

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.

ESPRESSO

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

EXTRAS +50P

OAT MILK
ALMOND MILK
SOYA MILK
EXTRA SHOT

FILTER COFFEE

BRAZIL, ALTO ALEGRE	3.00
Chocolate Raisin, Toffee, Peach	
HONDURAS, EL PICACHO	3.50
Cantaloupe, Juniper, Peanut Butter	
COLOMBIA,	6.00
MAMMUTIDAE COLLECTIVE #1, GIGANTE (GEISHA LOT)	
Cherimoya, Macerated Plum, Jasmine	

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

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.

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
House 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

SIGNATURE 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

GRANOLA (VG/DF) 2.50

+ FRESH BERRIES	1.50	+ GREEK YOGHURT	1.00
+ FAIRTRADE BANANA	1.50	+ ROASTED NUTS	1.50
+ WHOLE MILK	0.50	+ HONEY	1.50
+ ALMOND MILK	1.00		

CHOCO BERRIES PANCAKES (V) 9.00

With chocolate and hazelnut ganache, fresh berries, honey

PEACH JAM PANCAKES (V/NF) 9.00

With whipped cream, fairtrade banana, honey

PANANA 7.50

Caramelised Pancakes with mashed banana and honey

+ CHOCOLATE AND HAZELNUT GANACHE	2.50	+ FRESH BERRIES	2.50
		+ STRAWBERRIES	2.50
+ TAHINI	2.00	+ WHIPPED CREAM	2.00
+ ROASTED NUTS	1.50		

WOOD FIRED SOURDOUGH TOAST (V) 4.50

Toasted sourdough with butter, fig marmalade, toasted nuts

+ BEEF PASTRAMI	3.00	+ SLICED AVOCADO	3.00
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AVOCADO ON TOAST

Sourdough Toast, mashed avocado, olive oil, lemon

NEW YORKER (VG) 5.00

With chilli flakes

MEDITERRANEAN (V) (VG OPTION) 6.50

With cherry tomatoes, feta cheese, olives, chimichurri sauce

ASIAN 7.00

With smoked salmon, cream cheese, sesame oil, lemon zest

LONDONER 7.00

With poached egg, cheddar cheese

MIDDLE EASTERN (V) (VG OPTIONAL) 6.50

With tahini, honey, omega sprinkles

EGGS

BAKED OMELET (V/GF/NF) 6.00

With 3 organic eggs

FRIED EGGS (V/NF/GF BREAD OPTION) 6.00

With 2 organic eggs on seeded sourdough

POACHED EGGS (V/NF/GF BREAD OPTION) 6.00

On Focaccia or English muffin with 2 organic eggs and Hollandaise sauce

SCRAMBLED EGGS (V/NF/GF BREAD OPTION) 7.00

With 3 organic eggs on sourdough toast and sliced avocado

EGGS EXTRAS

+ SLICED AVOCADO	3.00	+ SOUS-VIDE* COOKED CHICKEN BREAST	3.00
+ SAUTÉED WILD MIXED MUSHROOMS	2.50	+ BEEF PASTRAMI	3.00
+ SAUTÉED SPINACH	2.50	+ LAMB PROSCIUTTO	3.00
+ FETA CHEESE	3.00	+ SMOKED SALMON	3.00

SANDWICHES

CLUB SANDWICH WITH FRIES (NF) 7.50

With sous-vide cooked chicken breast, salt beef, cheddar, tomato, miso mayo

MELTED MOZZARELLA & TOMATO CIABATTA 6.50

With baby rocket, basil and lemon mayo

CHICKEN CIABATTA 6.50

With Sous-Vide cooked chicken breast, miso mayo, baby rocket, roasted tomatoes, grilled red peppers, cheddar cheese

**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.