**BREAKFAST MENU 8.30 - 11.00**

Coconut yoghurt, raspberry and hibiscus compote, chai granola, bee pollen*  £7

Overnight rolled oats, apple, cinnamon and tarragon  £6.25

House banana bread, peanut butter, banana skin jam*  £5.75

Toasted Greenwich sourdough with today's ricotta and London Honey  £6.25

‘No Avocado’ on toast – a tasty smash of edamame, feve and petits pois with mint and chilli on toasted sourdough, feta, savoury seed granola*  £7

Sweetcorn waffles, poached Burford Brown eggs, sriracha hollandaise, panch phoron  £8.25

**FROM THE BAKERY**

Bakery selection from our Greenwich baker  £3.20

House cinnamon and pistachio bun*  £3.50

Almond croissant  £3

Pain au chocolate  £2.75

Pastel de nata  £3

Double chocolate brownie  £3

Bakewell tart  £3.50

Lemon tartlet  £2.75

House baked vegan cookies*  £2

**ON THE COUNTER**

Free range pork Scotch egg with sobrasada, fennel seeds and Maldon salt*  £6.50

Feta and spinach roll with zaatar spice*  £5

Tart of the day  £6.25

Selection of daily changing salads prepared by our chef using seasonal UK vegetables, and ‘Future 50’ ingredients that are high in nutritional density and low in carbon footprint.

**LUNCH MENU 12.00 - 14.30**

Potted H. Forman & Son salmon, celeriac remoulade, grilled granary bread, lemon*  £9.50

Cobble Lane charcuterie including fennel & garlic salami, bresoala, fennel salami and coppacolo, served with house pickles  £9

Cheese of the month from Paxton and Whitfield's, London’s oldest cheese shop, chutney, oatcakes  £11

The London Toastie, Greenwich sourdough with Ogleshield cheese and confit onion*  £7.50

Seasonal soup of the day using ‘Waste Knot’ rescued vegetables, Greenwich sourdough  £5.95

RSA Burger, 35 day aged beef burger patty, toasted brioche bun, beef tomato, kimchi, gochujang mayo, sweet potato fries  £12

RSA Plant Burger, beet and chickpea burger patty, toasted brioche bun, kimchi, gochujang mayo, sweet potato fries*  £12

*Coffee House signature dishes
**HOT DRINKS**

Selection of teas and infusions black / semi skimmed / oat / soya 4 / 25 / 32 / 23 kcal £2.40
Double espresso black / semi skimmed / oat / soya 4 kcal £2.40
Filter coffee black / semi skimmed / oat / soya 4 / 25 / 32 / 23 kcal £2.50
American black / semi skimmed / oat / soya 4 / 25 / 32 / 23 kcal £2.90
Flat white semi skimmed / oat / soya 69 / 90 / 63 kcal £3.00
Latte semi skimmed / oat / soya 99 / 130 / 91 kcal £3.00
Cappuccino semi skimmed / oat / soya 71 / 93 / 65 kcal £3.00
Hot chocolate semi skimmed / oat / soya 161 / 192 / 153 kcal £3.00
Oat milk or soya milk supplement £0.40
Decaf supplement £0.40

**SOFT DRINKS**

Coke, diet coke, lemonade £2.10
Cawston’s ginger beer £2.20
Elderflower Presse £2.50
Radnor water (still / sparkling) £2.00
San Pellegrino Limonata £2.20
Radnor lemon and mint or black cherry £2.50
Fentimans £2.95
Firefly lemon and lime £2.75

**LONDON LARDER SUPPLIERS**

We use produce from our very own specialist supply chain, London Larder. This is made up of a variety of ethical, organic and local suppliers. We believe that high-quality ingredients are the founding base of great menus, and that is certainly reflected in the food we source and prepare at The Coffee House.