRUNCH

Two Tilly's eggs on toasted brioche or sourdough	7.50
Toasted brioche with nutella, sliced banana & glass organic milk	8.50
Little Laughs - The Coffee Shop Colouring Book!	2.50



AUTUMN LUNCH MENU (Monday - Friday only)

TODAY'S SEASONAL TART

with leafy salad	10.50
with seasonal salad	16.00

SEASONAL SALADS with leafy salad & rye bread
Spelt, aubergine, courgettes & charred peppers; lemon tahini & za'atar
Ripe black figs, fennel, toasted hazelnuts, Spenwood & blackberry vinegar

Small / Large	7.50/13.75
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TOASTED SOURDOUGH SANDWICH

Muhammara, Isle of Wight cherry tomatoes, wild rocket & tahini (V)	9.50
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SIDES

Roasted or fresh Isle of Wight tomatoes	4.50
Yorkshire bacon	4.50
Staal Smokehouse smoked salmon	5.75
Thyme roasted Portobello mushrooms	4.75
Grilled chorizo piccante	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
Hass avocado	3.75

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.

We use a lot of nuts in our small kitchen if you have an allergy please speak with management.