

### YOU COMPLETE THE 39 STEPS

After all, we wouldn't be making our range of artisan coffees for their own sake. This sort of artistry needs to end with someone who truly appreciates it - and that's why we're glad to see you! Our team have some deeply uncommon brews for you, made with the care and attention they deserve. Choose wisely, you might be about to hit upon your new favourite.

### THE RIGHT KIND OF OBSESSION

Chances are you walked past a lot of coffee shops to get to us, but you stopped here. It might be convenience, but it might be because you're as obsessed with coffee as we are. It's that obsession which means we know where every bean has come from, the length of the roast down to the second and every other one of the 39 Steps which it takes to go from bean to cup.

#### ESPRESSO

HOUSE ESPRESSO	2.20
SINGLE ORIGIN ESPRESSO	+50P
AMERICANO / LONG BLACK	2.50
4OZ. CORTADO	2.70
6OZ. FLAT WHITE	2.90
6OZ. CAPPUCINO	2.80
8OZ. LATTE	3.10
MOCHA	3.60
HOT CHOCOLATE	4.00

#### EXTRAS +50P

OAT MILK	
ALMOND MILK	
SOYA MILK	
EXTRA SHOT	

#### FILTER COFFEE

ETHIOPIA, GIDEY	3.00
Caramel Wafer, Lychee, Elderflower	
GUATEMALA, LA BOLSA	3.50
Raw Cocoa, Cherry, Hazelnut	
EL SALVADOR, LA ESMERALDA	4.00
Strawberry, Fig, Baker's Chocolate, Juicy	

#### COLD DRINKS

39 STEPS COLD PRESS JUICE (250ML)	4.00
SMOOTHIES (250ML)	3.90
STILL WATER (330ML / 750ML)	1.50 / 2.50
SPARKLING WATER (330ML / 750ML)	1.50 / 2.50
COKE, COKE ZERO	2.50

#### COLD COFFEE

ICED LATTE	3.90
ICED AMERICANO	3.30
COLD BREW	3.60
A punchy brew made using cold water and steeped for 24 hours. Served over ice	
COFFEE TONIC	3.90
39 Steps espresso with tonic	
COFFEE CHERRY SODA	3.60
AFFOGATO	4.50
THICK COLD COFFEE FREAKSHAKE	4.40

#### TEA & MORE

EARL GREY	2.80
ENGLISH BREAKFAST	2.80
FRESH MINT TEA	2.80
GREEN TEA	3.00
HIBISCUS TEA	3.00
LEMONGRASS TEA	3.00
COFFEE CHERRY / CASCARA TEA	3.40
COFFEE BLOSSOM / FLOWER TEA	3.40

#### ❄️ WINTER DRINKS ❄️

COFFEE CHERRY COLD BREW	3.80
Our classic cold brew infused with coffee cherry	
BUTTERFLY TEA	4.00
Butterfly pea muddled with lemon, ginger and honey	
MATCHA MUDSLIDE	4.50
Our signature coffee served with matcha infused cream topped with dried red fruit and mint	

## BREAKFAST

*The most important meal of the day, so choose wisely*

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<b>GRANOLA (VG/DF)</b>	<b>2.50</b>
+ FRESH BERRIES	1.50
+ ORGANIC FAIRTRADE BANANA	1.50
+ ORGANIC MILK	0.50
+ ALMOND MILK	1.00
+ GREEK YOGHURT	1.00
+ ROASTED NUTS	1.50
+ HONEY	1.50

<b>CHOCO BERRIES PANCAKES (V)</b>	<b>9.00</b>
With chocolate and hazelnut ganache, fresh berries, honey	

<b>PEACH JAM PANCAKES (V/NF)</b>	<b>9.00</b>
With whipped cream, organic fairtrade banana, honey	

<b>WOOD FIRED SOURDOUGH TOAST (V)</b>	<b>4.50</b>
(Whole or white) with butter, fig marmalade, toasted nuts	
+BEEF PASTRAMI	3.00
+AVOCADO	3.00

## AVOCADO ON TOAST

*Sourdough Toast, mashed avocado, olive oil, lemon*

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<b>NYC's CAFE STYLE (VC)</b>	<b>5.00</b>
With chilli flakes	

<b>MEDITERRANEAN (V) (VG OPTION)</b>	<b>6.50</b>
With cherry tomatoes, feta cheese, olives, chimichurri sauce	

<b>ASIAN</b>	<b>7.00</b>
With smoked salmon, cream cheese, sesame oil, lemon zest	

<b>SMOKED AND CITRUS</b>	<b>7.00</b>
With smoked beef tongue, roasted tomatoes, orange zest	

<b>SUPER DUPER (V) (VG OPTIONAL)</b>	<b>6.50</b>
With Tahini, honey, Omega sprinkles	

## EGGS

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<b>BAKED OMELET (V/GF/NF)</b>	<b>6.00</b>
With 3 organic eggs	

<b>FRIED EGGS (V/NF/GF BREAD OPTION)</b>	<b>6.00</b>
With 2 organic eggs on rye seeded toast	

<b>POACHED EGGS (V/NF/GF BREAD OPTION)</b>	<b>6.00</b>
With 2 organic eggs on an English Muffin with hollandaise sauce	

<b>SCRAMBLED EGGS (V/NF/GF BREAD OPTION)</b>	<b>7.00</b>
With 3 organic eggs on wood fired sourdough toast with avocado	

## EGGS EXTRAS

+ AVOCADO	3.00
+ SAUTÉED WILD MIXED MUSHROOMS	2.50
+ ORGANIC SAUTÉED SPINACH	2.50
+ SOUS-VIDE* ORGANIC CHICKEN BREAST	3.00
+ BEEF PASTRAMI	3.00
+ SCOTTISH SMOKED SALMON	3.00
+ FETA CHEESE	3.00

## SANDWICHES

*What bread was born to be*

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<b>CLUB SANDWICH WITH FRIES (NF)</b>	<b>7.50</b>
With sous-vide organic chicken breast, salt beef, cheddar, tomato, miso mayo	

*\*Sous-Vide is a vacuum cooking technique which retains nutrients and flavours in the food whilst keeping it fresh & tender.*

(V) VEGETARIAN, (VG) VEGAN, (NF) NUT FREE,  
(DF) DIARY FREE, (GF) GLUTEN FREE

Please, make our servers aware of your allergies.