

# MEDICINE

## BAKERY + KITCHEN

### SANDWICHES & BENEDICT'S

**Sausage Brioche 9.5**

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

**Medicine Breakfast Sandwich 8**

Streaky bacon, fried egg, cheese & chipotle aioli on a brioche bun

**Halloumi Brioche (v) 8.5**

Halloumi, pico de galo, smashed avocado & chilli jam on a brioche bun  
+ streaky bacon 2

**Harissa Benedict 13**

Sourdough, greens, chorizo, confit mushrooms, tomato, poached eggs & harissa hollandaise  
+ feta 1.5

**Classic Benedict 12**

Brioche, honey mustard roast ham or streaky bacon, poached eggs & hollandaise

**Eggs Royale 14**

Brioche, smoked salmon, greens, poached eggs, hollandaise & capers

### SOURDOUGH TOAST

**Eggs & Sourdough (v) 7.5**

Poached or scrambled eggs on toast  
+ smoked salmon 5 / streaky bacon 2

**Avocado Tartine (pb)(n)\* 13**

Buttered sourdough\*, smashed avocado, semi dried tomatoes, radish ceviche, pomegranate & dukkah  
+ feta 1.5 / poached egg 1.5 / smoked salmon 5

**Smoked Salmon Tartine 14**

Toasted rye, dill cream cheese, capers, smoked salmon, smashed avocado, pickled pink onion & lemon

**Chilli Scrambled Eggs 12**

homemade sambal eggs on sourdough with greens & pickled pink onion  
(contains fish sauce)

**Mushroom Tartine (v) 12**

Miso & garlic mushrooms with greens on sourdough  
(vegan option available)  
+ fried or poached egg 1.5 / fried duck egg 1.7

### BRUNCH

**The Medicine (n) 14**

Szechuan sausage patties, streaky bacon, hash brown, field mushroom, poached egg, greens, almond romesco sauce & sourdough toast  
+ black pudding 1.7

**The Vegan Medicine (pb)(n) 13**

Pumpkin falafel, smashed avocado, greens, hash brown, field mushroom, almond romesco sauce & sourdough toast  
(available gluten free without toast)  
+ halloumi 3.5 / poached egg 1.5

**Fried Chicken French Toast 14**

with whipped honey butter, maple syrup, buttermilk fried chicken & honey hot sauce

**Huevos Rancheros (v)(gf) 13**

Corn tortilla, black beans, Monterey Jack cheese, pico de galo, fried eggs, smashed avocado, lime crema & hot sauce  
+ chorizo 2

### SWEET

**Yogurt & Granola (v)(n) 6**

Greek yoghurt, homemade granola, seasonal fruit compote & honey

**Maple & Bacon French Toast 12**

Vanilla brioche French toast with streaky bacon & maple syrup

**Passionfruit French Toast (v)(n) 13**

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

### SIDES & ADD ONS

Sourdough Toast & Jam (v) 4.5  
Hash Brown & Romesco (gf)(n) 5  
Fries & Aioli 4  
Fried / Poached Egg 1.5  
Fried Duck Egg 1.7  
Smashed Avocado (pb) 4  
Streaky Bacon 2  
Grilled Halloumi 3.5  
Smoked Salmon 5.5  
Dressed Salad (pb) 4  
Pumpkin Falafel (gf) 3  
Buttermilk Fried Chicken (gf) 6  
Garlic / Chipotle Aioli 1  
Honey Hot Sauce (v) 1.5

### LUNCH

**Korean Fried Chicken Sandwich 12**

Buttermilk fried chicken, gochugang glaze, sriracha mayonnaise, slaw & sesame on a brioche bun

**Korean Fried Chicken (gf) 12**

Buttermilk fried chicken strips, gochugang glaze, sriracha mayonnaise, slaw & sesame

**Honey Hot Chicken Sandwich 12**

Buttermilk fried chicken, honey hot sauce, aioli, & gherkins on a brioche bun

+ Fries & Aioli 4

**Buddha Bowl (n)(pb)(gf) 13.5**

Falafel, beetroot hummus, brown rice, greens, pickled vegetables, tenderstem, avocado, cashew ginger dressing, & sesame  
+ fried chicken 6 / + halloumi 3.5

### GRILLED SOURDOUGH SANDWICHES

**Grilled Cheese (v) 7**

White sourdough, mozzarella, monterey jack & red Leicester

**Salt Beef Reuben 9**

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

**Plant Based Reuben (pb) 8.5**

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

**Croque Monsieur 8.5**

White sourdough, béchamel, honey roast ham & cheese  
+ fried egg 1.5

+ Fries & Aioli 4 / Dressed Salad 4

### LITTLE ONES MENU

Scrambled Eggs on Brioche  
French Toast with Maple Syrup  
Ham & Cheese Brioche Toastie  
Cheese Brioche Toastie  
Fried Chicken & Chips  
all £7

with apple juice, milk or baby hot chocolate

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

\*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 allergens you may have before ordering as whilst we do our best we cannot guarantee there is no trace of eggs, wheat or nuts.

An optional service charge is added to each bill

# MEDICINE

## BAKERY + KITCHEN

### IRON & FIRE COFFEE

Double Espresso	3
Double Macchiato	3.3
Espresso con Panna	3.5
Americano	3.3 / 3.8
Mocha	4.1 / 4.6
White Mocha	4.1 / 4.6
Caffé latte	3.9 / 4.3
Cappuccino	3.8 / 4.2
Flat white	3.8
Affogato	4.9
Iced Latte	3.9
Iced Americano	3.5
Extra Coffee Shot	+ 0.55
Syrup Shot	+ 0.55
Double Cream	+ 0.55

### LATTES

Chai Latte	4
Iced Chai Latte	4
Matcha Latte	4.5
Iced Matcha Latte	4.5
Turmeric Latte	4.3
Dairy Free Milk	+ 0.55
<i>Coconut / Almond / Oat / Soya</i>	

### TEAPIG TEAS

English Breakfast	3.3
Earl Grey	3.3
Iced Tea with Lemon	3.5
Herbal Tea	3.3

*lemon & ginger / chamomile flowers / honeybush & rooibos / chai tea / superfruit / peppermint leaves / mao feng green tea / darjeeling / decaf*

### HOT CHOCOLATE

Hot Chocolate	3.7
+ <i>whipped cream &amp; marshmallows</i>	1
Vegan Hot Chocolate	4.25
+ <i>dairy free whipped cream</i>	1

### SOFT DRINKS

Coca Cola	3.6
Coke Zero	3.5
Diet Coke	3.5

### MEDICINE WATER +

Grapefruit, Honey & Rosemary	3.6
Homemade Lemonade	3.6
Blueberry Lemonade	3.6
Cucumber, Lime & Mint Cooler	3.6

### SMOOTHIES & JUICES

Very Berry Smoothie (pb)	5
Green Goddess Smoothie (pb)	5
Peanut, Date, Banana & Almond (pb)	5
Fresh Orange Juice	4

### COCKTAILS

Mimosa	7.5
Espresso Martini	10
Pornstar Martini	10
Bloody Mary	9

### WINE

	250ml / bottle
Terre del Noce Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	9 / 24
Finca La Colonia Malbec, Bodega Norton. <i>Mendoza, Argentina</i>	9.5 / 27
Golden State Zinfandel Rose <i>California, USA</i>	8 / 22

### SPARKLING WINE

Organic Prosecco Biologico <i>DOC, Veneto</i>	8 / 27
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### BEER

Please ask server for seasonal lagers, ales & IPA

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