

COFFEE

ESPRESSO	2.00/2.30
MACCIATO	2.20
CORTADO	2.30
FLAT WHITE	2.50
AMERICANO	2.20/2.40
CAPPUCINO	2.30/2.50
LATTE	2.40/2.60
MOCHA	3.20/3.60
FILTER COFFEE	1.50/1.80
add espresso shot	0.50
add syrup	0.50
decaf and alternative	
milk available	

TEA

BREAKFAST TEA	2.00
DECAF BREAKFAST TEA	2.00

LOOSE LEAF TEA

all available as iced teas

ASSAM	2.40
EARL GREY	2.40
GUNPOWDER GREEN	2.40
JASMINE GREEN	2.40
LEMON AND GINGER	2.40
RED BERRY INFUSION	2.40
PEPPERMINT	2.40
CHAMOMILE	2.40

WINE

WHITE	175/250/BTL
percheron, chenin blanc, SA	3.95/5.50/15.95
piattini, pinot grigio, IT	4.95/6.50/18.95
RED	
percheron, shiraz mourv, SA	3.95/5.50/15.95
benjamin, malbec, AR	5.50/7.00/19.95
ROSE	
percheron, garnacha, SA	3.95/5.50/15.95
SPARKLING	
durello spumante brut, IT	5.00/----/19.95
fonsecca prosecco brut, IT	----/-----/25.00

SGL/DBL

HOT DRINKS

CHAI LATTE	3.00
chai syrup, steamed milk, cinnamon	
TUMERIC LATTE	3.00
tumeric, honey and steamed milk	
MILK OR WHITE HOT CHOCOLATE	3.00
flakes of single-origin chocolate melted into steamed milk served with cream and marshmallows	

SMOOTHIES

THE GREEN ONE	4.00
kale, banana, lime, tumeric, apple, black pepper	
THE RED ONE	4.00
red berries, banana, cranberry, apple, chia seeds	

SOFT DRINKS

STILL WATER	1.95
SPARKLING WATER	1.95
SAN PELLIGRINO	2.50
lemon, orange, blood orange	
FENTIMAN'S	2.50
ginger beer, rose lemonade, dandelion & burdock, cherry cola, elderflower	
JUICE	2.00
orange, apple, cranberry, pineapple	
FENTIMANS TONIC	1.50
tonic water, light tonic, grapefruit	

BEER & CIDER

CORONA	3.50
MORETTI	3.50
ESTRELLA GALICIA	3.50
CURIOUS IPA	4.00
CURIOUS APPLE CIDER	3.50
REKORDERLIG	4.50
strawberry and lime, mixed fruit	

SIREN

FOOD x COFFEE x BAR x EVENTS

GIN

	SGL/DBL
TANQUERAY fentiman's tonic water, juniper berries, lime wedges and watermelon	5.00/7.00
HENDRICK'S fentiman's tonic water, juniper berries, cucumber and rose petals	6.00/8.00
PORTOBELLO ROAD fentiman's pink grapefruit tonic water, juniper berries and pink grapefruit slices	6.00/8.00
SLINGSBY'S RHUBARB fentiman's tonic water, juniper berries, red berries and basil	6.50/8.50
OPIHR fentiman's tonic water, juniper berries, fresh ginger and orange slices	6.50/8.50
GUEST GIN please ask your server for this months choice	6.50/8.50

THE CLASSICS

NEGRONI gin, campari, sweet vermouth	7.50
DARK AND STORMY rum, ginger beer, lime	7.50
MARGARITA tequila, lime, triple sec, sugar, salt	7.50

THE ALTERNATIVES

PINEAPPLE AND GINGER MOJITO spiced rum, pineapple juice ginger, mint, lime, gomme	7.50
APPLE BEE'S KNEES gin, lemon, honey, apple	7.50
STRAWBERRY FIELDS white wine, vanilla vodka, strawberry, gomme, basil.	7.50

SPRITZ

APEROL SPRITZ aperol, fizz, soda	6.50
ROSE SPRITZ rose wine, chambord, fizz, soda	6.50
GIN SPRITZ gin, elderflower, soda, fizz	6.50
DE MURE SPRITZ creme de mure, soda, fizz	6.50

BRUNCH COCKTAILS

BLOODY MARY vodka, tomato juice, sriracha, worcestershire, celery, s & p	6.00	MIMOSA fresh orange juice, fizz	5.00 18.00 JUG
RED SNAPPER vodka, tomato juice, sriracha, worcestershire, celery, s & p	6.00	BEEROSA fresh orange juice, beer	5.00 18.00 JUG
SWEET GREEN ICED TEA iced green tea, rum, apple juice, peach, berries	6.50	HOT FLAT WHITE RUSSIAN hot espresso, vanilla vodka, tia maria, steamed milk	7.50
		COFFEE SPIKE bourbon, brandy, rum, tia maria, vanilla vodka, amaretto, frangelico	3.00

BIG PLATES

THE MEAT ONE

1 sausage, 2 bacon,
2 poached eggs,
chorizo & chickpea cassoulet,
skillet potatoes,
field mushrooms,
& toasted bloomer
8.00

THE VEGGIE ONE

1 veggie sausage, fried halloumi,
2 poached eggs,
roasted tomatoes,
skillet potatoes,
field mushrooms,
& toasted bloomer
8.00

THE VEGAN ONE

avocado, wilted spinach,
spiced chickpeas,
roasted tomatoes,
skillet potatoes,
field mushrooms,
& toasted bloomer
7.00

TOASTED WHITE BLOOMER
with butter or soya spread VE 2.00
with peanut butter, jam or honey 2.50

ALMOND & DATE GRANOLA 4.50
with yoghurt, chia seeds &
strawberry compote VE

BACON ON TOAST 4.00
Crispy smoked bacon on
buttered white bloomer

SAUSAGE ON TOAST 4.00
Butchers sausage on
buttered white bloomer

SCRAMBLED EGGS & 4.00
WHIPPED HERB RICOTTA
on toasted white bloomer V

EXTRAS

1 poached egg / 1 sausage 1.00

2 smoked bacon rashers 1.00

Avocado / Fried halloumi 2.00

SKILLET POTATOES 3.95

charred, crushed new potatoes
with roast garlic aioli V/VE

CACIO E PEPE FRIES 3.95

skin on fries in black pepper &
parmesan with roast garlic aioli V

HALLOUMI FRIES 4.95
with green tahini sauce V

FRITTATA OF THE DAY 6.00
served with rosemary foccacia V

AVOCADO & POACHED EGGS 6.00
Smashed avocado on toasted white
bloomer topped with poached eggs,
roast chickpeas & red pepper flakes V/VE

CREAMY GARLIC MUSHROOMS 5.50
on rosemary & rocksalt focaccia in
garlic cashew cream VE

CHORIZO & NEW POTATO HASH 7.00
with pepperdew peppers, fried eggs,
parmesan & rosemary & rocksalt focaccia

STEAK & EGGS 8.00
Flat iron steak with fried eggs,
wilted spinach & skillet potatoes

BELGIAN STYLE WAFFLES

BACON & EGGS 4.50
Crispy smoked bacon, scrambled
eggs & maple syrup

NUTELLA & BANANA 3.50
melted nutella, banana &
whipped cream

STRAWBERRIES & CREAM 3.50
strawberry compote, whipped
cream & fresh berries

V = Vegetarian VE = Vegan or alternative available
Please ask your server for our fully Vegan and Gluten Free menu

WEEKEND BRUNCH
9am to 3pm