

THE COUNTER & KITCHEN

SOUP OF THE DAY with bread & butter 4.5
SANDWICHES (please see counter) 5.5/6

SALADS 4 each or 3 salads 9 or 4 salads 9.95
 Roasted New Potatoes & Green Beans **GF/NF/DF**
 Sweet Potato & Chick Peas with Tahini drizzle **GF/DF/NF**
 Aubergine Almond Bulgur with Pomegranate Salsa **DF**
 Carrot & Red Pepper **GF/DF/NF**
 Beetroot, Fennel, Pear with Pistachios **GF/DF**
 Red Quinoa Cannelini Beans -
 with Roasted Red Peppers **GF/DF/NF**
 Tabbouleh **DF/NF**
 Peach with feta cheese, finely chopped chilli and
 pomegranate molasses **NF/GF**

MAINS Choice of 2 salads 12 or 3 salads 13
 Chicken leg with lemon, tarragon and shallot 8.5
 Roasted vegetable lasagna 8.5
 Sweet chilli glazed salmon fillet 8.5
 Red pepper, spinach & feta frittata 7
 Filo pie of the day 6
 Sweet potato served with pulled lamb 7
 Quesadilla Veg - roasted veg & cheese 8.95
 Quesadilla Chicken - tomato, red onion & cheese 8.95

HOMEMADE BURGERS with potato wedges 9.95
 Prime Beefburger in a brioche bun
 Slow Cooked Pulled Lamb Burger
 Chicken thigh, roasted peppers, halloumi in Flatbread
 Portobello Mushroom & Halloumi Burger with roasted
 aubergine, roasted peppers & hummus
 Grilled Chorizo with roasted peppers avocado rocket
 in a brioche bun
 Add Cheese .5 / Bacon 1

FRESH JUICES Single 3 Mixed 3.2
 Apple / Orange / Carrot / Lime / Ginger

12pm - LUNCH - 5pm

CAFÉ / DELI / BISTRO

ROUTE

DALSTON JUNCTION



MONMOUTH COFFEE

Espresso	2	Flat White	2.7
Americano	2.4	Cappuccino	2.7
Latte	2.7	Mocha	2.9
Hot Chocolate	2.7	Chai Latte	2.9
Babyccino	.7	Macchiato	2.4
Almond / Soya milk	.2		

KANDULA TEA Cup 2.1 / Pot 3.5
 English Breakfast / Earl Grey / Green / Moroccan Mint /
 Peppermint / Mango Green / Ebony Chai / Chamomile Rose /
 Pink Ceylon / Strawberry Hibiscus / Lemon & Ginger

SOFT DRINKS

Still/Sparkling Water Sml /Lrg	2/3
Coke/Diet Coke	2.5
San Pellegrino Lemon/Orange	2.5
Luscombe Juices	2.5
Vita Coco small	2.5
Homemade Lemonade	3

BEERS 4.9

Peroni / Corona / Quilmes / Cusquena / Sagres

Red Church brewery Craft Beers 4.6

Shoreditch Blonde / Bethnal Pale Ale / Hoxton Stout

ASPALL SUFFOK CYDERS 4.9

Crisp Draught / Isabel's Berry / Harry Sparrow Classic

WINES

WHITE glass 125ml / carafe 500ml / bottle
 Organic Cataratto 2014, Sicily, Italy 5/18/23
 Sauvignon Blanc, La place 2014, France 5.5/19.5/25
 Mariana Branco 2015, Portugal 5.8/21/28
 Pinot Grigio Mandrarossa, 2014, Italy 6/22/30
 Les Gendrines, Cotes du Rhone 2014, France 6.5/24/36
 Mont Rubi, WHITE, Spain 2015 6/22/30

ROSE glass 125ml / carafe 500ml / bottle
 Conde Valdemar 2014, Rioja Spain 5/18/22
 Terra Vecchia 2014, Rose France 6/20/26

RED glass 125ml / carafe 500ml / bottle
 Organic Nero D'Avola 2014, Sicily Italy 5/18/23
 Terra Andina 2014, Pinot Noir Reserva, Chile 5.5/20/28
 Mariana Red 2015, Portugal 5.8/21/28
 Duras Cabernet 2014, French 6/22/30
 Remolinos Vineyard 2013, Malbec, Mendoza Argentina 6.5/23/35
 Mont Rubi BLACK 2015, Spain 6/22/30

DESSERT WINE glass 75 ml / bottle
 Muscat Beaumes 2012, de Venise Durban 4.5/34

SPARKLING glass 125ml / bottle
 Divina Cava, Pere Ventura Cava Spain 5/27
 Arcobello Prosecco, Vino Spumante, Italy 6.5/32

COCKTAILS

Red Snapper gin, tomato juice, tabasco, pepper lemon juice 6.5
Virgin Mary tomato juice, tabasco, pepper lemon juice 3.5
Bellini peach puree & prosecco 6.5
Mimosa orange juice & prosecco 6.5
Aperol Spritz Aperol, Prosecco and orange garnish 6.5
Hugo Cocktail St Germain elderflower liqueur and Prosecco 6.5
Jug of Sangria triple sec brandy, banana liqueur, red wine,
 orange juice & fruits 19

CAKES (please see counter)