



# 24 HOUR CAFÉ, RESTAURANT & BAR

ALDGATE BLOOMSBURY CHELSEA EUSTON NOTTING HILL

## BREAKFAST ANY TIME

### VEGGIE

**FRUIT SALAD** **V GF 6.95**

greek yoghurt, honey

**MUESLI OR GRANOLA** **V 5.50**

banana, mixed berries, greek yoghurt

**ORGANIC PORRIDGE** **V 5.50**

mixed berry compote  
or apple & cinnamon

**BELGIAN WAFFLE** **V 6.95**

mixed fruit, mascarpone, cinnamon,  
maple syrup /add crispy bacon **+2.00**

**VEGGIE BREAKFAST** **V 6.95 / 10.95**

fried egg, toasted english muffin,  
wilted spinach, hash browns, grilled  
tomato, mushroom, baked beans

### CLASSICS

**BUTTERMILK PANCAKES** **7.95**

mixed fruit, maple syrup + choice  
of crispy bacon, ice cream or nutella

**BREAKFAST WRAP** **7.95**

scrambled eggs, chorizo,  
hash browns, roasted peppers,  
fried onions, guacamole

**FULL ENGLISH** **7.95 / 11.95**

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** **4.50**

**BUBBLE 'N' SQUEAK** **GF 7.95**

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** **V 4.50**

poached, boiled or fried  
scrambled **+1.00**

**SCRAMBLED EGGS, SMOKED  
SALMON, GRANARY TOAST** **9.95**

**POACHED EGGS, AVOCADO  
& CHILLI JAM** **V 7.95**

toasted sourdough

**EGGS BENEDICT** **4.95 / 8.95**

**EGGS FLORENTINE** **V 4.95 / 8.95**

**EGGS ROYALE** **5.95 / 9.95**  
add spinach **+1.50 / +3.00**

### OMELETTES

**ALL SERVED WITH MIXED LEAF  
SALAD OR TOAST**

**SPANISH OMELETTE** **8.50**

chorizo, potatoes, tomatoes, onions

**VQ OMELETTE** **GF 8.50**

ham, gruyère, spinach

**MAKE YOUR OWN** **5.95**  
**+ 95P 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** **V 4.50**

warm flat bread

**HALLOUMI FRIES** **V 5.95**

tzatziki

**SPICY CHICKEN WINGS** **4.95**

piri-piri sauce

**BREADED BUTTERFLY  
KING PRAWNS** **5.50**

sweet chilli sauce

### STARTERS

**AVOCADO & TOMATO BRUSCHETTA**

**VE 4.95**

basil, garlic, olive oil

**MEZZE PLATE** **V 6.95**

falafel balls, tabbouleh, roasted  
vegetables, hummus, warm flat bread

**PROSCIUTTO INVOLTINI** **6.95**

buffalo mozzarella, rocket,  
balsamic vinegar dressing

**CHICKEN & VEGETABLE GYOZA** **6.95**

shredded spring onion,  
chilli soya dressing

### SALADS

**VQ SALAD** **V GF 8.95**

pomegranate, feta, baby beetroot,  
butternut squash, mixed leaves, honey  
roasted pine nuts, dijon vinaigrette

**WARM GOATS' CHEESE SALAD** **V 8.50**

roasted peppers, tomato, green leaves,  
sweet chilli sauce, toasted ciabatta

**CAESAR SALAD** **6.95**

add chicken **+2.95**

add crispy bacon **+2.00**

add poached egg **+1.25**

**COBB SALAD** **GF 10.95**

grilled chicken, crispy bacon, avocado,  
tomato, green leaves, soft boiled egg,  
roquefort, house dressing

### PASTA

**PENNE ARRABBIATA** **V 7.95**

spicy tomato sauce, baby mozzarella  
add chorizo **+2.00 / chicken +2.95**

**SPAGHETTI BOLOGNAISE** **9.95**

grated parmesan

**SMOKED SALMON TAGLIATELLE** **10.95**

leeks, cream, cracked black pepper

**SPAGHETTI CARBONARA** **10.95**

crispy pancetta, egg, cream, parmesan

### SIDES

**TRUFFLED POTATO CRISPS,  
BLUE CHEESE DIP** **3.00**

**FRENCH FRIES** **3.00**

**CHUNKY CHIPS** **3.50**

**SWEET POTATO FRIES** **4.00**

**CHEESY FRIES** **4.00**

**MAC 'N' CHEESE** **4.50**

**ONION RINGS** **3.50**

**STEAMED SPINACH** **4.00**

**MIXED SALAD** **3.50**

**COLESLAW** **3.50**

**TOASTED SOURDOUGH** **2.50**

**GARLIC BREAD** **3.00 W/CHEESE 3.50**

### BURGERS

**CLASSIC BEEF 6OZ / 12OZ** **6.95 / 10.95**

add cheddar cheese, fried egg

or caramelised onions **+1.25**

add crispy bacon or guacamole **+2.00**

**SWEET CHICK** **6.95**

breaded chicken burger, tomato,  
lettuce, sweet chilli mayo

**SOUTHERN STACK** **8.50**

southern fried chicken, cheddar,  
coleslaw, hash browns, lettuce,  
tomato, sweet chilli mayo

**MEXICANA** **8.95**

breaded chicken burger, chorizo, salsa  
chipotle, tomato relish, guacamole,  
lettuce, mexicana cheese, mayonnaise

**LAMBTASTIC** **8.95**

lamb burger, feta, rocket, pomegranate,  
aioli, red onion & cumin jam

**FALATZIKI** **V 6.95**

falafel balls, beetroot, halloumi,  
red peppers, rocket, tzatziki, hummus

**FUN-GI** **V 7.50**

goats' cheese, flat mushroom,  
rocket, pesto, aioli

### MAINS

**BEER BATTERED FISH & CHIPS** **12.95**

garden peas, tartare sauce

**SMOKED HADDOCK  
& SALMON FISHCAKES** **11.50**

steamed spinach, cream sauce

**SALMON FREGOLA** **16.95**

salmon fillet, fennel, lemon, fregola,  
watercress, fresh chilli, mint, pesto

**BBQ BABY BACK RIBS** **13.50 / 17.95**

smoky bbq sauce, coleslaw, french fries

**8OZ RIBEYE STEAK** **19.95**

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** **13.50**

herby diced potatoes

**CHICKEN MILANESE** **12.95**

breaded chicken breast, fried egg,  
spaghetti pomodoro

### DESSERTS

**APPLE CRUMBLE & CUSTARD** **5.95**

**WARM CHOCOLATE BROWNIE** **6.50**

vanilla ice cream, chocolate sauce

**BAKED VANILLA CHEESECAKE** **6.95**

raspberry compote

**RASPBERRY TART** **VE GF 6.95**

**STICKY TOFFEE PUDDING** **6.50**

vanilla ice cream, toffee sauce

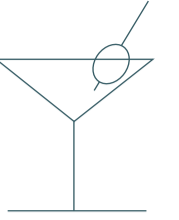
**ICE CREAM (PER SCOOP)** **GF 1.50**

vanilla, chocolate, strawberry,  
salted caramel

**SPECIALS  
AVAILABLE**

PLEASE ASK

# 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, PIEDMONT **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

### SUPERFOOD ORGANIC SMOOTHIES

##### GREENS & PINEAPPLE 4.95

Avocado, Pineapple, Kale, Lime, Banana, Ginger, Moringa

##### COCAO & BANANA 4.95

Almonds, Dates, Cocoa Powder, Cacao Nibs, Maca, Cinnamon, Banana, Hemp Protein

##### ACAI & BERRIES 4.95

Cherries, Blueberries, Raspberries, Lemon, Acai, Banana

##### MANGO & AVOCADO 4.95

Mango, Apple, Avocado, Coconut, Lemon, Pineapple, Ashwagandha

ALMOND OR OAT MILK **+0.50**

### 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**

ASPALL 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

##### 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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