



COLLECTION BRUNCH

Served until 3pm Mon-Fri & until 4pm at weekends at Portman Village, Little Venice, Nova Victoria & Grand Union Canal

COLD

House made maple granola , served w thick Greek yogurt, fresh berries, honey, chia seeds, flaked almonds & flowers (N) (V)	7.5
Summer porridge , coconut, quinoa, chia & flaxseed porridge w fresh berries, activated almonds, candied seeds, freeze dried berries, & flowers (GF) (N)	8.6
Quinoa porridge , coconut milk, cashew butter, roasted plums, maple nut sprinkle (vegan, GF, N, low carb)	8.6
Famous banana bread sandwich , two slices of our award winning banana bread loaded w mascarpone, fresh berries, flaked almonds & honey (N) (V)	9.7

HOT

Coconut bread french toast , served w thick Greek yogurt, fresh & freeze dried berries, griddled mango, shaved coconut, bee pollen & pure maple (GF) (V)	10.8
Two free range eggs , poached, scrambled or fried on charcoal bread* w house made chilli pesto & cucumber ribbon (V) Add bacon, avocado, sausage (+2.5 each)	7.0
Avocado on charcoal , charcoal bread* w avocado, labne, lime & lemon dukkah (N) (V) Add free range poached egg (+2.0) Add house made chilli pesto (+2.0)	8.2
Healthy start, celeriac toast , avocado, poached eggs, broccoli, sun blush tomatoes (vegan – eggs) (only available at Darcie & May Green)	12.4
Broccoli & corn fritters , served w avocado, poached free range egg & house made chilli pesto (GF) (V) Add back bacon (+2.5)	12.2
Shakshouka , (GF) baked free range eggs w spiced tomatoes & labne served w charcoal bread* (Not GF) (V)	10.5
Smoked salmon royale , smoked salmon on dark rye w avocado, spinach, poached free range eggs & lemon hollandaise	12.6
Fancy bacon roll , crispy onion crusted free range poached eggs, back bacon, The Ribman's Holy F*ck Hollandaise & fresh chilli on paratha roti Add avocado (+2.5)	12.9
The Bondi , poached free range eggs, back bacon, sausage, mushrooms, house made chilli pesto & avocado on charcoal bread*	13.2
Smashed avocado , charcoal bread*, pomegranate, crispy quinoa (Vegan, Clean) (only available at Timmy Green) Add feta poached egg +3.0 each	8.2
Buttermilk blueberry pancakes , fresh blueberries, mascarpone, pure Vermont maple (V) (only available at Timmy Green) Add extra berries or maple bacon (+3.0 each)	11.4
Hot & healthy breakfast greens , seasonal greens, poached free range egg, halloumi soldiers, flaked almonds, balsamic dust (GF) (N) (V) (only available at Timmy Green)	10.5
Steak & eggs , broken crispy rice, mushrooms, rump steak, fried eggs, chimichurri (only available at Timmy Green from 11am)	15.8
Timmy's burger , prime 8oz beef burger, mature cheddar, charcoal brioche bun*, chilli pineapple salsa, hand cut twice cooked duck fat fries (only available at Timmy Green from 11am) Add back bacon (+2.5), fried egg (+2.0) or truffle mayo (+2.0)	15.0
Quinoa porridge , coconut milk, cashew butter, roasted plums, maple macadamia sprinkle (vegan, GF, N) (only available at Darcie & May Green)	7.0

BOTTOMLESS BRUNCH LET'S GET THE PARTY STARTED...

£39.5 per person

one **cold** item, one **hot** item, **bottomless** prosecco & mimosas + **bottomless** coffee (5.0) + **bottomless** smoothies/juices (8.0)
Available for the whole table only, for a maximum of 2 hours

SIDES

House made chilli pesto 2.5 | Avocado / back bacon 2.5 | Charcoal bread* 2.5 | Superfood blood sausage 3.0

Full allergy list available

(GF) Made with gluten free ingredients but in a kitchen which uses gluten & nuts. (N) Contains nuts. (V) Vegetarian

*Our exclusive charcoal bread is organic, cold fermented activated charcoal sourdough



COLLECTION

BRUNCH DRINKS

COFFEE & TEA

Espresso - our special blend roasted exclusively for us by The Roasting Party

Double espresso	2.6
Americano	2.9
Piccolo / Macchiato	2.9
Flat white / Latte / Cappuccino	3.2
House made chai	3.5
House made hot chocolate	3.5
Matcha latte	4.0
Extra shot	+0.5
Regular soy / Almond milk	+0.6
Bonsoy	+1.0
Loose leaf tea (500ml pot) by Good and Proper Tea	3.0 - 4.0
Brockley Breakfast (3.0), Darjeeling 2nd Flush (3.0), Iron Buddha (4.0), Jade Tips (3.0), White Peony (4.0), Wild Rooibos (3.5), Lemongrass (3.5), Fresh Mint (3.5)	

JUICES & SMOOTHIES

Freshly squeezed orange juice	3.5
Red zinger juice , freshly squeezed beetroot, carrot, apple & ginger	5.0
Green detox juice , freshly squeezed cucumber, spinach, celery & apple	5.0
Go bananas smoothie , banana, fat free frozen yogurt, low fat milk & agave, served w banana chips & bee pollen	5.8
Yogi berry smoothie , mixed berries, fat free frozen yogurt, low fat milk, served w edible roses & freeze dried berries	5.8
Vegan nut smoothie , banana, cashews, vanilla, maldon sea salt, chia seeds, almond milk & agave, served w banana chips (N)	5.8
Caffeine hit smoothie , banana, dates, almond milk, almonds & our espresso, served w shaved coconut & freshly roasted coffee beans (N)	5.8

HARD

Classic bloody Mary	8.0
Prosecco , Ca di' Alte	6.5 / 29.0
Fresh mimosa	7.0
Sparkling moscato , Innocent Bystander	7.0 / 33.0
Fourpure Pils Lager (330ml)	4.0
Fourpure Pale Ale (330ml)	4.0
Fourpure Session IPA (330ml)	4.0

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