



24 HOUR CAFÉ, RESTAURANT & BAR

ALDGATE BLOOMSBURY CHELSEA

BREAKFAST ANY TIME

VEGGIE

- FRUIT SALAD** 6.95
greek yoghurt, honey
- MUESLI OR GRANOLA** 6.50
banana, mixed berries, greek yoghurt
- ORGANIC PORRIDGE** 6.50
mixed berry compote
or apple & cinnamon
- BELGIAN WAFFLE** 7.95
mixed fruit, mascarpone, cinnamon,
maple syrup /add crispy bacon +2.50
- VEGGIE BREAKFAST** 7.95 / 11.95
fried egg, toasted english muffin,
wilted spinach, hash browns, grilled
tomato, mushroom, baked beans

CLASSICS

- BUTTERMILK PANCAKES** 8.95
mixed fruit, maple syrup + choice
of crispy bacon, ice cream or nutella
- BREAKFAST WRAP** 8.50
scrambled eggs, chorizo,
hash browns, roasted peppers,
fried onions, guacamole
- FULL ENGLISH** 8.95 / 12.95
fried egg, toasted english muffin,
cumberland sausage, crispy bacon,
grilled tomato, mushroom, baked beans
- ENGLISH BREAKFAST MUFFIN** 6.95
fried egg, cumberland sausage,
crispy bacon, melted cheddar
- BACON OR SAUSAGE BAP** 4.95

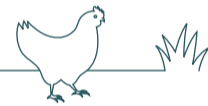
- BUBBLE 'N' SQUEAK** 8.95
poached eggs, potato rosti,
crispy bacon, hollandaise
- STEAK & EGGS** 12.95
minute steak, scrambled eggs,
grilled tomato, hash browns
- JUST ADD**
grilled tomato, mushrooms,
baked beans +1.25
fried, boiled, poached egg +1.25
cumberland sausage, chorizo +2.00
crispy bacon, hash browns,
avocado +2.50
smoked salmon +5.00

EGG LOVERS

- EGGS & GRANARY TOAST** 5.50
poached, boiled or fried
scrambled +1.00
- SCRAMBLED EGGS, SMOKED
SALMON, GRANARY TOAST** 10.95
- POACHED EGGS, AVOCADO
& CHILLI JAM** 8.95
toasted sourdough
- EGGS BENEDICT** 5.95 / 9.95
- EGGS FLORENTINE** 5.95 / 9.95
- EGGS ROYALE** 6.95 / 10.95
add spinach +1.50 / +3.00

OMELETTES

- ALL SERVED WITH MIXED LEAF
SALAD OR TOAST
- SPANISH OMELETTE** 8.95
chorizo, potatoes, tomatoes, onions
- VQ OMELETTE** 9.95
ham, gruyère, spinach
- MAKE YOUR OWN** 6.50
+ 1.00 PER FILLING
from a choice of spinach, red
peppers, cheddar, bacon, mushrooms,
ham, onions, tomatoes, gruyère
- egg white omelettes +2.00



WE ONLY USE FREE RANGE EGGS & ORGANIC MILK



DISHES TO SATISFY ALL TASTES AT ANY TIME OF DAY OR NIGHT

DAY MENU

SMALLS

- HOMEMADE HUMMUS** 4.50
warm flat bread
- HALLOUMI FRIES** 5.95
tzatziki
- SPICY CHICKEN WINGS** 5.50
piri-piri sauce
- BREADED BUTTERFLY
KING PRAWNS** 5.95
sweet chilli sauce

STARTERS

- AVOCADO & TOMATO BRUSCHETTA**
 5.95
basil, garlic, olive oil
- MEZZE PLATE** 7.50
falafel balls, tabbouleh, roasted
vegetables, hummus, warm flat bread
- PROSCIUTTO INVOLTINI** 7.50
buffalo mozzarella, rocket,
balsamic vinegar dressing
- CHICKEN & VEGETABLE GYOZA** 7.50
shredded spring onion,
chilli soya dressing

SALADS

- VQ SALAD** 9.95
pomegranate, feta, baby beetroot,
butternut squash, mixed leaves, honey
roasted pine nuts, dijon vinaigrette
- WARM GOATS' CHEESE SALAD** 9.50
roasted peppers, tomato, green leaves,
sweet chilli sauce, toasted ciabatta
- CAESAR SALAD** 7.95
add chicken +3.00
add crispy bacon +2.50
add poached egg +1.25
- COBB SALAD** 11.95
grilled chicken, crispy bacon, avocado,
tomato, green leaves, soft boiled egg,
roquefort, house dressing

PASTA

- PENNE ARRABBIATA** 8.50
spicy tomato sauce, baby mozzarella
add chorizo +2.00 / chicken +3.00
- SPAGHETTI BOLOGNAISE** 10.95
grated parmesan
- SMOKED SALMON TAGLIATELLE** 12.50
leeks, cream, cracked black pepper
- SPAGHETTI CARBONARA** 11.95
crispy pancetta, egg, cream, parmesan

SIDES

- FRENCH FRIES** 3.50
- CHUNKY CHIPS** 3.95
- SWEET POTATO FRIES** 4.50
- CHEESY FRIES** 4.50
- DIRTY FRIES** 4.95
- MAC 'N' CHEESE** 4.95
- ONION RINGS** 3.95
- HASH BROWNS** 3.50
- STEAMED SPINACH** 4.50
- MIXED SALAD** 3.95
- COLESLAW** 3.95
- GARLIC BREAD** 3.50 W/CHEESE 3.95

BURGERS

- CLASSIC BEEF 6OZ / 12OZ** 7.50 / 11.50
add cheddar cheese, fried egg
or caramelised onions +1.25
add crispy bacon or guacamole +2.50
- SWEET CHICK** 7.50
breaded chicken burger, tomato,
lettuce, sweet chilli mayo
- SOUTHERN STACK** 9.50
southern fried chicken, cheddar,
coleslaw, hash browns, lettuce,
tomato, sweet chilli mayo

- MEXICANA** 9.50
breaded chicken burger, chorizo, salsa
chipotle, tomato relish, guacamole,
lettuce, mexicana cheese, mayonnaise
- LAMBTASTIC** 9.50
lamb burger, feta, rocket, pomegranate,
aioli, red onion & cumin jam
- FALATZIKI** 7.95
falafel balls, beetroot, halloumi,
red peppers, rocket, tzatziki, hummus
- FUN-GI** 8.50
goats' cheese, flat mushroom,
rocket, pesto, aioli

MAINS

- BEER BATTERED FISH & CHIPS** 13.50
garden peas, tartare sauce
- SMOKED HADDOCK
& SALMON FISHCAKES** 12.50
steamed spinach, cream sauce
- SALMON FREGOLA** 17.50
salmon fillet, fennel, lemon, fregola,
watercress, fresh chilli, mint, pesto
- BBQ BABY BACK RIBS** 14.50 / 18.95
smoky bbq sauce, coleslaw, french fries
- 8OZ RIBEYE STEAK** 20.95
chunky chips, grilled tomato –
bearnaise, chimichurri or
peppercorn sauce

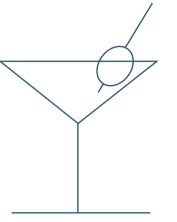
CHICKEN

- CLUB SANDWICH** 10.95
grilled chicken, crispy bacon,
lettuce, tomato, melted cheddar,
mustard mayonnaise
- BUTTERMILK CHICKEN
& BELGIAN WAFFLE** 10.95
maple syrup
- HALF CHICKEN – PIRI-PIRI
OR LEMON & HERB** 14.50
herby diced potatoes
- CHICKEN MILANESE** 13.95
breaded chicken breast, fried egg,
spaghetti pomodoro

DESSERTS

- SALTED CARAMEL CHURROS** 6.95
caramel sauce
- APPLE CRUMBLE & CUSTARD** 6.95
- WARM CHOCOLATE BROWNIE** 6.95
vanilla ice cream, chocolate sauce
- NY BAKED VANILLA CHEESECAKE** 6.95
raspberry compote
- LOTUS BISCOFF BAR** 6.95
caramel sauce
- STICKY TOFFEE PUDDING** 6.95
vanilla ice cream, toffee sauce
- ICE CREAM (PER SCOOP)** 1.50
vanilla, chocolate, strawberry,
salted caramel

DRINKS



24 HOUR ALCOHOL LICENCE

CHAMPAGNE & PROSECCO

PROSECCO SPUMANTE EXTRA DRY, BORGO DEL COL ALOTO, ITALY **6.50 / 32.00**

MOET & CHANDON IMPERIAL BRUT **9.95 / 55.00**

125ML GLASS / 750ML BOTTLE

VEUVE CLICQUOT YELLOW LABEL **79.00**

RUINART ROSÉ **89.00**

DOM PERIGNON **250.00**

WHITE WINE

EL ZAFIRO BLANCO, 'EXTREMADURA', SPAIN **3.95 / 4.95 / 18.95**

Delightfully clean & refreshing with moreish citrus fruit.

PINOT GRIGIO, CA LUCA, VENETO, ITALY **4.50 / 5.95 / 22.95**

Light easy drinking style – lovely aromas of apple & pear.

SAUVIGNON BLANC, WHALE POINT, WESTERN CAPE, SOUTH AFRICA **4.95 / 6.50 / 24.95**

Vibrant gooseberry fruit character with a zesty lemon fragrance.

PICPOUL DE PINET, 'LANGUEDOC', SEL ET DE SABLE, FRANCE **5.75 / 7.25 / 28.95**

A speciality of the Languedoc coast, deliciously floral & dry.

UNOAKED CHARDONNAY, SUR LIE, 'BON VALLON', DE WETSHOF ESTATE, ROBERTSON, SOUTH AFRICA **5.95 / 7.50 / 30.00**

A cut above your normal Chardonnay – expressive fruit, unoaked yet with great depth.

125ML GLASS / 175ML GLASS / 750ML BOTTLE

SAUVIGNON BLANC, WAIRAU RIVER, MARLBOROUGH, NEW ZEALAND (SUSTAINABLE PRODUCTION) **6.25 / 8.25 / 34.00**

Mouth-watering Kiwi Sauvignon – classic gooseberry & refreshing citrus fruit.

GAVI 'CORTESE', TENUTA NEIRANO, PIEMONTE **6.75 / 8.75 / 36.00**

Inviting citrus fruit character with moreish minerality and a lovely lingering finish.

ALBARINO, GENIO Y FIGURA, BODEGAS ATTIS, RIAS BAIXAS, GALICIA, SPAIN **38.00**

Bursting with ripe peach and nectarine, subtle minerality and a lovely fresh citrus acidity.

CHABLIS, DOMAINE ALAIN GAUTHERON, FRANCE **45.00**

Small Domaine Chablis mouthtingling minerality, lemony fruit & ever so drinkable!

COCKTAILS ALL 9.95

HIGHBALL

24 HOUR LIFE

Belvedere Vodka, Vanilla Syrup, Strawberry Puree, Cranberry Juice

CUCUMBER COLLINS

Whitley Neill Aloe Cucumber Gin, Gomme Syrup, Lemon Juice, Soda Water

BLOODY RIPPER

Eristoff Vodka, Passion Fruit Puree, Blood Orange Puree, Grenadine Syrup, Orange Juice, Lemonade

DARK'N'STORMY

Chairman's Spiced Rum, Ginger Beer, Lime Juice

TUMBLER

PAINKILLER

Deadman's Fingers Coconut Rum, Chairman's Spiced Rum, Orange Juice, Coconut Puree, Pineapple Juice

NEGRONI

Gordon's Gin, Campari, Martini Rosso

TOMMY'S MARGARITA

Jose Cuervo Reposado Tequila, Lime Juice, Agave Syrup

MARTINI

PORN STAR MARTINI

Belvedere Vodka, Passoa Liqueur, Passion Fruit Puree, Vanilla Syrup, Shot of Prosecco

ESPRESSO MARTINI

Eristoff Vodka, Kahlua Coffee Liqueur, Espresso Shot, Gomme Syrup

TROPICAL DAIQUIRI

Bacardi Carta Blanca Rum, Lime Juice, Gomme Syrup, Tropical Fruit, Pineapple Juice

BERRY DAIQUIRI

Bacardi Carta Blanca Rum, Lime Juice, Gomme Syrup, Berries, Cranberry Juice

SIDECAR

Hennessey VS Cognac, Cointreau Orange Liqueur, Lemon Juice

VIRGIN 5.50

MORNING PASSION

Passionfruit, Blood Orange, Orange, Lemonade

BERRY GOOD

Berries, Coconut, Watermelon, Cream

MINT CUCUMBER TWIST

Apple Juice, Mint, Cucumber, Sugar Syrup, Lime Juice

VIRGIN MARY

Tomato Juice, Spicy Mix, Lemon

RED WINE

EL ZAFIRO TINTO, 'EXTRAMEDURA', SPAIN **3.95 / 4.95 / 18.95**

Charming red berry fruit character, soft & well rounded.

CABERNET MERLOT, BOATMAN'S DRIFT, WESTERN CAPE, SOUTH AFRICA **4.50 / 5.95 / 22.95**

Lovely, supple wine with inviting flavours of blackcurrant & plum.

MALBEC, LE POTAGER DU SUD, GRAND CUVÉE, IGP D'OC, FRANCE **5.50 / 6.95 / 27.95**

Appealing, generous & fruity with deft use of oak.

MONTEPULCIANO D'ABRUZZO RISERVA, TOR DEL COLLE, ITALY **5.75 / 7.25 / 28.95**

Crammed with ripe cherry fruit, spicy notes & svelte tannins.

125ML GLASS / 175ML GLASS / 750ML BOTTLE

RIOJA GARNACHA SEMI-CRIANZA, AZABACHE, BODEGAS ALDEANUEVA, SPAIN **6.25 / 8.25 / 34.00**

Attractive cherry & plum scented spice flavours – lovely smooth & tempting palate.

PINOT NOIR, WAIRAU RIVER, MARLBOROUGH, NEW ZEALAND (SUSTAINABLE PRODUCTION) **6.75 / 8.75 / 36.00**

The perfect 'Trinity' of Pinot Noir flavours – raspberries, cherries & violets!

ESTATE MALBEC, FINCA SOPHENIA, TUPUNGATO, MENDOZA, ARGENTINA **41.00**

Deep rich & intense with fine tannins & juicy dark fruit flavours.

LA RESERVE D'ANGLUDET, MARGAUX, BORDEAUX, FRANCE 2ND WINE OF CHATEAU D'ANGLUDET **49.00**

Delicious Cabernet dominant Claret that surpasses expectations!

COLD PRESS

BERRY BOOST 4.95

Strawberry, Apple, Lemon, Mint

SWEET CITRUS 4.95

Orange, Lemon, Tangerine, Grapefruit, Turmeric, Cayenne, Black Pepper

EASY GREEN 4.95

Kale, Spinach, Celery, Romaine, Cucumber, Apple, Lemon

CLEAN CARROT 4.95

Carrot, Orange, Apple, Ginger

FIERY APPLE 4.95

Apple, Lemon, Ginger

SMOOTHIES

BERRY-GO-ROUND 5.50

Raspberry, Blackberry, Strawberry

ENERGISER 5.50

Grape, Blueberry, Strawberry, Banana

TROPICAL KICK 5.50

Passion Fruit, Pineapple, Mango

DETOX 5.50

Blueberry, Banana, Carrot, Courgette, Ginger

SIX-A-DAY 5.50

Mango, Pineapple, Banana, Broccoli, Spinach, Celery

ICED DRINKS

MILKSHAKES 4.95

Vanilla, Honeycomb, Strawberry, Chocolate, Banana, Nutella, Oreo, Salted Caramel

ICED LATTE, ICED MOCHA 2.95

Add Vanilla, Caramel, Hazelnut **+0.50**

JUICES

FRESHLY SQUEEZED ORANGE 3.95

APPLE, CRANBERRY, GRAPEFRUIT, PINEAPPLE OR TOMATO **3.25**

ROSÉ WINE

PINOT GRIGIO 'RAMATO', IL BARCO, VENETO, ITALY **4.50 / 5.95 / 22.95**

Elegant pale pink with soft & seductive cherry fruit.

125ML GLASS / 175ML GLASS / 750ML BOTTLE

'WHISPERING ANGEL', COTES DE PROVENCE ROSÉ, CHATEAU D'ESCLANS, FRANCE **45.00**

The perfect rosé! Rose petal pink, sublime summer fruit flavours & delightfully dry.

BEER & CIDER

PRAVHA (PINT) **5.50**

OFFSHORE PILSNER (PINT) **5.75**

CHIEFTAIN IPA (PINT) **5.75**

ATLANTIC PALE ALE (PINT) **5.75**

STAROPRAMEN (330ML BOTTLE) **4.50**

BLUE MOON WITBIER (330ML BOTTLE) **5.00**

DOOM BAR (500ML BOTTLE) **5.50**

LUCKY SAINT – 0.5% ABV UNFILTERED LAGER (330ML BOTTLE) **4.50**

ASBALL CIDER (330ML BOTTLE) **5.00**

REKORDERLIG STRAWBERRY & LIME (500ML BOTTLE) **6.50**

REKORDERLIG PASSION FRUIT (500ML BOTTLE) **6.50**

HOT DRINKS

COFFEES

Espresso, Macchiato **2.25**
Americano, Cappuccino, Latte, Double Espresso **2.75**
Flat White, Mocha **2.95**

ORGANIC TRADITIONAL TEAS 2.25

English Breakfast, Earl Grey

CHAI LATTE 3.50

ALMOND OR OAT MILK **+0.50**

ORGANIC TEAS 2.50

Supreme Matcha Green
Three Chamomile
Chamomile, Vanilla & Manuka Honey
Elderberry & Echinacea
Three Mint
Vanilla Chai

HOT CHOCOLATE (CHANTILLY) 2.95

Add Marshmallows **+0.50**

SOFT DRINKS

COKE, DIET COKE, COKE ZERO **3.25**

SAN PELLEGRINO LIMONATA OR ARANCIATA **3.25**

GINGER BEER **3.25**

GINGER ALE, TONIC WATER **2.00**

STILL & SPARKLING WATER (330ML / 750ML) **2.25 / 4.50**



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