

MEDICINE

BAKERY + KITCHEN

DRINKS

IRON & FIRE COFFEE

Double Espresso	2.7
Double Macchiato	3
Espresso con Panna	3
Americano	2.6 / 3
Mocha	3.5
Café latte	2.9 / 3.4
Cappuccino	2.9 / 3.4
Flat white	3.3
Affogato	3.2
Iced Latte	3.5
Iced Americano	3.1

LATTES

Chai Tea Latte	3.5
Matcha Latte	4
Turmeric Latte	4
Dairy Free Milk	+ 0.5
<i>Coconut / Almond / Oat / Soya</i>	
Double Cream	+ 0.5

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 / darjeeling</i>	

HOT CHOCOLATE

Hot Chocolate	3
Vegan Hot Chocolate	3.5
White Hot Chocolate	3
+ <i>whipped cream & marshmallows</i>	0.5

SOFT DRINKS

ChariTea Black Iced Tea	3
ChariTea Green Iced Tea	3
San Pellegrino	3
Sparkling / Still Can O'Water	2.5
Coca Cola	2.7
Diet / Zero Coke	2.5

SMOOTHIES & JUICES

Very Berry Smoothie	4
Green Goddess Smoothie	4
Freshly Squeezed Orange Juice	3.5

COCKTAILS

Mimosa	6.5
Niche Matcha Mojito	7
Niche Mocha Martini	7
Niche Pink Grapefruit Gin Fizz	7

ORGANIC WINES

Organic Giol Pinot Grigio	6 / 18
Organic Adobe Reserva	6 / 18
Organic Giol Prosecco	7 / 21

CRAFT BEERS

Selection of Craft Beers – Ask your server

(v) vegetarian (gf) gluten free (pb) plant based

* please ask your server for dairy free butters

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BRIOCHE & BENEDICTS

Sausage Brioche 8

Seasoned sausage patty, fried egg, streaky bacon, pepper jam & rocket on a brioche bun

Medicine Breakfast Sandwich 7

Bacon, fried egg, cheese & chipotle aioli on a brioche bun

Halloumi Brioche (v) 7.5

Halloumi, pico de gallo, smashed avocado & chilli jam on a brioche bun
+ streaky bacon 1.5

Mushroom Brioche (v) 7

Confit mushroom, avocado, chimicurri & watercress on a brioche bun
(vegan option available)
+ halloumi 3

Harissa Benedict 10

Sourdough, sautéed greens, chorizo, field mushroom, tomato, poached eggs & harissa hollandaise
+ feta 1

Classic Benedict 9

Brioche, honey mustard roast ham, poached eggs & hollandaise

SWEET

Yogurt & Granola (v)(n) 4.5

Greek yoghurt, homemade granola, seasonal compote & honey

Maple & Bacon French Toast 9

Vanilla brioche French toast with streaky bacon & maple syrup

Passionfruit French Toast (v)(n) 9.5

Vanilla brioche French toast with nut crumble, bruleed banana, greek yogurt, passionfruit & honey

Espresso Honeycomb Waffle (v) 9

Sourdough waffle, espresso mascarpone, honeycomb & caramel sauce

BRUNCH

The Medicine (n) 12

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

The Vegan Medicine (pb)(n) 11

Pumpkin falafel, smashed avocado, tuscan kale, hash brown, confit mushroom, romesco sauce & toast
(gluten free without toast)
+ halloumi 3 / poached egg 1

Green Masala Eggs (v) 10

Indian spiced omelette, fresh greens, chilli, coriander, apple chutney & toast
(gluten free without toast)

Jalapeno Cornbread (v) 10

served with whipped honey butter, pico de gallo, avocado & charred sweetcorn
+ fried chicken 4 / streaky bacon 1.5

SIDES + ADD ONS

Hash Brown with Romesco (gf)(pb)(n) 4

Fries & Aioli 3.5

Buttermilk Fried Chicken 4

Poached / Fried Egg 1

Avocado 3

Streaky Bacon 1.5

Halloumi 3

Smoked Salmon 3

Buttered Greens (v) 1.5

Cornbread & Whipped Honey Butter (v) 4

Pumpkin Falafel (gf) 3

Sourdough Toast & Jam 3

Aioli 1

Chilli Jam 1

SOURDOUGH TOAST

Eggs & Sourdough (v) 6

Poached or scrambled eggs on toast
+ bacon 1.5 / smoked salmon 3

Avocado Tartine (n)(pb)* 9.5

Buttered sourdough*, smashed avocado, radish ceviche, pomegranate & dukkah
+ feta / poached egg 1

Salmon Tartine 11

Toasted rye, horseradish creme, capers, smoked salmon, avocado, pickled pink onion & dill

LUNCH

available from 12pm

Buddha Bowl (n)(pb)(gf) 12

Falafel, beetroot hummus, brown rice, greens, pickles, charred tenderstem, avocado, cashew ginger dressing, & sesame
+ fried chicken 4 / halloumi 3

Nashville Burger 11

Buttermilk fried chicken, honey hot sauce, aioli, lettuce, red cabbage & pickles on a brioche bun
+ cheese 1
+ fries & aioli 3.5

Chicken & Waffles 10

Sourdough waffle, buttermilk fried chicken, whipped butter & honey hot sauce

GRILLED SOURDOUGH SANDWICHES

Grilled Cheese (v) 5.5

White sourdough, mozzarella, monterey jack & red Leicester

Salt Beef Reuben 7.5

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

Vegan Reuben (pb) 7

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

Croque Monsieur 7

White sourdough, béchamel, honey roast ham & cheese
Croque Madame + fried egg 1

Mushroom & Chimichurri (pb) 6

White sourdough, mushrooms, smoked vegan cheese & chimichurri

+ Fries & Aioli 3.5

LITTLE ONES MENU

Scrambled Eggs on Brioche

French Toast with Maple Syrup

Ham & Cheese Brioche Toastie

Cheese Brioche Toastie

all £5

with apple juice, milk or baby hot chocolate

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