

# 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)  
9.30am-4.30pm Saturday (last food orders 3.30pm)  
9.30am-4pm Sunday (last food orders 3pm)

### BREAKFAST ITEMS + PASTRIES

#### Selection of pastries

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

#### House Banana bread (vgo, gf)

warm and served with salted cultured butter or  
plant based butter 4.0

**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**

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## DRINKS MENU

### BRUNCH COCKTAILS

(all day Saturday; from midday weekdays,  
not available on Sundays)

All 8.0

#### Bellini

classic peach

#### Grapefruit Spritz

aperol, pink peppercorn, grapefruit, prosecco

#### Garibaldi

campari with fluffy, freshly squeezed orange juice

#### Kimchi Bloody Mary

vodka, house kimchi juice, tomato juice,  
vegan Worcestershire sauce, lemon

### HOUSE JUICES & SHOTS

**Fresh Orange juice** 4.0  
freshly pressed to order

**Clean It Up** freshly pressed juice 4.8  
Lemon, Cucumber, Red Apple, Ginger

**Pick Me Up** freshly pressed juice 4.8  
orange, carrot, lemon, black pepper, turmeric

**Apple, Ginger, Turmeric & ACV shot** 2.8  
immune boosting wake up shot

### CRAFT BEERS

made locally in North London (not available on Sundays)

#### Hammerton Groll

Pilsner Lager, 4.7% 9 (330ml) 5.0  
clean, crisp, dry, a real thirst quencher

#### Hammerton Panama Creature

Extra Pale Ale, 4.3%, (330ml) 5.0  
light, with intense, tropical flavour, gluten free

#### Lucky Saint Lager,

0.5%, 330ml, 5.0  
hands down, the best no/lo lager out there

### COFFEE

#### Coffee (*Lost Highway from Dark Arts Coffee*)

Flat White | Latte | Cappuccino 3.0  
Americano 2.8  
Espresso 2.5  
Filter (changes regularly please ask) 3.0

#### **Non dairy milk available**

*Oatly Barista | Rude Health Coconut* 0.3  
*Iced (Latte or Americano)* 0.3

### OTHER DRINK OPTIONS

Belu Water (still) 2.0  
Belu Water (sparkling) 2.0

#### Square Root sodas

Lemon 2.8  
Cola 2.8  
Ginger 2.8

### TEA | CHAI | HOT CHOC

#### Tea selection (from Good & Proper Tea)

Breakfast Tea 2.7  
Earl Grey | Rooibos | Green Tea 2.7

#### Chai (from Prana Chai)

Chai Latte 3.0  
Dirty Chai Latte (with double espresso shot) 3.3

**Hot Chocolate (house blend)** 3.1

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