



**Bottomless Brunch** **49.9** per person  
 One savoury & one sweet brunch dish paired with 90 mins of limited edition Daisy Fizz or Gosnells sparking honey & hibiscus

**'Tea-Total' Bottomless Brunch** **40.0** per person  
 A selection of the bottomless REAL sparkling kombucha teas paired with one savoury & one sweet brunch dish

## SAVOURY

- Smashed avocado**, charcoal sourdough, house labne, Aleppo chilli (V), add poached eggs +4.0, back bacon +4.0 11.2
- Healthy start**, chilli and maple celeriac 'toast', avocado, poached eggs, broccoli, spinach, grilled tomatoes (GF, V/VG), add halloumi +4.0 or smoked salmon +5.0 14.6
- Buddha bowl**, red pepper hummus, soft boiled egg, herb falafels, pickled onions, edamame, roasted aubergine salsa, Daisy dukkah (GF, V/VG) 15.0
- Spring portobello**, roasted mushrooms, charcoal sourdough, pepita pesto, vegan cheese sauce, green dukkah, pickled shimeji mushrooms (VG) (N) 15.2
- Shakshouka**, spiced tomatoes, peppers, baked eggs, house labne, charcoal sourdough (V), add avocado +3.0, chorizo +4.5 15.2
- Dirty Daisy**, crispy tater tots, chorizo, chipotle sour cream, Monterey Jack cheese, free range eggs, green tomato & avocado salsa, refried black beans, pink pickled onions (vegetarian option available) 15.4
- Sweetcorn fritters**, smashed avocado, poached eggs, red pepper, habanero & almond sauce, feta, corn rib (V) (N) 15.5
- Fancy bacon roll**, poached eggs, crispy onions, back bacon, holy f\*ck hollandaise, chilli, paratha roti, add avocado +3.0 15.8
- Smoked salmon royale**, smoked salmon, dark rye, avocado, poached eggs, lemon hollandaise, house chilli pesto 16.3
- The Bondi**, back bacon, poached eggs, chilli and fennel sausage, mushrooms, avocado, house chilli pesto, charcoal sourdough 16.8

## SWEET

- House maple granola**, thick Greek yogurt, fresh berries, toasted coconut (V) (N) Swap Greek yogurt for vegan coconut yogurt, vegan granola (VG,GF,N) +2.0 9.8
- Award winning banana bread sandwich**, whipped mascarpone cream, fresh berries, flaked almonds, honey (V) (N) (note banana bread contains walnuts) 14.0
- Blueberry buttermilk pancakes**, fresh berries, whipped mascarpone cream, pure maple (V), add back bacon +4.0 14.6

### Additions:

- Avocado (VG) +3.0 Back bacon
- Grilled halloumi (V) +4.0 Chorizo
- Clarence Court poached eggs (V) +4.0 Smoked salmon
- HG Walter sausage +4.0

### Substitutions:

- +4.0 Swap activated charcoal sourdough for rye or gluten free bread, swap
- +4.5
- +5.0 scrambled eggs for scrambled tofu
- free

# BRUNCH

(V)-Vegetarian, (VG)-Vegan, (GF)-Gluten free, (DF)-Dairy free, (N)-Nuts, (SH)-Shellfish  
 All dishes may contain traces of nuts. Ask for full allergen/ ingredient list  
 13.5% discretionary service charge added to each bill  
 Please note that we are cashless

# GETTING STARTED

## COFFEE

Coffee for us started in our converted 1970's Ford Transit ice cream van in 2012 at the bottom of the Gherkin building in the City of London. Our highly acclaimed Daisy Green bespoke espresso blend combines speciality grade beans from Brazil, Guatemala & Colombia to create a smooth, chocolatey and nutty espresso blend with just a touch of acidity. This pairs really well with milk for the perfect flat white.

Long black	3.3	Americano	3.5	Piccolo   macchiato	3.5
Flat white	3.8	Latte   Cappuccino	3.9	Hot chocolate	4.4
Matcha	4.6	Mocha	4.6	Iced latte   black	4.5
Extra shot +0.6		Oatly oat milk, almond milk & Bonsoy - free			

## TEA

We first met Emilie, the founder of Good & Proper Tea, in 2012 when we had both just started out in the street food business with our vintage vans. Her commitment to sourcing the finest single origin teas from around the world was infectious and we've worked together ever since. We serve our tea in big pots, perfect for two cups.

Brockley Breakfast   Earl Grey	3.8	Jade tips (green)	3.8
Wild rooibos	4.0	Fresh mint tea	4.0

## SOFT DRINKS

<b>Freshly squeezed OJ</b>	5.5	<b>Fresh apple juice</b>	5.5
<b>Green detox juice</b> , cucumber, apple, spinach, celery, mint	6.2	<b>Red Zinger juice</b> , beetroot, apple, ginger and lemon	6.2
<b>Mixed berry smoothie</b> , mixed berries, almond milk, fresh apple juice, banana and freeze dried strawberries + add almond butter £1.0 + add vanilla whey protein powder £2.0	7.0	<b>Go bananas smoothie</b> , banana, dates, almond butter, coconut and oat milk + add espresso £0.6 + add vanilla whey protein powder £2.0	7.0
<b>House made coolers</b>	5.6		
- Scarlett lemonade			
- Raspberry and lime			

## SOMETHING STRONGER

<b>Freedom Lager</b>	6.8	<b>Sauvignon Blanc</b> , Shaw + Smith, Adelaide Hills (175ml)	12.6
Ice cold pint of lager			
<b>Mimosa</b> , Limited edition Daisy Fizz, freshly squeezed OJ	9.2	<b>Aperol Spritz</b> , Aperol, Daisy Fizz, London Essence soda	11.5
<b>Raspberry Sour</b> , Bombay Sapphire gin, fresh raspberries, fresh lime	13.5	<b>Sriracha Bloody Mary</b> , vodka, tomato consommé, house Sriracha spice mix (Virgin Mary - 8.5)	12.2

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