

COMMON GROUND

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

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