

BRIOCHE & BENEDICTS

Sausage Brioche 8.5

Seasoned sausage, streaky bacon, fried egg, chilli jam & rocket on Medicine brioche bun

Medicine Breakfast Sandwich 7

Bacon, fried egg, cheese, chipotle aioli on Medicine brioche bun

Halloumi Brioche (v) 7

Halloumi, pico de gallo, smashed avocado, chilli jam + streaky bacon 1.5

Falafel Sandwich (pb) 6.5(Contains Nuts)
Pumpkin falafel, beetroot hummus,
spinach & roasted red pepper

Harissa Benedict 9.5

Brioche, sautéed greens, field mushroom, tomato, chorizo, poached eggs & harissa hollandaise

Classic Benedict 9

Brioche, honey roast ham, poached egg, hollandaise

SWEET

(Until 2pm)

Bacon & Maple 8.5

Vanilla brioche french toast, streaky bacon & maple syrup

Banana Bread (v) 8.5 (Contains Nuts) served with mascarpone, honey & pecan granola & bee pollen

SOURDOUGH TOAST

Eggs & Sourdough (v) 5.5

Poached / scrambled + smoked salmon 3 / seasonal greens 1.5 / streaky bacon 1.5

Avocado on Toast (pb)* 8 (Contains Nuts) Buttered sourdough*, smashed avocado, pickled radish, pomegranate & dukkha add sides to your dish

BRUNCH

The Medicine 12 (Contains Nuts)

Seasoned sausage, streaky bacon, hash brown, field mushroom, poached egg, tuscan kale, romesco sauce & toast

The Vegan Medicine(pb) 11 (Contains Nuts)
Pumpkin falafel, smashed avocado,
tuscan kale, hash brown, field
mushroom, romesco sauce & toast
+ halloumi 2.5 / poached egg 1

Green Masala Eggs (v) 9

Indian spiced omelette, fresh greens, chilli, coriander, chutney & toast

Huevos Rancheros (v)(gf) 9.5

Corn tortilla, black beans, pico de gallo, fried egg, monterey jack, lime crema, hot sauce

Chilli Crab Scramble Eggs 12

Grilled baby corn, rocket, samphire & mangetout served on toasted sourdough

SIDES + ADD ONS

(Until 2pm)
Hash Brown with Romesco 4
Poached / Fried Egg 1
Sourdough Toast 1.5

(All day)
French Fries & Aioli 4
Buttermilk Fried Chicken 4
Avocado 3
Streaky Bacon 1.5
Halloumi 2.5
Smoked Salmon 3
Tomato & Rocket Salad 3
Seasonal Greens 1.5

Lunch

(From 12pm)

Roasted butternut squash puree on sourdough 10 (v) (Contains Nuts) charred courgette, kale, tenderstem broccoli, cavolo nero, ricotta, poached egg and toasted seeds

Confit duck salad 13 beansprouts, carrot, spring onion, chilli, cucumber, mint, coriander and hoisin dressing
- make Vegan with Smokey Tofu

Buddha Bowl (pb) (gf) 10 Falafel, beetroot hummus, brown rice, greens, pickles, charred tenderstem, avocado, cucumber, cashew ginger dressing & sesame

Broccolini Caesar Salad 9 crispy kale, tenderstem broccoli, sourdough rye croutons, Caesar dressing, anchovies & poached egg

- +streaky bacon 1.5
- + fried chicken 4

Fried Chicken & Watermelon Salad 10 Buttermilk fried chicken & honey hot sauce served with watermelon, cucumber,

mint & pomegranate molasses salad Swap chicken for cauliflower wings (v)

LITTLE ONES MENU

(All day)

Scrambled Eggs on Brioche
French Toast with Maple Syrup
Ham & Cheese Toastie
Toast & Hummus
all £5 with apple juice or milk

DESSERTS

Ice Cream Sandwich 7 double chocolate cookie, with popcorn and M&M Ice cream **Blueberry Cheesecake Ice Cream Cronut** 7.5

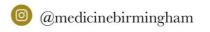
Banana Bread (v) 7 (Contains Nuts)

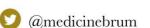
served with mascarpone, honey & pecan granola & bee pollen

(v) vegetarian (gf) gluten free (pb) plant based
* please ask your server for dairy free butters
Unfortunately changes to our menu are not available during our busy periods.

Please inform us of any allergies or intolerances you may have before ordering – all our food is prepared in a bakery & we cannot guarantee there has been no contact with wheat or nuts.









DRINKS

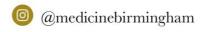
Double Espresso2.5Very Berry Smoothie4Double Macchiato2.7Green Goddess Smoothie4Espresso con Panna2.7Freshly Squeezed Orange Juice3.5Americano2.9Mocha3.7
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Americano 2.9 Mocha 3.7
Mocha 3.7
Café latte 3.1 COCKTAILS
Cappuccino 3.1 Mimosa 7
Flat white 3.1 Summer Fizz 9.5
Affogato 3.55 Gin, Tonic, Elderflower cordial, Strawberries & Mint
Iced Latte 3.1 Aperol Spritz 8
Iced Americano 2.9 Aperol, Prosecco and Soda Unknown Pleasure Bloody Mary 7.5
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LATTES Unknown Pleasure Espresso Martini 7.5 Unknown Pleasure Peach Iced Tea 7.5
Chai Tea Latte 3.6
Matcha Latte 4 DRAFT BEERS
Turmeric Latte 3.6
D 1 D 100
Dairy Free Milk +0.5 Gold Brummie IPA 5.5% 3.5 / 5.5 Coconut /Almond / Oat / Soya
Double Cream + 0.5 CRAFT BEERS
A
English Breakfast 2.6 American Pale Ale Vocation Hop Skip & Juice 5.7% 5.5
Earl Grey 2.6 Tropical Pale Ale
Herbal Tea 2.6 Wiper & True Kaleidoscope 4.2% 5.5
lemon & ginger / chamomile flowers / Pale Ale
honeybush & roibus / chai tea / superfruit / peppermint leaves / Salt Brew Co Hex Project 7.6% 6.5
mao feng green tea / darjeeling / decaff Sour Beer
Attic Brew Co Attic Weiss 4.1% 5.5 Wheat Beer
HOT CHOCOLATE Full Circle Rotator 5.2% 5.5
Hot Chocolate 2.8 DDH Pale Ale
Vegan Hot Chocolate 3 Black Iris Little Nipper 3.8% 6
White Hot Chocolate 2.8 IPA
+ whipped cream & marshmallows 0.5
ORGANIC WINES
SOFT DRINKS Organic Giol Pinot Grigio 7 / 21
Purified Still/ Sparkling 1 Organic Adobe Reserva 7 / 21
ChariTea Black Iced Tea with Lemon 3 Organic Giol Prosecco 6.5 / 21
ChariTea Green Iced Tea with Mint 3 Organic Rose Provence 8 / 24
Homemade Lemonade 3
Sparkling / Still Can O'Water 2
Coke/Diet Coke 3
Fevertree Tonic/ Slimline 2.7

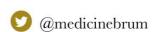
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