

# 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 2.7; pain au chocolat 2.9  
Cinnamon bun (vg) 2.8; Cardamon bun (vg) 2.8;  
Filled cinnamon bun (filled with crème pâtissier) 3.5;  
Babka slice 3.2;

**House Banana or Pumpkin bread** (vgo, gf) 4.5  
warm and served with salted cultured butter or  
plant based butter

**Sourdough toast**, cultured butter & choice of seasonal  
house jam &/or cashew butter made in-house (gfo, vgo) 4.0

**Seeded house granola** with fresh fruit, edible flower and  
Greek yoghurt or Coconut yoghurt (vgo) +0.5 7.0

**Gangnam style morning croissant** 6.0  
house kimchi, fudgy egg, citrus courgette, toasted black  
sesame, seaweed flakes served with salad garnish

**Cheesy shroom morning croissant** 6.5  
served warm with bechamel, 3 cheese melt, oven roast  
mushroom, spring onion served with salad garnish

**Poached eggs on sourdough** 6.7  
Rich yolk eggs on sourdough or GF bread  
Add: smashed peas +2.5; House kimchi +2.0;  
beet almond hummus +3.0;  
sauteed cavolo nero +2.5

### BRUNCH/LUNCH ITEMS

**Smashed Peas on sourdough** 9.8  
vibrant British peas with beetroot almond hummus,  
gremolata, toasted almond flakes and a rich yolk  
poached egg or cavolo nero (vgo) (or both +1.5)

*We've replaced our Smashed Avo with Smashed British Peas.  
Why? Because Avos travel from far away & guzzle around 100  
litres per fruit and we think our Smashed Peas actually taste  
better. Honest! Go ahead and give them a try...*

**Black dahl, crispy roast chickpeas** 9.0  
Urad black lentil dahl, served with whipped  
coconut, kale crisps & cumin toasted sourdough  
(vg, gfo)

**Turkish Eggs with dill oil** 9.5  
rich poached eggs, tangy kefir yoghurt, Aleppo chilli  
oil, vibrant house dill oil, served with a choice of  
sourdough or GF bread (gfo)

**Japanese style Eggs Royale** 11  
pan fried sushi rice rolls, vegan sashimi, rich  
poached eggs, topped with wasabi hollandaise on  
bed of purple shiso leaves (gf)

**Autumn salad** (from 12pm) 10.5  
Radicchio, spinach, Yorkshire blue cheese, ripe  
pear, toasted hazelnut and pumpkin seeds, house  
dressing (gf). Add toasted sourdough + 1.5  
Vg option: pumpkin hummus instead of cheese

**Sweet brunch waffle** (weekends only) 11  
fresh mixed berries, seasonal fruit, mascarpone  
whipped cream, sweet berry coulis, maple syrup,  
macadamia nut brittle, edible flowers

### Common Ground Cheese toasties

Cauliflower grilled cheese, bechamel, cranberry 8.0 Kimchi, double cheese, gochujang mayo 8.0  
Smokey *Club Cultured* tempeh, vegan cheddar, red chilli jam 8.5  
*Kids toastie* – 6.0 | 6.2

**Sandwiches** – Pumpkin hummus, charred hispi, black garlic, sundried tomato in seeded sourdough (7.5);  
Somerset brie, caramelised onions, cavolo nero slaw in seeded sourdough (7.5); Krapow seitan sub in vegan brioche (7.0)

### Selection of cakes

Brownie (oreo or tahini (vegan) 2.9; Nata 2.7; Miso & pecan bread pudding 2.9; Basque cheesecake slice 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)

**Bellini.** 8.0  
classic peach

**Grapefruit Spritz.** 8.0  
aperol, pink peppercorn, grapefruit, prosecco

**Garibaldi.** 8.0  
campari with fluffy, freshly squeezed orange juice

**Kimchi Bloody Mary.** 8.0  
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** 5.0  
Pilsner Lager, 4.7% 9 (330ml)  
clean, crisp, dry, a real thirst quencher

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

**Lucky Saint Lager,** 5.0  
0.5%, 330ml,  
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 3.5  
Dirty Chai Latte (with double espresso shot) 4.0

**Hot Chocolate (house blend)** 3.1  
**Matcha Latte** 3.5

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