



BREAKFAST	Coconut Chia Bowl (vegan) (gluten free) served with toasted coconut, strawberries and pure maple syrup	7.00
	House Nut Granola (gluten free) (nuts) served with greek yogurt and summer berries	7.50
BRUNCH	Liège Waffles served with cream cheese chantilly and summer berries	11.50
	Banana Pancakes with Vegan Honeycomb (vegan)(dairy free)(gluten free)(nuts) served with strawberry compote, coconut yoghurt and pure maple syrup	12.50
	Scrambled Eggs and Creamy Mushrooms On Toast	11.00
	Crumpets, Poached Eggs, Smoked Haddock and Red Leicester Sauce	11.50
	TAB Abundant Avocado (vegan) (nuts) on sourdough toast with our house coriander dressing	11.50
	Chicken Katsu Sando and Celeriac Remoulade on white country loaf	12.50
	<i>add</i> Beetroot Cured Salmon	5.00
Poached Egg	2.50	
Avocado	2.50	
Smoked Crispy Bacon	4.00	
DESSERT	Carrot Cake with Cream Cheese Chantilly	4.00
	Banana and Pecan Cake (nuts) glazed with Valrhona 36% Milk Chocolate	4.50

(vegan) suitable for vegans (dairy free) suitable for lactose intolerance (nuts) contains nuts  
Dishes may contain traces of any of the above. Please inform the team if you are allergic to any of the above.

There is a discretionary 12.5% service charge added to your bill.

All above prices are inclusive of VAT.

We are cashless. Digital payment welcome.

**HOUSE COFFEE**  
BOCCA, Netherlands  
FLYING HORSE, London

Espresso	2.60
Macchiato	2.80
Piccolo	3.00
Cortado	3.00
Flat White	3.20
Cappuccino	3.20
Latte	3.20
Americano	3.20
Daily Filter	3.40
Mocha	4.00
70% Cacao	

**ICED COFFEE**

Iced Espresso Tonic	4.50
Iced Filter	3.20
Iced Latte	3.50
Iced Americano	3.50
Iced Mocha	4.50

**HOT CHOCOLATE**  
MORK CHOCOLATE

Hot Chocolate	3.80
70% Cacao	
Iced Chocolate	4.00
70% Cacao	
Alternative milk	+ 0.30
House espresso	+ 1.50

**SINGLE BATCH TEA**  
LALANI & CO.

<b>MATCHA</b>	
Kagoshima, Japan. Organic Sae Midori	
<b>Green Velvet</b>	4.20
Authentic Japanese matcha tea	
<b>Matcha Latte</b>	4.20
<b>Iced Matcha Latte</b>	4.50
<b>Iced Green Velvet</b>	4.50
<b>Iced Nitro Matcha</b>	4.50
Nitro infused matcha velvet tea gives it a thicker, smoother and fuller body without adding other ingredients	

**BLACK**

<b>Darjeeling</b>	4.00
Niroula Garden, Darjeeling, India 2nd Flush 2018	
Infused at 90 C	
<b>Imperial Black</b>	5.50
Jun Chiyabari Garden, Hile, Nepal Autumn 2018	
Infused at 90 C	

**OOLONG**

<b>Hand Rolled Oolong</b>	4.00
Mann Garden, Himachal Pradesh, India 1st Flush 2017	
Infused at 80 C	
<b>Kyoto Oolong</b>	6.50
Nakai Gardens, Kyoto, Japan Nibancha 2017	
Infused at 70 C	

**GREEN**

<b>Silverleaf Green</b>	4.00
LaKysiew Garden, Meghalaya, India Autumn 2017	
Infused at 70 C	
<b>Green Pearl Gyokuro</b>	8.00
Nakai Family, Kyoto, Japan Ichibanacha 2018	
Infused at 40 C	

**PU'ER TEA**  
TEASPEC TEA  
Yunnan, China  
Fermented and aged in Malaysia

<b>Raw</b>	4.50
First consumed more than 2,000 years ago. Fresh floral, rich aftertaste. Infused at 90 C	
<b>Ripe</b>	4.50
Accelerated fermentation technique to remove astringency. Woody, mellow full flavoured. Infused at 90 C	

**FRESH TEA**

<b>Ginger Lemon Tea</b>	3.00
<b>Fresh Mint Tea</b>	3.00

**JUICE & SMOOTHIE**

<b>Green</b>	6.50
Avocado, kiwi, spinach, apple juice	
<b>Almond Passion</b>	6.50
Banana, passion fruit, almond milk	
<b>M.O.B</b>	6.50
Mango, orange juice, banana	
<b>Fresh Orange Juice</b>	4.00
<b>Fresh Apple Juice</b>	4.00

**KOMBUCHA**  
JARR

<b>Ginger</b>	4.00
<b>Raspberry</b>	4.00

**BOTTLED WATER**

<b>Still or Sparkling</b>	
<b>Small</b>	2.80
<b>Large</b>	3.80

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We are cashless. Debit and credit cards welcome

 @tabxtablondon

**TEARD**