

BRUNCH
8AM – 3PM

Minnow

LUNCH
12PM – 3PM

EXPRESS BRUNCH

Poached eggs on chargrilled sourdough,
coffee & freshly squeezed orange juice
11

PICK ME UPS

Bloody Mary | Mimosa | Aperol Spritz | Hugo Spritz 11.5
Espresso Martini | Marmalade Margarita 12.5

REMEDY

Ginger & apple juice shot 3

BAKED

Chargrilled sourdough served with jam & butter (v*) 4.5
Pastries ~ Croissant or pain au chocolat (v) 3.2
Cakes of the day (v) 5

FRUIT, OATS & GRAINS

Galia melon (vg) 6
Greek yoghurt, coconut chia seeds, granola & mixed berries (v) 8.5
Bircher muesli, Greek yoghurt, apples & blueberries (v) 8.5
Porridge & mixed berries (v*) 8

COOKED

Poached eggs on chargrilled sourdough (v) 8.5
Bacon or sausage sandwich 9
Smashed avocado & poached eggs on chargrilled sourdough (v) 13.5
French toast, mixed berries, maple syrup & whipped cream (v) 14
Pancakes, maple syrup & whipped cream (v) (strawberry compote +3,
streaky bacon +4.5) 10
Eggs Florentine (v) 13
Eggs Benedict 13.5
Eggs Royale 14

Turkish eggs: Poached eggs, Greek yoghurt, dill, mint, chilli oil &
chargrilled sourdough (v) (chorizo +4.5) 13.5

The Veg Minnow: Poached eggs, portobello mushroom, avocado,
spinach, tomato, house baked beans & chargrilled sourdough (v) 14.9

The Full Minnow: Poached eggs, sausage, bacon, portobello mushroom,
tomato, house baked beans & chargrilled sourdough 15.9

Please note that poached eggs can be swapped for scrambled eggs

SIDES

Thick cut chips (v*) 5
Truffle & parmesan chips (v*) 6.5
Smoked salmon 5.2
Sausages | Black pudding | Chorizo | Streaky bacon 4.5
Hash browns (v) | Smashed avocado (vg) | Halloumi (v) 4.5
Portobello mushrooms (vg) | Buttered spinach (v) 4.5
Poached egg (v) | House baked beans (vg) | Grilled tomato (vg) 2.5

We use St Ewe Free Range eggs

v = vegetarian, vg = vegan

v* = These dishes can be adapted to be vegan

Should you have any food allergies or special dietary requirements please inform your waiter.

Please note that nuts are used in our kitchen.

An optional 12.5% service charge will be added to your bill.

LUNCH DEAL

Toasted sandwich of the day & thick cut chips
12

SALADS & SANDWICHES | FROM MIDDAY

Add: Grilled chicken +4.5, Poached egg +2.5, Halloumi +4.5, Avocado +4.5

Chopped Salad Avocado, chickpeas, bacon, lettuce, tomato,
cucumber, peas, red onion, vinaigrette (v*) 14.5
Quinoa Salad Quinoa, spinach, avocado, broccoli, pomegranate,
cucumber, red onion, vinaigrette (vg) 14.5
Chicken Caesar Salad Grilled chicken, bacon, croutons, parmesan,
lettuce, Caesar dressing 15
Crispy Duck Salad watercress, cucumber, spring onion, radish, mooli,
orange & sesame 19
Club Sandwich grilled chicken, bacon, lettuce, tomato & mayo on
chargrilled sourdough 11
Roasted Veg Sandwich roasted veg, halloumi, sundried tomato,
basil & houmous on chargrilled sourdough (v) 11
Croque Monsieur Parma ham, cheddar bechamel & Dijon mustard
on chargrilled sourdough 11
Shrimp Burger & Chips brioche bun, sriracha mayo, avocado, pickles
& lettuce 20

SNACKS

Nocellara olives (vg) 5 | Sourdough & whipped brown butter (v*) 5
Smoked anchovies & brown butter on toast 5
Aubergine fritters & salsa rossa (v*) 7.5 | Mushroom & truffle arancini 6
Ham or red pepper (v) croquettes 6

STARTERS

French onion soup 9
Braised leeks, white bean houmous, salsa verde & sourdough (vg) 10
Burrata, caponata, olives, basil oil & sourdough 13
Salt & pepper squid, aioli 11
King prawns, chilli, garlic & lemon 13
Soy glazed pork belly, red cabbage, onion, chilli & sesame seeds 12

MAINS

Gnocchi, butternut squash, goats cheese, basil oil & pumpkin seeds (v*) ... 18
Risotto, king prawns, mussels & squid 21
Pan fried cod, prosciutto & pea purée 23
Salmon tenyaki, sesame seeds & grilled yuzu pak choi 22
Chicken schnitzel & aioli 19
Bavette steak, watercress & peppercorn sauce 19.5

SIDES

Barbecued tenderstem broccoli (vg) 5.5 | Sautéed spinach, chilli & garlic (v*) 5.5
Green salad (vg) 5 | Potato Dauphinoise 6 | Thick cut chips (v*) 5
Truffle & Parmesan chips 6.5

DESSERTS

Lemon meringue pie (v) 8.5
Basque cheesecake & blueberry compote (v) 8.5
Tiramisu (v) 8.5
Dark chocolate brownie, brandy cherries & house vanilla ice cream (v) 9
Affogato (v) / House ice creams (v) / Sorbets (vg) 6

PRIX FIXE

2 COURSES £25 | 3 COURSES £29
MONDAY - THURSDAY 12PM – 6.45PM

Minnow

AFTERNOON MENU

WEEKDAYS 3 – 5.30PM | SATURDAY 4 – 5.30PM

SNACKS

Nocellara olives (vg)	5
Sourdough & whipped brown butter (v*)	5
Smoked anchovies & brown butter on toast	5
Mushroom & truffle arancini	6
Ham or red pepper (v) croquettes	6
Aubergine fritters & salsa rossa (v*)	7.5
Braised leeks, white bean houmous, salsa verde & sourdough (vg)	10
Burrata, caponata, olives, basil oil & sourdough	13
French onion soup	9
Thick cut chips (add truffle oil & parmesan +1.5) (v*)	5

SALADS & SANDWICHES

Additions: Grilled chicken +4.5, Poached egg +2.5, Halloumi +4.5, Avocado +4.5

Chopped Salad avocado, chickpeas, bacon, lettuce, tomato, cucumber, peas, red onion, vinaigrette (v*) ..	14.5
Quinoa Salad spinach, quinoa, avocado, broccoli, pomegranate, cucumber, red onion, vinaigrette (vg)	14.5
Chicken Caesar Salad grilled chicken, bacon, croutons, parmesan, lettuce, Caesar dressing	15
Crispy Duck Salad watercress, cucumber, spring onion, radish, mooli, orange & sesame	19
Minnow Club Sandwich grilled chicken, bacon, lettuce, tomato & mayo on chargrilled sourdough	11
Roasted Veg Sandwich halloumi, sundried tomato, basil & houmous on chargrilled sourdough (v)	11
Croque Monsieur Parma ham, cheddar cheese, bechamel, Dijon mustard on chargrilled sourdough	11
Shrimp Burger brioche bun, sriracha mayo, avocado, pickles & lettuce	15

LUNCH DEAL

Toasted Sandwich of the Day & Thick Cut Chips

12

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Should you have any food allergies or special dietary requirements please inform your waiter.

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Minnow

DINNER MENU

SNACKS

- Nocellara olives (vg) 5 | Sourdough & whipped brown butter (v*) 5
Smoked anchovies & brown butter on toast 5 | Aubergine fritters & salsa rossa (v*) 7.5
Mushroom & truffle arancini 6 | Ham or red pepper (v) croquettes 6

STARTERS

- French onion soup 9
Braised leeks, white bean houmous, salsa verde & sourdough (vg) 10
Burrata, caponata, olives, basil oil & sourdough 13
Salt & pepper squid, aioli 11
King prawns, chilli, garlic & lemon 13
Soy glazed pork belly, red cabbage, onion, chilli & sesame seeds 12

MAINS

- Crispy duck salad, watercress, cucumber, spring onion, radish, mooli, orange & sesame 19
Quinoa superfood salad (vg) 14.5
Add: grilled chicken +4.5, halloumi +4.5, poached egg + 2.5
Gnocchi, butternut squash, goats cheese, basil oil & pumpkin seeds (v*) 18
Risotto, king prawns, mussels & squid 21
Pan fried cod, prosciutto & pea purée 23
Salmon teriyaki, sesame seeds & grilled yuzu pak choi 22
Chicken schnitzel & aioli 19
Bavette steak, watercress & peppercorn sauce 19.5

SIDES

- Barbecued tenderstem broccoli (vg) 5.5
Sautéed spinach, chilli & garlic (v*) 5.5
Green salad (vg) 5
Potato Dauphinoise 6
Thick cut chips (v*) 5
Truffle & Parmesan chips 6.5

DESSERTS

- Lemon meringue pie (v) 8.5
Basque cheesecake & blueberry compote (v) 8.5
Tiramisu (v) 8.5
Dark chocolate brownie, brandy cherries &
house vanilla ice cream (v) 9
Affogato (v) / House ice creams (v) / Sorbets (vg) 6

PRIX FIXE

2 COURSES £25 | 3 COURSES £29
MONDAY – THURSDAY 12PM – 6.45PM

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SATURDAY BRUNCH 9AM – 4PM

PICK ME UPS

Bloody Mary Mimosa Aperol Spritz Hugo Spritz	11.5
Espresso Martini Marmalade Margarita	12.5
Ginger & apple juice shot	3

Chargrilled sourdough served with jam & butter (v*)	4.5
Pastries ~ Croissant or pain au chocolat (v)	3.2
Cakes of the day (v)	5
Galia melon (vg)	6
Greek yoghurt, coconut soaked chia seeds, house granola & mixed berries (v)	8.5
Bircher muesli, Greek yoghurt, apples & blueberries (v)	8.5
Porridge & mixed berries (v*)	8
Poached eggs on chargrilled sourdough (v)	8.5
Bacon or sausage sandwich	9
Smashed avocado & poached eggs on chargrilled sourdough (v)	13.5
French toast, mixed berries, maple syrup & whipped cream (v)	14
Pancakes, maple syrup & whipped cream (v) (strawberry compote +3, streaky bacon +4.5)	10
Eggs Florentine (v)	13
Eggs Benedict	13.5
Eggs Royale	14
Turkish eggs: Poached eggs, Greek yoghurt, dill, mint, chilli oil & chargrilled sourdough (v) (chorizo +4.5)	13.5
The Veg Minnow: Poached eggs, portobello mushroom, avocado, spinach, tomato, house baked beans & chargrilled sourdough (v)	14.9
The Full Minnow: Poached eggs, sausage, bacon, portobello mushroom, tomato, house baked beans & chargrilled sourdough	15.9

SIDES

Thick cut chips (add truffle oil & parmesan +1.5) (v*)	5
Smoked salmon	5.2
Sausages Black pudding Chorizo Streaky bacon Hash browns (v)	4.5
Smashed avocado (vg) Halloumi (v) Portobello mushrooms (vg) Buttered spinach (v)	4.5
Poached egg (v) House baked beans (vg) Grilled tomato (vg)	2.5

**Please note that poached eggs can be swapped for scrambled eggs. We use St Ewe Free Range Eggs.*

SALADS & SANDWICHES FROM MIDDAY

Additions: Grilled chicken +4.5, Poached egg +2.5, Halloumi +4.5, Avocado +4.5

Chopped Salad avocado, chickpeas, bacon, lettuce, tomato, cucumber, peas, red onion, vinaigrette (v*)	14.5
Quinoa Salad spinach, avocado, broccoli, pomegranate, cucumber, red onion & vinaigrette (vg)	14.5
Chicken Caesar Salad grilled chicken, bacon, croutons, parmesan, lettuce & Caesar dressing	15
Crispy Duck Salad watercress, cucumber, spring onion, radish, mooli, orange & sesame	19
Club Sandwich & Chips grilled chicken, bacon, lettuce, tomato & mayo on chargrilled sourdough	16
Roasted Veg Sandwich & Chips roasted veg, halloumi, sundried tomato, basil & houmous on chargrilled sourdough (v)	15
Shrimp Burger & Chips brioche bun, sriracha mayo, avocado, pickles & lettuce	20

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Minnow

SUNDAY MENU

BRUNCH 9AM – 4PM

PICK ME UPS

Bloody Mary | Mimosa | Aperol Spritz | Hugo Spritz 11.5
Espresso Martini | Marmalade Margarita 12.5

REMEDY

Ginger & apple juice shot 3

BAKED

Chargrilled sourdough served with jam & butter (v*) 4.5
Pastries ~ Croissant or pain au chocolat (v) 3.2
Cakes of the day (v) 5

FRUIT, OATS & GRAINS

Galia melon (vg) 6
Greek yoghurt, coconut chia seeds, granola & mixed berries (v) 8.5
Bircher muesli, Greek yoghurt, apples & blueberries (v) 8.5
Porridge & mixed berries (v*) 8

COOKED

Poached eggs on chargrilled sourdough (v) 8.5
Bacon or sausage sandwich 9
Smashed avocado & poached eggs on chargrilled sourdough (v) 13.5
French toast, mixed berries, maple syrup & whipped cream (v) 14
Pancakes, maple syrup & whipped cream (v) (strawberry compote +3, streaky bacon +4.5) 10
Eggs Florentine (v) 13
Eggs Benedict 13.5
Eggs Royale 14

Turkish eggs: Poached eggs, Greek yoghurt, dill, mint, chilli oil & chargrilled sourdough (v) (chorizo +4.5) 13.5

The Veg Minnow: Poached eggs, portobello mushroom, avocado, spinach, tomato, house baked beans & chargrilled sourdough (v) 14.9

The Full Minnow: Poached eggs, sausage, bacon, portobello mushroom, tomato, house baked beans & chargrilled sourdough 15.9
Please note that poached eggs can be swapped for scrambled eggs

SIDES

Thick cut chips (v*) 5
Truffle & parmesan chips (v*) 6.5
Smoked salmon 5.2
Sausages | Black pudding | Chorizo | Streaky bacon 4.5
Hash browns (v) | Smashed avocado (vg) | Halloumi (v) 4.5
Portobello mushrooms (vg) | Buttered spinach (v) 4.5
Poached egg (v) | House baked beans (vg) | Grilled tomato (vg) 2.5

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LUNCH 12PM – 4PM

SALADS & SANDWICHES | FROM MIDDAY

Add: Grilled chicken +4.5, Poached egg +2.5, Halloumi +4.5, Avocado +4.5

Chopped Salad Avocado, chickpeas, bacon, lettuce, tomato, cucumber, peas, red onion, vinaigrette (v*) 14.5
Quinoa Salad Quinoa, spinach, avocado, broccoli, pomegranate, cucumber, red onion, vinaigrette (vg) 14.5
Chicken Caesar Salad Grilled chicken, bacon, croutons, parmesan, lettuce, Caesar dressing 15
Crispy Duck Salad watercress, cucumber, spring onion, radish, mooli, orange & sesame 19
Club Sandwich & Chips grilled chicken, bacon, lettuce, tomato & mayo on chargrilled sourdough 16
Roasted Veg Sandwich & Chips roasted veg, halloumi, sundried tomato, basil & houmous on chargrilled sourdough (v) 15
Shrimp Burger & Chips brioche bun, sriracha mayo, avocado, pickles & lettuce 20

STARTERS

Braised leeks, white bean houmous, salsa verde & sourdough (vg) 10
Burrata, caponata, olives, basil oil & sourdough 13
Soy glazed pork belly, red cabbage, onion, chilli & sesame seeds 12

MAINS & ROASTS

Beef Short Rib, red wine sauce, parsnip puree 26
Roast Sirloin of Beef with all the trimmings 26
Roast Chicken with all the trimmings 24
Mushroom & Truffle Pic with all the trimmings (v*) 20

SIDES

Green salad (vg) 5 | Thick cut chips (v*) 5 | Truffle & parmesan chips 6.5 (v*)
Cauliflower cheese (v) 6 | Pork & sage stuffing 6

DESSERTS

Lemon meringue pie (v) 8.5
Tiramisu (v) 8.5
Basque cheesecake & blueberry compote (v) 8.5
Dark chocolate brownie, brandy cherries & house vanilla ice cream (v) 9
Affogato (v) 6
House ice creams (v) & sorbets (vg) 6

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An optional 12.5% service charge will be added to your bill.

Minnow

SUNDAY EVENING 4PM – 10PM

SNACKS

Nocellara olives (vg) 5 | Sourdough & whipped brown butter (v*) 5
Smoked anchovies & brown butter on toast 5 | Aubergine fritters & salsa rossa (v*) 7.5
Mushroom & truffle arancini 6 | Ham or red pepper (v) croquettes 6

STARTERS

French onion soup 9
Burrata, caponata, olives, basil oil & sourdough 13
Braised leeks, white bean houmous, salsa verde & sourdough (vg) 10
Salt & pepper squid, aioli 11
Soy glazed pork belly, red cabbage, onion, chilli & sesame seeds 12

MAINS & ROASTS

Gnocchi, butternut squash, goats cheese, basil oil & pumpkin seeds (v*) 18
Pan fried cod, prosciutto & pea purée 23
Beef short rib, red wine sauce & parsnip purée 26
Roast Sirloin of Beef with all the trimmings 26
Roast Chicken with all the trimmings 24
Mushroom & Truffle Pie with all the trimmings (v*) 20

SIDES

Barbecued tenderstem broccoli (vg) 5.5
Cauliflower cheese (v) 6
Pork & sage stuffing 6
Potato Dauphinoise 6
Thick cut chips (v*) 5
Truffle & Parmesan chips 6.5

DESSERTS

Lemon meringue pie (v) 8.5
Basque cheesecake & blueberry compote (v) 8.5
Tiramisu (v) 8.5
Dark chocolate brownie, brandy cherries & house vanilla ice cream (v) 9
Affogato (v) 6
House ice creams (v) & sorbets (vg) 6

SUNDAY EVENING ROAST CLUB

~ AFTER 4PM ~

ROAST WITH ALL THE TRIMMINGS, DESSERT & BYOB

£30PP

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DRINKS MENU



WINE

SPARKLING

	Glass 125ml	Bottle
Prosecco Spumante Extra Dry Ca' di Alte, Veneto, Italy	9.5	38
Champagne, Grand Réserve Devaux, Champagne, France	13.5	70

RED

	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle
Monastrell Molinico Loco, Murcia, Spain	8.5	11.5	22	30
Merlot/Pinot Nero La Cavea, Veneto, Italy	9.5	13	24	33
Montepulciano d'Abruzzo Il Faggio, Abruzzo, Italy	10	13.5	26	35
Mendoza Malbec Finca Flichman Tanguero, Mendoza, Argentina	12	16.5	31	40
Rioja Crianza El Coto, Rioja, Spain				45
Pinot Noir IGP Pays d'OC Mas La Chevalière, Languedoc, France				46
Saint-Georges-Saint-Émilion Château Macquin, Bordeaux, France				70

WHITE

	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle
Trebbiano/Garganega Ponte Pietra, Veneto, Italy	8.5	11.5	22	30
Monopolio Pinot Grigio Cantina di Gambellara, Veneto, Italy	10	13.5	26	35
Chardonnay IGP Pays d'OC Monrouby, Languedoc, France				40
Picpoul de Pinet Baron de Badassière, Languedoc, France	12.5	17	32	42
Gavi di Gavi Terre Antiche, Piemonte, Italy				44
Marlborough Sauvignon Blanc ... Holdaway Estate, New Zealand	14	19	36	47
Sancerre Domaine Sautereau, Loire, France				68

ROSÉ

	Glass 175ml	Glass 250ml	Carafe 500ml	Bottle
Grenache Rosé IGP Pays d'OC Monrouby, Languedoc, France	10	13.5	26	35
'Estérelle' Côtes de Provence . Château du Rouët, Provence, France	13	17	33	46

Please note that 125ml glasses are available on request.

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HOUSE COCKTAILS

THE MINNOW

Gin, lime juice, cucumber, mint 13

THE TEMPERANCE

Vodka, elderflower liqueur, grenadine, egg white, lemon 13

THE WIDOW

Tequila, triple sec, agave syrup, lime juice, habanero bitters 13

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MOCKTAILS

ELDERFLOWER FIZZ

Elderflower, soda, mint, lime 6.5

GARDEN TONIC

Seedlip Garden, tonic, mint, lime 9

SHIRLEY TEMPLE

Ginger ale, grenadine, soda 6.5

LULU

Apple juice, cranberry juice, lime, mint 6.5

CLASSIC COCKTAILS

APEROL SPRITZ

Aperol, prosecco, soda 11.5

HUGO SPRITZ

Gin, prosecco, elderflower, soda, mint, lime 11.5

PEACH BELLINI

Prosecco, peach purée 10

MARGARITA

Tequila, triple sec, lime juice 12.5

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur 12.5

COSMOPOLITAN

Vodka, triple sec, lime juice, cranberry juice 12.5

NEGRONI

Gin, red vermouth, campari 12.5

SOURS

Whiskey or amaretto, lemon juice, egg white 13

OLD FASHIONED

Bourbon, angostura bitters, sugar 13

CHAMPAGNE COCKTAILS

£14

Not included in Happy Hour

KIR ROYALE

Champagne, crème de cassis

FRENCH 75

Champagne, gin, lemon juice, sugar

CHAMPAGNE COCKTAIL

Champagne, cognac, bitters, sugar

MARTINI

Not included in Happy Hour

DIRTY OR WITH A TWIST

Grey Goose Vodka or

Hendricks Gin 15

HAPPY HOUR EVERY DAY 3-7PM

Classic Cocktail 8 | Glass of House White or Red Wine 5.5 | Pint of Brixton Lager or Pale Ale 6

DRAUGHT

BEER & CIDER

BOTTLE

(330ML)

Brixton Coldharbour Lager 4.4% Pint 7.2

Brixton Reliance Pale Ale 4.2% Pint 7.2

Curious Apple Cider 5.2% 6

Lucky Saint Lager 0.5% 6

Please note that half pint measures of beer are available on request

COFFEE

Double Espresso 3

Macchiato 3.6

Cortado 3.6

Americano 3.6

Flat White 4

Latte 4

Cappuccino 4

Mocha 4.6

Iced Coffee 4.4

SPECIALIST LATTES

Chai Latte 4.6

Turmeric Latte 4.6

Matcha Latte 4.6

LOOSE LEAF TEA

English Breakfast 3.8

Earl Grey 3.8

Green Tea 3.8

Fresh Mint Tea 3.8

Mint Tea 3.8

Spiced Chai 3.8

Spiced Rooibos 3.8

HOT CHOCOLATE

Hot chocolate 4.4

Hot chocolate with marshmallows 4.9

FRESHLY PRESSED JUICES (UNTIL 5PM)

Ginger & Apple Shot 3

Orange or Apple juice ... 5.4

Apple, Carrot & Ginger 5.6

Orange, Carrot & Ginger 5.6

Spinach, Cucumber & Apple 5.6

SOFT

Still or

Sparkling Water 4

Coca-Cola 3.5

Diet Coke 3.5

Coke Zero 3.5

Lemonade 3.5

Fever-Tree Tonic Water 3.5

Fever-Tree Light Tonic Water 3.5

Fever-Tree Soda Water . 3.5

Fever-Tree Ginger Ale . 3.5

Fever-Tree Ginger Beer . 3.5

Babyccino ... 1.5 | Babyccino with cocoa powder & marshmallows ... 1.75

MILK Soy, Almond, Oat, Coconut 0.5 **SYRUP** Vanilla, Hazelnut, Caramel 0.5 **DECAF** 0.4

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