

COMMON GROUND

TAKEAWAY MENU

8:30am – 4pm Mon-Fri

9.30am-4.30pm Saturday

10am-4pm Sunday

BREAKFAST ITEMS + PASTRIES

Gangnam style morning croissant

house kimchi, soft boiled egg, smashed peas,
toasted black sesame and seaweed flakes. 4.0
contains: wheat, egg, sesame

Cheesy shroom morning croissant

served warm with bechamel, 3 cheese melt,
roast mushroom, spring onion, 4.0
contains: wheat, egg, dairy

Flammkuchen (from 12pm)

Leeks, 3 cheese melt, crème fraiche, chives,
parmesan on focaccia slider 4.0
contains: wheat, dairy

Pastries from opening time

Croissant	2.4
Cinnamon Bun	2.5
Cardamombullar	2.8
Almond Croissant	2.9
Kanelbullar	3.2

Selection of cakes including

Banana Bread
Canelés
Basque Cheesecake
Babka
Brownie (Tahini, Salted Caramel)
Bun Maska
Vegan coco choc ganache
Pastel de Nata

SANDWICHES (from 11am)

BURRATA AND WILD GARLIC

burrata, wild garlic pesto, pickled radicchio, 7.0
oven roast purple sprouting broccoli,
toasted balsamic walnuts in focaccia
contains: wheat, nuts, dairy

SABICH BAGUETTE

(because we can) 6.0
golden soft egg, salted aubergine,
Jerusalem salad, house zhoug, pickled red
cabbage, fresh herbs
contains: wheat, egg, sesame

'VE' BANH MI (vegan)

roast portobello mushroom, pickled carrot 6.5
and daikon, crushed peanut, fresh mint +
coriander, vegan mayo, sriracha in baguette
contains: wheat, sesame, nuts

Coffee (from Dark Arts Coffee)

50p discount with own cup

Flat White | Latte | Cappuccino
Americano
Espresso

House Ferments

Fermented Ginger Beer with ACV
500ml or 250ml
Water Kefir (pear, ginger, lemon)
500ml or 250ml