

MEDICINE

BAKERY + GALLERY

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 2

Falafel Sandwich (pb)(v) 6.5 (Contains Nuts)

Pumpkin falafel, beetroot hummus, spinach & roasted red pepper

Harissa Benedict 10.5

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

Classic Benedict 10

Brioche, honey roast ham, poached egg, hollandaise

SWEET

Bacon & Maple 9

Vanilla brioche french toast, streaky bacon & maple syrup

Banana Bread (v) 9 (Contains Nuts)

served with nutella mascarpone, honey & pecan granola & bee pollen

Yogurt & Granola (v) 4.5 (Contains Nuts)

Greek yoghurt, homemade granola, seasonal compote, honey

SOURDOUGH TOAST

Eggs & Sourdough (v) 5.5

Poached / scrambled

+ smoked salmon 4 / seasonal greens 2 / streaky bacon 2

Avocado on Toast (pb)* (v) 8 (Contains Nuts)

Buttered sourdough*, smashed avocado, pickled radish, pomegranate & dukkha

add sides to your dish

BRUNCH

The Medicine 13 (Contains Nuts)

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

The Vegan Medicine (pb) 11.5 (Contains Nuts)

Pumpkin falafel, smashed avocado, tuscan kale, hash brown, field mushroom, romesco sauce & toast

+ halloumi 3 / poached egg 1

Green Masala Eggs (v) 9

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

Huevos Rancheros (v)(gf) 10

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

SIDES + ADD ONS

Hash Brown with Romesco 4

French Fries & Aioli 4

Watermelon Salad 4.5

Buttermilk Fried Chicken 4

Fried Cauliflower Wings 4

Poached / Fried Egg 1

Avocado 3

Sourdough Toast 1.5

Streaky Bacon 2

Seasoned Sausage 3

Halloumi 3

Smoked Salmon 4

Tomato & Rocket Salad 3

Seasonal Greens 2

LITTLE ONES MENU

Scrambled Eggs on Brioche

French Toast with Maple Syrup

Ham & Cheese Toastie

Toast & Hummus

all £5 with apple juice or milk

LUNCH

Available from 12pm

Peas and Mozzarella Tartine (v) 10.5 garlic sourdough, heirloom tomatoes, pea puree, peas, broadbeans, buffalo mozzarella, and pesto dressing

+ poached egg 1

Buddha Bowl (pb)(gf)(v) 10 (Contains Nuts)

Falafel, beetroot hummus, brown rice, greens, pickles, charred tenderstem, avocado, cucumber, cashew ginger dressing & sesame

Broccoli Caesar Salad 9

Crispy kale, tenderstem broccoli, sourdough rye croutons, Caesar dressing & poached egg

+ streaky bacon 2

Fried Chicken & Watermelon Salad 11

Buttermilk fried chicken & honey hot sauce served with a watermelon, cucumber, mint & pomegranate molasses salad

swap chicken for cauliflower wings (v)

GRILLED SOURDOUGH SANDWICHES

Grilled Cheese (v) 6

White sourdough, mozzarella, monterey jack & red Leicester

Salt Beef Reuben 7

Rye sourdough, salt beef, pastrami, Swiss cheese, sauerkraut, gherkins, American mustard, Russian dressing

Vegan Reuben (pb) (v) 6.5

Rye sourdough, pastrami, cured celeriac, gherkins, sauerkraut, American mustard, smoked vegan cheese

Croque Monsieur 7

White sourdough, bechamel, honey roast ham & cheese

+ fried egg

Aubergine & Cumin (pb)(v) 6

White sourdough, caramelised onion, cumin, chargrilled aubergine, greens & cashew cheese

+ French fries & Aioli 4

(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.

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DRINKS

IRON & FIRE COFFEE

Double Espresso	2.7
Double Macchiato	3
Espresso con Panna	3
Americano	3.1
Mocha	3.9
Café latte	3.4
Cappuccino	3.4
Flat white	3.3
Affogato	4
Iced Latte	3.3
Iced Americano	3.1

LATTES

Chai Tea Latte	3.8
Matcha Latte	4
Turmeric Latte	4
Dairy Free Milk	+0.5
<i>Coconut / Almond / Oat / Soya</i>	

TEAPIG TEAS

English Breakfast	3
Earl Grey	3
Herbal Tea	3
<i>lemon & ginger / chamomile flowers / honeybush & roibus / chai tea / superfruit / peppermint leaves / mao feng green tea / decaff</i>	

HOT CHOCOLATE

Hot Chocolate	3.2
Vegan Hot Chocolate	3.5
White Hot Chocolate	3.2
+ <i>whipped cream & marshmallows</i>	1

MEDICINE WATER+ 100% Carbon Filtered – Zero Waste

Purified Still/ Sparkling	1.5
Cucumber, Lime and Mint	3
Grapefruit, Honey and Rosemary	3
Blueberry Lemonade	3

SOFT DRINKS

ChariTea Black Iced Tea with Lemon	3
ChariTea Green Iced Tea with Ginger	3
Sparkling / Still Can O'Water	2
Apple Juice	2.5
Coke/Coke Zero	3.3
Eager Pink Grapefruit	3.5
Eager Sicilian Lemon	3.5

SMOOTHIES & JUICES

Very Berry Smoothie	4.5
Green Goddess Smoothie	4.5
Freshly Squeezed Orange Juice	3.5

COCKTAILS

Mimosa	7.5
Unknown Pleasure Bloody Mary	8
Unknown Pleasure Espresso Martini	8
Unknown Pleasure Peach Iced Tea	8
Aperol Spritz	9
<i>Aperol, Prosecco and Soda</i>	

CRAFT BEERS

Pulp Apple Cider	
Cider 4.4%	4
Wiper & True Kaleidoscope 4.2%	5.5
<i>Pale Ale</i>	
Attic Brew Co Attic Weiss 4.1%	5.5
<i>Wheat Beer</i>	
Full Circle Rotator 5.2%	5.5
<i>DDH Pale Ale</i>	

ORGANIC WINES

Organic Giol Pinot Grigio	8 / 24
Organic Adobe Reserva	8 / 24
Organic Giol Prosecco	7.5 / 25

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