

THE FRONT ROOM

COFFEE

Espresso s / d	2.2 / 2.9
Americano/long black	3.2
Flat white	3.4
Cortado	3.2
Latte	3.4
Cappuccino	3.4
Mocha	4.2
Hot chocolate (V) (GF)	4
Chai latte	3.4
Matcha latte	4
Iced Peanut butter & banana latte	5
Iced coffee / chai	3.8
...make it dirty	+ 1.5

- We don' t charge extra for alt. milk! -

LOOSE LEAF TEA POT 3

Breakfast (decaf available) | earl grey | oolong green |
green sencha | houghi cha roasted green | Saharan mint
lapsang souchong | Brazilian yerba mate | lemon verbena
black tea with orange & cloves | black tea & peach | cut lime
flowers | spiced chai | black tea & apricot | rooibos

SOFT DRINKS 3.5

still / sparkling water (330ml)
Karma kola (330ml)
Gingerella (330ml)

FRESH JUICES:

SINGLE 4.5

- orange / apple / carrot /

CLASSIC 5

- orange, carrot, apple

BOOST 5

- apple, carrot, ginger

LEAN AND MEAN 5

- cucumber, celery, apple, lime, ginger

HOUSE SOFTS -

ICED TEA 4

Lemon verbena, peach & hint of lapsang souchong

FRESH LEMONADE (Still / sparkling) 4

Fresh lemon, sugar, fresh ginger

VIRGIN VERDITA 6

Fresh light-sweet smoothie with pineapple, mint, lemon verbena,
cilantro and a slight fresh jalapeno undertone

BRUNCH COCKTAILS 11

VERDITA

Tequila OR Mezcal shaken with our house Verdita smoothie (see
house softs)

VODKALICIOUS! "breakfast martini anyone?"

Lemongrass Vodka, Lapsang souchong tea, Szechuan pepper, Yuzu marmalade,
honey & citrus

THE EMISSARY

Planteray toasted coconut rum with iced lapsang souchong tea and ,
peach & lemon verbena infusion

BLOODY MARY

Vodka, Shoyu sauce, Worcestershire sauce, eager tomato juice,
salt, pepper, fresh lemon, celery & cucumber

THE FRONT ROOM

FULL ENGLISH 13.9

Cumberland sausage, bacon, mushroom, roasted cherry tomatoes, pimpled beans, two free range eggs & sourdough toast

VEGETARIAN (V) 13.9

Avocado, mushroom, halloumi, two free range eggs, roasted cherry tomatoes, pimpled beans, sourdough toast.

VEGAN; (VG) 13.9

Fried Plantain, Avocado, Proper Bubble, Mushrooms, Roasted Cherry Tomatoes, Pimpled Beans, Sourdough Toast

SCRAMBLED EGGS (V) 9

on toasted Sourdough with Parmesan Shavings, rocket and roasted cherry tomatoes

PROPER BUBBLE; (V) 10

Homemade bubble and squeak with fried egg, Rocket salad and roasted cherry toms and siracha mayo

CREAMY MUSHROOMS 9

Chestnut mushrooms with garlic, Dijon and creme fraiche on sourdough toast

CRUSHED PEA AND AVOCADO; (V) 12

With poached egg on toasted sourdough and side of rocket and cherry tomatoes **Add poached/ fried egg 1.5**

FRENCH TOAST 9

Brioche with creme fraiche, seasonal fruit, berry compote and pistachio sprinkle

FRONT ROOM SANDWICHES: 8.50

Delicious sourdough grilled to golden and come with avocado, fresh rocket, roasted cherry vine tomato spread and sriracha mayo and choose between

BACON | FRIED PLANTAIN | HALLOUMI

GRILLED CHEESE 8

Classic grilled cheese with crispy cheese, mustard crust and choice of filling:

- **Ham & cheese**
- **Mushroom & cheese**
- **Spinach & cheese**

BENNY' S

Our twist on the classics, all served with paprika hollandaise and choice of crumbled feta OR crumbled chorizo:

- **Pea & avocado 14**
- **Spinach & ricotta 14**
- **Pulled shoulder of pork 15**

(ask staff for vegan options)

PLEASE INFORM STAFF OF ANY ALLERGIES YOU HAVE!

Our coffee beans are supplied by **SUSTAIN COFFEE**, freshly roasted, ethically sourced & sustainable

Our meat is supplied by the local butchers **BROOKE FARM BUTCHERS**

Fresh pastries delivered daily by local bakers **CRUMBS BAKERY**

COLOMBOLOCO

“espresso martini lovers who want to change it up...a bit :)”

Rye whiskey | Poirin | chilli chocolate & pistachio |
coffee liq. | espresso

THE EMISSARY

“if pirates drank tea...”

Planteray toasted coconut rum | peach & lemon verbena infusion |
lapsang souchong tea

LOKKHI TERRA

“funkier than a pina colada”

Gin | Laraha orange liq. | passion fruit | guava | vegan misti doi

PINEAPPLE PEEL SOUR

(contains egg white)

“smooth, earthy finish”

Classic sour made better using our house pineapple peel syrup,
walnut bitters and the spirit of your choice:
GIN | TEQUILA | WHISKEY | MEZCAL

DILL-BREAKER

“dry, light-herbal and light-sweet”

Cascabel Tequila | peach tea | dill & lemongrass
lime n lemon oleo | peach tea | tonic

WEXFORD SOUR

(contains egg white)

“like strawberries & ice cream”

Wexford strawberries soaked in Blackwater Irish gin
pineapple peel syrup | fresh lemon

VERDITA

“fresh light-sweet & smoothie”

pineapple, mint, lemon verbena, coriander and a slight green pepper
undertone shaken up with Tequila Blanco OR Mezcal

PINKY & THE BRAIN (needs work)

“refreshing, light-sweet, bitter/dry finish”

bisongrass vodka | grapefruit & basil cordial | citrus
Peychaud & Angostura bitters | splash pink grapefruit soda

PAPER PLANE

“tart, rich”

Bourbon | Aperol | Amaro nonino (herbal liqueur) | citrus

KAFFIR LIME LEAF MARTINI

A smooth, dry martini using Salcombe Gin OR Sipsmith Sipping Vodka
and a hint of Kaffir lime leaf for a
refreshingly lingering citrus/floral forward finish

OLD CUBAN

“mojito meets daiquiri in the VIP room”

Planteray Original dark rum | fresh mint | citrus | bitters |
sugar | Prosecco

RYE - TAI

“boozy, tart-sweet”

Rye Whiskey | pineapple | citrus | orgeat | angostura bitters

VODKALICIOUS!

“breakfast martini anyone?”

Lemongrass Vodka | Lapsang tea | Szechuan pepper
Yuzu marmalade | honey | citrus

PICANTE

“a fiery Tommys margarita”

Cascabel Blanco Tequila | cilantro | jalapeno | citrus | agave

- PLEASE ASK STAFF FOR OTHER CLASSIC - WE CAN PROBABLY OBLIGE :)

white wine

125ml / 175ml / btl

FLOR DE VERA VINHO VERDE 5 / 7 / 21.5

Hints of citrus, tangerine, and green herbs.

MALASSAGNE PICPOUL DE PINET 7.5 / 10 / 31

Snappy fresh, crisp, tangy, dry white from the Mediterranean coast.

TRAMONTANE MACABEU 7 / 10 / 13/5

Vibrant pear and melon, round mid-palate, and crisp finish

FULEKY TOKAJI DRY FURMINT 10 / 13.5 / 42

Aromas of peach-skin, marzipan and dried citrus on the lovely textured open palate.

prosecco

CORTE DELLE CALLI PROSECCO D. O. C Extra Dry 6.5 / 28

Delicious soft, round frothy fizz from a top family estate, with gently floral peach and pear fruits.

BODEGAS Krontiras Cosmic Amber 8 / 11 / 34

Biodynamic skin-contact blend of Chardonnay, Sauvignon Blanc, and Torrontes from Mendoza. Floral notes allied to medium body, with hints of blossom, tangerine, and lychee.

SMOKED PAPRIKA & SALTED POPCORN

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red wine

CAMPO TRANQUILLO TINTO 5 / 7 / 21.5

Soft and easy-going with hints of spiced raspberry and plum.

DE GRAS RESERVA PINOT NOIR 6 / 8/5 / 25/5

Soft, silky, and elegant. Perfumed wild raspberry, with delicate hints of spice.

CHATEAU DE DEUX RIVES BORDEAUX 7.5 / 10.5 / 32

Medium-bodied; elegant plum and cedar notes.

RADICA MONTEPULCIANO D' ABRUZZO 8 / 11.5 / 35

Unoaked, old-vine; bursting with moreish bramble fruits. Fresh and alive, with ripe, food-friendly tannins on the finish.

Single / double spirit mixers 7 / 9.5
(ask staff for options)

bottle beer 5

Pacifico clara (4.5%)

Estrella Galicia (4.7%)

Hofmeister pilsner (5%)

corona (4.5%)

Toast new dawn session IPA (4.3%)

Menabrea non-alcoholic (0%)