

The Coffee House

OPEN 8.30 - 17.00 MONDAY TO FRIDAY

BREAKFAST MENU 8.30 - 11.00

Coconut yoghurt, raspberry and hibiscus compote, chai granola, bee pollen*	£7
Overnight rolled oats, apple, cinnamon and tarragon	£6.25
House banana bread, peanut butter, banana skin jam*	£5.75
Toasted Greenwich sourdough with today's ricotta and London Honey	£6.25
'No Avocado' on toast – a tasty smash of edamame, feve and petits pois with mint and chilli on toasted sourdough, feta, savoury seed granola*	£7
Sweetcorn waffles, poached Burford Brown eggs, sriracha hollandaise, panch phoron	£8.25

FROM THE BAKERY

Bakery selection from our Greenwich baker	
House cinnamon and pistachio bun*	£3.20
Almond croissant	£3.50
Pain au chocolate	£3
Pastel de nata	£2.75
Double chocolate brownie	£3
Bakewell tart	£3.50
Lemon tartlet	£2.75
House baked vegan cookies*	£2

ON THE COUNTER

Free range pork Scotch egg with sobrasada, fennel seeds and Maldon salt*	£6.50
Feta and spinach roll with zaatar spice*	£5
Tart of the day	£6.25
Selection of daily changing salads prepared by our chef using seasonal UK vegetables, and 'Future 50' ingredients that are high in nutritional density and low in carbon footprint.	sml £7 lrg £9

LUNCH MENU 12.00 - 14.30

Potted H. Forman & Son salmon, celeriac remoulade, grilled granary bread, lemon*	£9.50
Cobble Lane charcuterie including fennel & garlic salami, bresoala, fennel salami and coppacolo, served with house pickles	£9
Cheese of the month from Paxton and Whitfield's, London's oldest cheese shop, chutney, oatcakes	£11
The London Toastie, Greenwich sourdough with Oglesfield cheese and confit onion*	£7.50
Seasonal soup of the day using 'Waste Knot' rescued vegetables, Greenwich sourdough	£5.95
RSA Burger, 35 day aged beef burger patty, toasted brioche bun, beef tomato, kimchi, gochujang mayo, sweet potato fries	£12
RSA Plant Burger, beet and chickpea burger patty, toasted brioche bun, kimchi, gochujang mayo, sweet potato fries*	£12

*Coffee House signature dishes

The Coffee House

OPEN 8.30 - 17.00 MONDAY TO FRIDAY

HOT DRINKS

Selection of teas and infusions	black / semi skimmed / oat / soya	4 / 25 / 32 / 23 kcal	£2.40
Double espresso		4 kcal	£2.40
Filter coffee	black / semi skimmed / oat / soya	4 / 25 / 32 / 23 kcal	£2.50
Americano	black / semi skimmed / oat / soya	4 / 25 / 32 / 23 kcal	£2.90
Flat white	semi skimmed / oat / soya	69 / 90 / 63 kcal	£3.00
Latte	semi skimmed / oat / soya	99 / 130 / 91 kcal	£3.00
Cappuccino	semi skimmed / oat / soya	71 / 93 / 65 kcal	£3.00
Hot chocolate	semi skimmed / oat / soya	161 / 192 / 153 kcal	£3.00
Oat milk or soya milk supplement			£0.40
Decaf supplement			£0.40

SOFT DRINKS

Coke, diet coke, lemonade	£2.10
Cawston's ginger beer	£2.20
Elderflower Presse	£2.50
Radnor water (still / sparkling)	£2.00
San Pellegrino Limonata	£2.20
Radnor lemon and mint or black cherry	£2.50
Fentimans	£2.95
Firefly lemon and lime	£2.75

LONDON LARDER SUPPLIERS

We use produce from our very own specialist supply chain, London Larder. This is made up of a variety of ethical, organic and local suppliers. We believe that high-quality ingredients are the founding base of great menus, and that is certainly reflected in the food we source and prepare at The Coffee House.

- 01 Paul Rhodes Bakery
- 02 Union Coffee
- 03 Cobble Lane Cured
- 04 Two Tribes Brewery
- 05 The Wild Room
- 06 Paxton & Whitfield
- 07 Sally Clarke Bakery
- 08 Belazu
- 09 London Essence
- 10 Ellis Wines
- 11 H. Forman & Son
- 12 HG Walter
- 13 Waste Knot
- 14 The London Honey Company
- 15 Marrfish
- 16 London Borough of Jam
- 17 Brindisa
- 18 Natures Choice
- 19 Wild Harvest
- 20 Ridgeview Wine

