

DRINKS

COFFEE

coconut /almond /oat milk + 0.5 double cream + 0.5
Coffee beans provided by our local trader Iron & Fire – decaf available

Espresso	2 / 2.4
Macchiato	2.4 / 2.8
Espresso con Panna	2.5 / 2.9
Americano	2.5 / 2.9
Long black	2.5 / 2.9
Mocha	2.8 / 3.2
Café latte	2.8 / 3.1
Cappuccino	2.7 / 3.1
Flat white	3
Affogato	3.05 / 3.55
Iced latte	2.8 / 3.2
Iced americano	2.6 / 3

TEA

Teapigs Tea 2.20

english breakfast / earl grey / lemon & ginger / green tea & mint / chamomile flowers / honeybush & roibus / chai tea / superfruit / peppermint leaves / mao feng green tea / darjeeling / decaf breakfast

Chai tea latte	3.5
Matcha latte	4
Turmeric latte	3.5

HOT CHOCOLATE

Drinking chocolate	3
White chocolate	3
Children's hot chocolate	2

+ whipped cream & marshmallows 0.5

COLD BEVERAGES

Homemade lemonade	3
Purdeys	3
Coca-Cola	2.7
Diet Coke / Coke Zero	2.5
Sparkling / Still canned water	2
Kombucha	4.5
Iced tea	3

HEALTH SHOTS

Tumeric & Cayenne	3
Lemon & Wheatgrass	3

SMOOTHIES & JUICES

Very berry smoothie	4.5
Green goddess	4.5
Freshly squeezed orange juice	3.5
Fresh carrot, ginger & apple juice	4
Fresh celery juice	4

ALCOHOL

Mimosa	6
Bloody Mary	6
Glass of wine / bottle	5.5 / 20
Glass of prosecco / bottle	6 / 25
ABK Hefeweizen 5.3% (pb)	3.5/5
ABK Hell 5.0% (pb)	3.5/5



Welcome to Medicine Bakery + Gallery

In our search to create unique & meaningful experiences for our visitors we discovered this amazing 2,200 sq ft first floor Victorian space on Birmingham's prominent New Street, previously home to the Royal Society of Birmingham Artists. This venue represented an opportunity to restore a beautiful building to its former glory, yet with a new purpose.

The Birmingham home of Medicine is now host to a programme of exhibitions & events which aim to bring people together & create a conversation for the city. Our space is available for private hire and corporate events in the evening, with bar and catering options available.

Find out more:

medicinebakery.co.uk/events

Enquire about hiring the space:
info@medicinegallery.co.uk

Medicine Event Catering can also cater for all your event, party & corporate conference needs. We provide bespoke catering around the region using high quality local produce & friendly, professional waiting staff in our venue or yours.

Call us to discuss your requirements:




07714 266893

medicynecatering.co.uk



MEDICINE

BAKERY + GALLERY

-  medicinebakery.co.uk
-  [medicinebakerygallerybirmingham](https://www.facebook.com/medicinebakerygallerybirmingham)
-  [medicinebirmingham](https://www.instagram.com/medicinebirmingham)



MEDICINE

BAKERY + GALLERY

Take a seat, peruse our breakfast, brunch & lunch menu & order at the counter.

BREAKFAST

Served all day

BREAKFAST SANDWICHES

served on all butter brioche, vegan brioche or sourdough

Sausage, Bacon & Fried Egg 6.5

Halloumi 7 (v)

grilled halloumi, avocado, pico de gallo & chilli jam

Halloumi & Bacon 7.5

grilled halloumi, avocado, streaky bacon & chilli jam

Falafel 6.5 (pb)

chickpea falafel, pico de gallo, wilted greens, avocado & sriracha mayo

Medicine Breakfast Sandwich 7.5

bacon, fried egg, american cheese & chipotle aoli

ALL DAY BREAKFASTS

Classic Breakfast 12

sourdough toast, free range poached egg, beans, tomato, garlic mushrooms, bacon, sausage, black pudding

Vegetarian Breakfast 12 (v)

sourdough toast, free range poached egg, beans, tomato, garlic mushrooms, falafel, sweet potato & squash, halloumi

Vegan Breakfast 12 (pb)

sourdough toast, beans, tomato, garlic mushrooms, scrambled tofu & wilted greens, falafel, sweet potato & squash, avocado

TOAST

Smashed Avocado 6 (pb)*

on buttered* sourdough toast with radish ceviche, dukkah & pomegranate

Pesto Ricotta on Sourdough 6.5 (v)
with grilled courgette, sautéed greens & fried egg

Homemade Beans on Toast 6 (pb)*

on buttered* chilli sourdough

+ chorizo / black bomber 1.5



ADD TO YOUR BREAKFAST

poached egg 1

fried egg 1

two rashers of bacon 1.5

two rashers of streaky bacon 1.5

avocado 2.5

chilli jam 1.5

black pudding 1

halloumi 2.5

chickpea falafel 1.5

wilted greens 1

BENEDICTS

served on sourdough toast or brioche bun

Classic Benedict 9

honey roasted ham, free range poached eggs & hollandaise

Salt Beef Benedict 11 (gf)

sweet potato rosti, salt beef, fried duck eggs & hollandaise

Harissa Benedict 9 (v)

sautéed greens & tomatoes, mushrooms, free range poached eggs & harissa hollandaise

+ chorizo 1.5



BREAKFAST BOWLS

Apple Pie Overnight Oats 5.5 (pb)

almond butter, baked apple, cinnamon & granola crumb

Granola Jar 4.5 (v)

homemade granola, greek yoghurt, seasonal fruit compote & honey

swap for chia yogurt & agave (pb)

Smoothie Bowl 6.5 (pb)

berry & banana smoothie topped with chia pudding, coconut chips, pumpkin seeds & goji berries



BRUNCH

Salmon & Eggs 10

toasted rye, free range scrambled eggs, smoked salmon & dill crème fraiche

Falafel Tartine 9 (pb)

toasted rye, beetroot homous, radish ceviche, avocado, pico de gallo & chilli jam

Mushrooms on Sourdough 9 (v)

mushroom ragu with fried duck egg on sourdough toast

Free Range Eggs on Toast 5.5 (v)

buttered sourdough toast with scrambled or poached eggs

Turkish Eggs 9 (v) (gf)*

tomato, pepper & chilli ragu, baked eggs, yoghurt, sumac & sourdough toast*

Masala Eggs 8 (v)

Indian spiced scrambled eggs with coriander & chilli, on buttered sourdough toast

swap eggs for tofu (pb)

Medicine Huevos Rancheros 9 (v)

toasted tortilla, refried beans, cheese, pico de gallo fried egg, avocado & lime crema

LUNCH

Harissa Roasted Carrots & Halloumi 9.5 (gf) (v)

served with puy lentils, roast chickpeas & labneh

Duck Confit Tartine 10

french lentil salad on garlic sourdough with crème fraiche

Hearty Seasonal Soup 6

served with sourdough bread

Caribbean Buddah Bowl 11 (gf)

sweet potato & squash puree, jerk chicken, rice & peas, fried plantain, mango salsa, leafy greens, slaw & hot sauce

swap chicken for jerk banana blossom (pb)

GRILLED CHEESE SANDWICHES

available for takeaway

Three Cheese Sourdough 4

Mushroom, Garlic & Comte 4.5

Croque Monsieur 4.5

Salt Beef Reuben on Rye 5

SIDE ORDERS + SMALL PLATES

fries & aoli 3.5

coleslaw 2 (pb)

side salad 2.5

sourdough bread with homous, balsamic & olives 5 / 7 to share



LITTLE ONES MENU

all dishes 5

includes apple juice or milk

Children's Breakfast

vegetarian or vegan available

Grilled Cheese

Cheese & Ham Toastie

French Toast with Maple Syrup

Scrambled Eggs on Brioche Toast

Falafel, Toast & Homous



Please inform us of any allergies or intolerances you may have before ordering – be aware all our food is prepared in a bakery & we cannot guarantee there has been no contact with wheat or nuts. Unfortunately changes to our menu are not available during our busy periods.

(v) vegetarian (vv) vegan (gf) gluten free (pb) plant based
please ask your server for dairy free butters



SWEET

Seasonal Fruit & Mascarpone 9.5 (v)

vanilla brioche french toast with seasonal compote, mascarpone & honey

Bacon & Maple 9

vanilla brioche french toast with streaky bacon & maple syrup

Banana Bread 9.5 (v)

banana bread with mascarpone, pecans, bee pollen granola & honey