

ALL DAY BRUNCH

SERVED UNTIL 4PM

EGGS

- Poached eggs on sourdough toast 9.5
Served with butter & red pesto
- Scrambled eggs 9.5
On a slice of sourdough toast
- Bacon & egg ciabatta 10
Served with rocket & cherry tomatoes
- Egg mayo on a brioche bun 7.5
With avocado or smoked salmon

ON TOAST

- Giant beans 8
Greek butter beans in a rich tomato sauce
- Goat cheese, walnuts & honey 9.5
Served with pear & date chutney
- Devilled mushrooms **NEW!** 9.5
With a fried egg on sourdough
- Smoked salmon & cream cheese 10.5
Served with capers
- Welsh rarebit 9.5
Grilled cheese béchamel on sourdough
- Reuben Sandwich 11
Pastrami, melted Emmental & sauerkraut

NEW!

JALAPEÑO CORNBREAD

Poached egg on a cornbread muffin
Served with sweetcorn salsa

11.5

AVOCADOS

- Smashed avo & beetroot hummus 10
On a slice of sourdough toast
- Sliced avo on sourdough toast 10
With red pesto on sourdough toast
- Smashed avo & halloumi 11.5
With mixed seeds & pomegranate seeds
- OR vegan feta

NEW!

CRUSHED NOT AVO

Crushed peas with vegan 'nduja & feta
On sourdough with spring onion, lemon & basil

9.5

GRANOLA

- Fresh fruit, yoghurt & granola 8.8
Served with berries & honey

PANCAKES

- Pancakes 11.5
With vanilla ice cream & compote
or bacon & maple syrup +£1

PASTRIES & CAKES

SEE BAR FOR TODAY'S SELECTION

- Pastries from 3.4
Croissant, Pain au Chocolat, Pain aux Raisins & Almond Croissant
- Cookies from 3.8
Sour Cherry & Oat, Oat Choc Chip, or Choc Rye & Sea Salt
- Cakes from 4.1
Banana Bread, Carrot Cake, Muffins & more
- Seville Marmalade 4.5
On toast or croissant (+50p)

SUPER BREAKFAST

- Avocado on sourdough toast, 2 poached eggs & cured salmon
Served with red pesto
- 15

SALAD

- Super grain salad bowl 8
Quinoa, cherry tomatoes, kale, edamame & seeds
- + vegan feta 2.5
- + halloumi 2.5
- + sliced avocado 2.5
- + warm falafel 2.5

EXTRAS

- Poached egg 2.5
- Giant beans 3
- Bacon 3
- Half an avocado 3
- Vegan feta 3
- Halloumi 3
- Smoked salmon 3.5
- Mushrooms & parmesan 4.5
- House-cured salmon 4.5
- Scrambled eggs 4.5

DRINKS

COFFEE & TEA

- Espresso 3.4 / 3.7
- Macchiato, Cortado, Piccolo 3.7 / 3.9
- Traditional Cappuccino 4
- Latte, Cappuccino, Flat White 4.2
- Mocha 4.5
- Filter Coffee 3.5
- Long Black 3.9
- Chai Latte, Matcha Latte 4.2
- Hot Chocolate 4.2
- Tea 4.2
Assam, Darjeeling, Earl Grey, Genmai, Green or Mint
- Infusions 4.2
Lemon Verbena, Chamomile or Buckwheat

JUICE BY DAILY DOSE

- Orange 4.5
100% cold-pressed oranges
- O'Fresco 4.5
Carrot, apple, ginger, lemon & turmeric
- Dulce Verde 4.5
Cucumber, kale, apple, lemon & mint
- Strawb 4.5
Strawberry, apple, lemon & basil

SOFT DRINKS

- Still & Sparkling Water 2.2 / 3.5
500ml or 750ml
- Coca Cola & Diet Cola 3.5
330ml by Coca Cola
- Apple Juice 3.5
250ml by Chegworth Valley
- Gingerella & Lemony Lemonade 3.5
300ml by Karma Cola
- Punchy Drinks 3.5
Blood Orange, Bitters & Cardamom or Cucumber, Yuzu & Rosemary or Peach, Ginger & Chai
- Trip CBD Infused Drink 3.5
Elderflower & Mint, Lemon & Basil or Peach & Ginger

SMOOTHIES MADE IN STORE

- Super Berry 6
Banana, strawberry, cherry, blueberry, lime & açai berry
- Pineapples & Greens 6
Banana, pineapple, kale, ginger & lime
- Mango & Passionfruit 6
Mango, pineapple, passion fruit
- Breakfast Berry Protein Shake 6.5
Your choice of milk, banana, strawberry, blueberry, vanilla protein & almond butter

EVENING MENU

SERVED FROM 5PM

FROM THE BAR

- Spanish olives 4
- Catalan almonds 4.5
- Portuguese crisps 3.5
- Feta stuffed cherry peppers 5

DESSERTS

- Affogato 4.7
- Warm brownie & ice cream 6

SMALL PLATES

- Patatas bravas 6.5
Served with tomato salsa brava & aioli
- Hummus, dukkah & olive oil 6
Served with baguette
- Tomato bruschetta 7
Served with garlic & balsamic glaze
- Baba ghanoush 7
Smoked aubergine dip served with pitta
- Spinach & feta parcels 8.5
In a filo pastry
- Sliders 12
3 mini cheeseburgers with truffle mayo

SHARING BOARDS

- Charcuterie board 15
Noix d'Epaulle, Speck Naturale, Sopressa & sourdough
- Cheese board 13
Morbier, Ossau-Iraty, Fourme D'Ambert
- Mezze board 14
Hummus, falafel, Greek butter beans & halloumi or vegan feta

BOTTLE & BOARD

ENJOY A SHARING BOARD FOR JUST £12 WHEN YOU ORDER ANY BOTTLE OF WINE

Choose from
Charcuterie, Mezze or Cheese board

TAKE US HOME!

Our single origin speciality coffee is lovingly roasted in East London. Pick up your beans, pods and kit in store. Or shop online and get a 20% discount - with the code **MENU20** when you visit notescoffee.shop

PLANNING AN EVENT?

Notes is perfect for parties, drinks events and special occasions
bookings@notescoffee.com

WINE ASK US FOR OUR FULL WINE LIST. COCKTAIL & CRAFT BEER MENUS

SPARKLING	125ML	BOTTLE
Ca' del Console Prosecco Extra Dry <i>Glera - Veneto</i>	7.8	35

WHITE	175ML	250ML	BOTTLE
Villa Rossi <i>Trebbiano - Rubicone</i>	7.8	10.5	28
Picpoul de Pinet <i>Piquepoul</i>	9.8	12.8	38
Featherdrop Hill <i>Sauvignon Blanc</i>	10.8	13.8	40
Gavi di Gavi <i>Sauvignon Blanc</i>	12	16	48

RED	175ML	250ML	BOTTLE
Villa Rossi <i>Sangiovese - Rubicone</i>	7.8	10.8	28
Montepulciano d'Abruzzo <i>Montepulciano</i>	10	13	38

ROSÉ	175ML	250ML	BOTTLE
Candidato Rosado <i>Tempranillo - La Mancha</i>	7.8	10.8	28
Domaine Coste <i>Grenache - Cinsault</i>	9	13	35
M by Minuty <i>Grenache - Cinsault - Syrah</i>	11.8	15.5	50

DRAUGHT BEER

Studio Lager <i>Signature Brew - 4%</i>	6.8	Roadie IPA <i>Signature Brew - 4.3%</i>	6.9
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KING'S CROSS

Please inform us of any allergies/dietary requirements you may have. A discretionary service charge of 12.5% will be added to your bill. Alcohol served from 10am Mon - Sat, 12pm Sun. 125ml wine measures also available

SUITABLE FOR VEGETARIANS | SUITABLE FOR VEGANS | GLUTEN FREE BREAD AVAILABLE

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