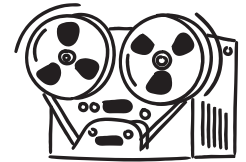




BREAKFAST MENU



LIGHT BITES

Porridge with Spiced Berry Compôte (V) (GF) £6
Creamy oats topped with warm spiced berry compôte, cardamom dust, and a swirl of maple butter.

Pumpkin Seed Granola Bowl (V) (GF) £6.5
Toasted pumpkin seed granola served with yoghurt, mixed seasonal fruit, sunflower seeds, and a touch of cardamom.

Toast with Maple Butter & Berry Compôte (V) £6
Fresh sourdough toast with whipped maple butter and our spiced berry compôte.

House Hash Browns (V) (GF) £4.5
Crispy golden hash browns served with house chilli mayo.

MUFFINS & MELTS

Add a builder's tea, filter coffee, or chai for £2.
All served with a side of cornichons.

Lea & Perrins Cheddar Melt (V) £7.5
A rich cheddar melt with Lea & Perrins, served with masala-spiced Heinz beans.

1001 Sausage Muffin £8
Beef & pork patty, American cheese, Dalston egg, mustard mayo, in a toasted muffin. + Add bacon for £2

1001 Bubble + Squeak Muffin (V) £7.5
Crispy veggie potato patty, American cheese, Dalston egg, and mustard mayo in a toasted muffin. Vegan option available.



BRUNCH COCKTAILS

Served from 11:00am



Bloody Mary £9
Vodka, Marmite, lemon juice, pickle brine, celery salt, chilli, Worcestershire sauce. Garnished with banderillas.

Peach Bellini £9
House peach purée and sparkling wine.

Garibaldi £9
Campari and fresh orange juice.

Espresso Martini £12.5
Vodka, High Grade Espresso, Tonka Bean Extract.

BRUNCH PLATES

Add a builder's tea, filter coffee, or chai for £2.

Plate One £13.5
Sausage and bacon, 2 Dalston eggs, spiced Heinz masala beans, cumin-roasted portobello mushroom, vine tomatoes, and crispy house hash browns.

Plate Two (V) £13.5
Crispy bubble & squeak patty, Dalston eggs, cumin-roasted portobello mushroom, sautéed spiced artichoke, vine tomatoes, madras-brined halloumi, and crispy house hash browns.

Plate Three (VG) £10.5
Delicately seasoned crushed avocado on a golden bubble & squeak patty, 1001 chilli oil, and vine tomatoes.
+ Poached Dalston egg +£2
+ Madras-brined halloumi +£2

Plate Four (V) £10.5
Baked masala saag eggs with garlic, caramelised onion, spinach, chilli oil, and masala dust. Served with sourdough.

Plate Five (V) £12
Cardamom brûléed challah (French toast) with fresh berries, maple butter, and your choice of Chantilly cream or vanilla ice cream.

HOT DRINKS

Americano - £4.00
Flat White - £4.00
Cappuccino - £4.20
Latte - £4.20

Builder's Tea - £1.50
Chai Tea - £3.00
Green Tea - £3.00
Earl Grey Tea - £3.20

** More teas and coffees available on request **

VG = Vegan | V = Vegetarian | GF = Gluten Free

For dietary requirements, allergies, or questions, please ask a member of staff.

Some dishes can be adapted for vegan or gluten-free diets.

A discretionary service charge of 12.5% will be added to your bill.