

COMMON GROUND

Please be mindful that our terrace is a residential sanctuary
We are a non-smoking and screen free space – thanks for your understanding

BRUNCH MENU

8:30am – 4pm weekdays (last food orders 3pm)

10am-4.30pm weekends (last food orders 3.30pm)

BREAKFAST ITEMS + PASTRIES

Selection of pastries

croissant 2.6; pain au choc 2.9; almond croissant 3
Cinnamon bun 2.6; Cardamombuller 2.9;
Babka slice 2.9;
Kanelbuller (filled with crème pâtissier) 3.3

House Banana bread (vgo, gf) 4.0
warm and served with salted cultured butter or
plant based butter

Sourdough toast, cultured butter & choice of two
jams/spreads made in-house (gfo, vgo) 3.5

Seeded house granola with fresh fruit, edible flower and
Greek yoghurt or Coconut yoghurt (vgo) +0.5 6.5

Gangnam style morning croissant 5.5
house kimchi, fudgy egg, citrus courgette, toasted black
sesame, seaweed flakes served with salad garnish

Cheesy shroom morning croissant 5.5
served warm with bechamel, 3 cheese melt, oven roast
mushroom, spring onion served with salad garnish

Sweet brunch waffle (weekends only) 10.5
fresh mixed berries, seasonal fruit, mascarpone whipped
cream, sweet berry coulis, maple syrup, macadamia nut
brittle, edible flowers

BRUNCH/LUNCH ITEMS

Smashed Peas on sourdough 9.0
organic British peas with beetroot almond
hummus, gremolata, toasted almond flakes and a
rich poached egg or oven roasted broccoli (vgo) or
both + £1 (gfo also available)

*We've replaced our Smashed Avo with Smashed British,
Organic Peas. They're better value, locally sourced and don't
guzzle lots of water. Avos travel from far away, are very
thirsty, guzzling around 100 litres per fruit, and considered by
some to be a conflict commodity. Our Smashed Peas taste just
as good - go ahead and give them a try!*

Poached eggs on sourdough 6.5
Rich yolk eggs on sourdough or GF bread
Add: smashed peas +2.5; House kimchi +2.0;
beet almond hummus +3.0;
seasonal oven roast broccoli +2.5

Turkish Eggs with Zhoug 9.0
rich poached eggs, tangy kefir yoghurt, Aleppo chilli
oil, vibrant house zhoug, fresh dill served with a
choice of sourdough or focaccia (gfo)

Japanese style Eggs Royale 10.5
pan fried sushi rice rolls, vegan sashimi, rich
poached eggs, topped with wasabi hollandaise and
purple shiso leaves (gf)

Seasonal burrata salad (from 12pm) 9.5
with grilled asparagus, chicory, nectarine, spinach,
balsamic walnuts, pepitas, house dressing (gf).
Add house seeded cracker, toasted sourdough or
focaccia + 1.5
Vg option: seeded crackers replace burrata

Common Ground toasties

3 cheese toastie (cheddar, Emmental, mozzarella) 7.5 + onion marmalade 7.8 with house kimchi + gochujang mayo 8.0
Kids toastie – 5 | 5.2 | 5.5

Sandwiches - 'Ve' Banh Mi (7.5); Burrata and Wild Garlic in focaccia (7.8); Krapow seitan sub in vegan brioche (7.0)

Selection of cakes

Basque cheesecake slice 4.0; Canele (vanilla, salted caramel, peanut butter) 3.0; Brownie (salted caramel or vegan) 2.5;
Nata 2.5; Miso & pecan bread pudding 2.8

Affogato double espresso shot over smooth vanilla ice cream made in house – 4.0

Our kitchen handles eggs, nuts, milk, wheat, sesame, fish and mustard. We can't guarantee any of our menu items are suitable for those with allergies due to a high risk of cross contamination

A discretionary service charge of 12.5% will be added to the bill for eat in customers