

SHOT

L O N D O N

B R E A K F A S T

English Shot Breakfast

Eggs your way, hashbrowns, sliced avocado, charcoal labneh, side salad, sourdough.

Eggs . Dairy . Gluten

\$23

Viennoiserie Basket

Basket of 6 Mini Viennoiseries, sourdough, jam, coffee halva, cottage cheese, honey, butter.

Eggs . Dairy . Gluten . Sesame

\$12

Granola yoghurt bowl

Greek yogurt topped with savory Zaatar granola, fresh blueberries and raspberries, drizzled with seeded honey and garnished with fresh mint.

Eggs . Dairy . Gluten

\$13

P A S T R Y

Plain Croissant

Golden and flaky plain croissant.

Eggs . Dairy . Gluten

\$6

Pain Suisse

Golden and flaky, filled with fresh homemade pastry cream and rich dark chocolate.

Eggs . Dairy . Gluten

\$8

Berries Danish

Soft and crunchy danish filled with homemade pastry cream and mixed berries.

Eggs . Dairy . Gluten . Berries

\$9

Crème Brûlée Danish

Soft and crunchy Danish filled with crème brûlée, topped with burnt sugar and blueberries.

Eggs . Dairy . Gluten . Berries

\$9

Nutella Bow

Golden & flaky croissant filled with Nutella.

Eggs . Dairy . Gluten

\$9

Pistachio Croissant

Flaky croissant filled with silky pastry cream and rich pistachio paste.

Eggs . Dairy . Gluten . Nuts

\$8

Almond Croissant

Flaky croissant filled with silky pastry cream and rich almond cream, topped with almond flakes and powdered sugar.

Eggs . Dairy . Gluten . Nuts

\$8

SANDWICHES

Charcoal Labneh

Charcoal labneh, roasted red pepper sauce,
Pecans, olive oil, sourdough.

Dairy . Gluten . Tree Nuts

\$13

Goat Dates

Goat cheese, dates, seeded honey, toasted almonds,
sourdough.

Dairy . Gluten . Tree Nuts . Sesame

\$13

Kimchi Halloumi

Grilled halloumi, kimchi, roasted red pepper sauce, seeded
honey, arugula, hazelnuts, brioche.

Dairy . Gluten . Tree Nuts . Sesame

\$15

Turkey Sandwich

Smoked turkey, emmental cheese, pesto sauce, cornichons,
cherry tomatoes, lollo rosso, sourdough.

Dairy . Gluten . Tree Nuts

\$22

Salmon Club

Smoked salmon, whipped goat cheese, fried egg,
avocado, lemon segments, fried capers, caviar, brioche.

Eggs . Dairy . Gluten . Fish

\$24

Thai Chicken Sandwich

Thai grilled chicken, red cabbage, carrot, coriander, sesame,
avocado slices, Asian sweet chili sauce, multi-seed ciabatta.

Eggs . Gluten

\$23

Steak Comté Chimichurri

Australian Wagyu MB2 grilled steak, Comté cheese, cream
cheese, caramelized onions, arugula, chimichurri mayo sauce,
jalapeños, sourdough.

Eggs . Dairy . Gluten

\$29

SALADS

Caesar

Grilled gem lettuce, sourdough crumble,
parmesan crisps, fried capers, Greek yogurt caesar dressing.

Gluten . Dairy . Eggs . Shellfish

\$14

Add on Chicken \$6

Add on Shrimp \$10

House Greens & Za'atar Granola

Avocado, Granny Smith apples, curly endives, gem lettuce,
pomelo, arugula, za'atar house granola, light citrus dressing.

Tree Nuts . Sesame

\$16

Burrata Artichoke

Burrata, marinated grilled artichokes, cherry tomatoes,
arugula, pistachio caramel croquant, artichoke pesto dressing.

Dairy . Tree Nuts

\$24

Beef Vietnamese Glass Noodle

Glass noodles, Australian Wagyu MB2 grilled beef,
gem lettuce, cucumber, edamame, mint, basil,
coriander, roasted peanuts, lime soy.

Gluten . Peanuts . Soy

\$28

A D D O N S

Eggs	\$2
Avocado	\$2
Kimchi	\$2
Smoked Salmon	\$10
Labneh Dip	\$2
Sourdough Slice	\$2
Waguu Meat MB2	\$9

S O F T S E R V E

Chocolate Soft Serve

Rich chocolate soft serve topped with hazelnuts, gold flakes.

Dairy . Chocolate . Nuts . Glucose

\$12

Yogurt Soft Serve

Creamy yogurt soft serve.

Dairy . Nuts . Glucose

\$11

Double Swirl Soft Serve

A blend of our chocolate and yogurt soft serve.

Dairy . Chocolate . Nuts . Glucose

\$11

A D D O N S

Hazelnuts	\$1
Gold Flakes	\$1
Chocolate Drizzle	\$1
Fresh Fruits and Honey	\$4

DESSERT

Chocolate Cherry Cake

Layers of chocolate génoise, vanilla mousse, raspberry purée, and dried cherries, dipped in milk chocolate and hazelnuts, topped with fresh cherries and whipped cream.

Eggs . Dairy . Gluten

\$12

Chocolate Orange Cake

A rich chocolate biscuit base layered with silky chocolate mousse, biscuit sans farine and a vibrant orange crème brûlée center, finished with a glossy chocolate glaze and gold flakes.

Eggs . Dairy . Gluten

\$10

Mayfair Chocolate Cake

Flourless biscuit layered with silky chocolate mousse and crisp feuilletine, coated in a glossy chocolate glaze and finished with crunchy feuilletine and edible gold.

Eggs . Dairy . Gluten

\$13

Chocolate Tart

A buttery cocoa tart shell filled with rich chocolate ganache, finished with velvety chocolate mousse and a glossy chocolate glaze.

Eggs . Dairy . Gluten

\$13

Chocolate Bridge Cake

Light chocolate mousse layered over flourless chocolate biscuit, finished with chocolate ganache, fresh raspberry, and edible gold.

Eggs . Dairy . Gluten

\$12

Vanilla English Cake

Moist vanilla English cake slice topped with smooth chocolate montée and salted caramel.

Eggs . Dairy . Gluten

\$10

Lemon Tart

A vanilla tart shell filled with almond cream and smooth lemon cream, topped with toasted meringue, fresh raspberry, and lemon zest.

Eggs . Dairy . Gluten

\$13

Caramel Crown

Layers of chocolate génoise, silky chocolate mousse, and salted caramel, finished with a glossy caramel glaze, fresh raspberry, and edible gold.

Eggs . Dairy . Gluten

\$13

Chocolate Slice

Moist chocolate cake slice topped with smooth chocolate mousse and garnished with fresh raspberry, strawberry, and blueberries.

Eggs . Dairy . Gluten

\$10

Red Tart

A vanilla tart shell layered with almond cream and pastry cream, topped with whipped cream and fresh strawberries, blueberries, raspberries.

Eggs . Dairy . Gluten

\$13

Almond Tart

A buttery vanilla tart filled with rich almond cream, topped with toasted almond flakes and a dusting of icing sugar.

Eggs . Dairy . Gluten . Tree Nuts

\$13

H O U S E B L E N D

Brazil, Ethiopia & Sumatra

Nuts, biscuits, jammy black cherry with spicy earthy notes.

Double Espresso	\$6
Single Espresso	\$5
Macchiato	\$6
Cortado	\$6
Flat White	\$6
Cappuccino	\$7
Iced Latte	\$7
Hot Latte	\$7
Long Black	\$6
Americano	\$6
Iced Americano	\$6
Mocha	\$8
Espresso Tonic	\$9
Dirty Espresso	\$8

S H O T S I G N A T U R E I C E C U B E C O F F E E

House Blend	\$11
Swiss Water Decaf	\$12
Colombia Granja La Esperanza	\$16
Shot Pistachio Ice Cube Coffee	\$13
Shot Spanish Ice Cube Coffee	\$12
Shot Cola Coffee	\$18

H O U S E S I N G L E O R I G I N C O F F E E S

Swiss Water Decaf Espresso, Macchiato, Flat White, Americano, Cappuccino, Latte.	\$8
Colombia Granja La Esperanza Espresso, Macchiato, Flat White, Americano, Cappuccino, Latte.	\$13
Filter Coffee V60 Swiss - Decaf.	\$12
Filter Coffee V60 Colombia La Esperanza.	\$17
Filter Coffee V60 Costa Rica Geisha.	\$19

MATCHA

Iced Matcha	\$9
Hot Matcha	\$9

TEA

English Breakfast Tea	\$8
Earl Grey Tea	\$8
Rooibos Bourbon Tea	\$8
Ginger Breeze Tea	\$8
Sencha Green Tea	\$8
Jasmine Pearls Tea	\$8
Peppermint Tea	\$8
Hibiscus Soothing Hot	\$8
Hibiscus Iced Tea	\$8

SOFT DRINKS

Orange Juice	\$6
Sprite	\$4
Diet Sprite	\$4
Coca-cola	\$4
Diet Coke	\$5
Tonic Water	\$4
Still Water	\$2.75
Sparkling Water	4\$

ADDONS

Make it Large	\$2.5
Agave Syrup	\$1
Hazelnut Syrup	\$1
Honey Syrup	\$1
Caramel Syrup	\$1
Vanilla Syrup	\$1
Sugar Free Vanilla Syrup	\$1
Pistachio Sauce	\$2.5
Spanish Sauce	\$2.5
Almond Milk	\$2
Coconut	\$2
Oat Milk	\$1.5
Soya Milk	\$2.5
Lactose Free	\$0.5
Full Fat Fresh Milk	\$0
Skimmed Milk	\$0