

**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**

<b>HOUSE ESPRESSO</b>	<b>2.20</b>
Mina blend which is balanced, smooth, sweet and nutty	
<b>GUEST ESPRESSO</b>	<b>+50P</b>
Agua Limpa / Baba Budan	

**ESPRESSO & MILK**

<b>4OZ. CORTADO</b>	<b>2.70</b>
<b>6OZ. CAPPUCINO</b>	<b>2.80</b>
<b>6OZ. FLAT WHITE</b>	<b>2.90</b>
<b>8OZ. LATTE</b>	<b>3.10</b>

**ESPRESSO & WATER**

<b>AMERICANO / LONG BLACK</b>	<b>2.50</b>
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**EXTRAS +50P**

OAT MILK, ALMOND MILK, SOYA MILK, EXTRA SHOT

**TEA & MORE**

<b>MOCHA</b>	<b>3.60</b>
<b>HOT CHOCOLATE</b>	<b>4.00</b>
<b>POT OF EARL GREY TEA</b>	<b>2.80</b>
<b>POT OF MEI LEAF TEA</b>	<b>3.00</b>
<b>COFFEE CHERRY/CASCARA TEA</b>	<b>3.40</b>
<b>COFFEE BLOSSOM/ FLOWER TEA</b>	<b>3.40</b>

**COLD DRINKS**

<b>THICK COLD COFFEE FREAKSHAKE</b>	<b>4.40</b>
<b>ICED LATTE</b>	<b>3.90</b>
Made with cold drip coffee ice cubes. Ask your server for other flavours	
<b>BLENDED ICED LATTE</b>	<b>3.90</b>
Ask your server for other flavours	
<b>AFFOGATO</b>	<b>4.50</b>
<b>SMOOTHIE</b>	<b>3.90</b>
<b>39 STEPS COLD PRESS JUICE (250ml)</b>	<b>4.00</b>
<b>CLUB MATE</b>	<b>2.80</b>
<b>FRITZ COLA</b>	<b>2.80</b>
<b>STILL WATER (330ml/750ml)</b>	<b>1.50/2.50</b>
<b>SPARKLING WATER (330ml/750ml)</b>	<b>1.50/2.50</b>
<b>COKE, ZERO COKE</b>	<b>2.50</b>

**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.

**COFFEE SPECIALS / DRIP**

<b>COLD BREW</b>	<b>3.60</b>
Comes with homemade caramel/cherry infused milk, served over ice	
<b>NITRO COLD BREW</b>	<b>3.80</b>
Comes with homemade caramel/cherry infused milk, served over ice	
<b>COLD BREW EXPERIENCE</b>	<b>8.50</b>
If you can't choose one, enjoy three 6oz. cold brews: traditional, sweet cream and infused with nitrogen	
<b>COFFEE CHERRY SODA</b>	<b>3.60</b>
Exclusive to 39 Steps. Made with Cascara Geisha from Panama, sparkling water with sliced orange	
<b>COFFEE TONIC</b>	<b>3.90</b>
39 Steps cold drip coffee with tonic	

**HAND BREW FILTER**

<b>MINA</b>	<b>4.00</b>
Origin: Brazil, Taste: sugar, cashews, mulberry	
<b>AGUA LIMPA</b>	<b>5.00</b>
Origin: Brazil, Taste: barberry, hint of cloves	
<b>BABA BUDAN</b>	<b>5.50</b>
Origin: India, Taste: nougat, popcorn	

**RETAIL - COFFEE BEANS**

*Freshly roasted coffee beans direct from the 39 Steps Roastery in London*

<b>MINA (250g)</b>	<b>8.50</b>
<b>AGUA LIMPA (250g)</b>	<b>9.00</b>
<b>BABA BUDAN (250g)</b>	<b>9.50</b>

**BREWED AT THE BAR**

*Perfect for Coffee Lovers.*



**POUR OVER (for one or two)** **4.00 / 7.00**  
Pour water over and through the grounds to extract the coffee flavours into your cup.



**SYPHON (for one or two, allow extra time)** **4.00 / 8.00**  
Vacuum coffee maker where vapour pressure and vacuum produce a clear brew.



**CHEMEX (for two)** **7.00**  
Unique carafe inspired by chemistry. Double-bonded filters for perfect extraction.



**FRENCH PRESS** **4.00**  
Fresh ground coffee steeped in hot water, then plunged. Steep longer for a stronger cup.

\*All of our white espresso and black espresso drinks will be prepared with our Mina Blend by default. Please ask your server if you would prefer the Agua Limpa or Baba Budan. Both blends will be an extra 50p.

## FOOD MENU

### FRESH & FAST, EVERY DAY

Only the best quality organic fruit and vegetables are delivered to our kitchen each morning. Our chefs then set to work to create the delicious range of treats you can see listed below, fresh, fast, and bursting with flavour. After all, when was the last time you went to somewhere for food and they told you "I had this made by someone somewhere a couple of days ago"? Exactly.

### BREAKFAST

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

<b>GREEK YOGHURT MOUSSE &amp; MUESLI (V) (GF OPT)</b>	<b>6.50</b>
With fresh berries, orange and honey	
<b>PORRIDGE (V) (VG/DF OPT)</b>	<b>2.00</b>
<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>WOOD FIRED SOURDOUGH TOAST (V)</b>	<b>4.50</b>
(Whole or white) with butter, fig or orange marmalade or chocolate, toasted nuts	
+ORGANIC GOAT'S CHEESE	3.00
+BEEF PASTRAMI	3.00
+STILTON BLUE CHEESE	3.00
<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	

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

## EGGS

<b>BAKED OMELET (V/GF/NF)</b>	<b>6.00</b>
With 3 organic large eggs	
<b>2 ORGANIC LARGE FRIED EGGS (V/NF)</b>	<b>6.00</b>
On wheat-free seeded toast (GF without bread)	
<b>TWO ORGANIC LARGE EGGS BENEDICT (V/NF)</b>	<b>6.00</b>
On an English Muffin with hollandaise sauce (GF without muffin)	
<b>SCRAMBLED EGGS (V/NF)</b>	<b>7.00</b>
3 Organic Large Scrambled Eggs on wood fired sourdough toast with avocado (GF without bread)	
<b>EGGS EXTRAS</b>	
+ORGANIC GOAT'S CHEESE	3.00
+STILTON BLUE CHEESE	3.00
+ROASTED VEGETABLES	2.00
+SPRING ONIONS AND DILL	1.50
+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

## SANDWICHES

*What bread was born to be*

<b>SOUS-VIDE* ORGANIC CHICKEN BREAST (NF)</b>	<b>6.50</b>
On ciabatta with miso mayo, baby rocket, roasted tomato and cheddar cheese	
<b>FISH FINGER SANDWICH (NF/DF)</b>	<b>5.00</b>
On sourdough bread with house tartar sauce and salad leaves	
<b>SPICY SALMON &amp; FRIED EGG BURGER (NF/DF)</b>	<b>6.50</b>
On brioche bun with avocado, spinach and harissa mayo	
<b>SOUS VIDE* ORGANIC CHICKEN BREAST BURGER (NF/DF)</b>	<b>6.50</b>
On brioche bun with avocado, sauerkraut, salad leaves and miso mayo	
<b>MELTED MOZZARELLA &amp; TOMATO (NF/V)</b>	<b>4.50</b>
On ciabatta with rocket, basil and lemon mayo	
<b>SAUTÉED SPINACH &amp; LEEKS (NF/GF/V) (VG/DF OPT)</b>	<b>5.50</b>
On sourdough bread with crumble Stilton blue and chimichurri sauce	

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

## DISHES

<b>SOUS-VIDE* ORGANIC CHICKEN BREAST (GF)</b>	<b>8.00</b>
Red quinoa with peppers and mushrooms and creamy cheese sauce	
<b>FISH FINGERS (NF/DF)</b>	<b>5.50</b>
With roasted vegetables and house tartar sauce	
<b>SAUTÉED SPINACH &amp; LEEKS (NF/GF/V) (VG/DF OPT)</b>	<b>6.50</b>
With quinoa, caramelized onions and Stilton blue cheese	

## SOUPS & SALADS

*Refreshing the senses, one meal at a time*

<b>SOUP OF THE DAY</b>	<b>4.50</b>
Please ask your waiter for the soup of the day	
<b>SALAD OF THE AIR (NF/GF/V) (OPT VG)</b>	<b>6.50</b>
Red quinoa, baby rocket, avocado, sous-vide* organic chicken breast and persillade	
<b>SALAD OF THE WATER (NF/GF/V) (OPT VG)</b>	<b>6.00</b>
Basil, 12 month aged barrel feta cheese, kale, cherry tomatoes, spring onions and watercress with lemon oil sauce	
<b>SALAD OF THE EARTH (NF/GF/V) (OPT VG)</b>	<b>6.00</b>
Chickpeas, cucumber, cherry tomatoes, sage, parsley, goat's cheese and harissa mayo	
<b>SALAD OF THE FIRE (NF/GF/V) (OPT VG)</b>	<b>5.50</b>
Organic baby spinach, roasted vegetables, black beans, sweet corn, cherry tomatoes and lemon mayo	

## SIDES

<b>CHICKPEAS SALAD (NF/GF/VG)</b>	<b>3.00</b>
<b>KALE SALAD (NF/GF/VG)</b>	<b>3.50</b>
<b>MARINATED AVOCADO (NF/GF/VG)</b>	<b>3.50</b>
With herbs and extra virgin olive oil	
<b>ANCHOIADE ROASTED VEGETABLES (NF/GF)</b>	<b>3.00</b>
<b>KALAMATA OLIVES (NF/GF/VG)</b>	<b>2.50</b>
<b>CHEESE PLATTER FOR 2 (GF/NF)</b>	<b>7.50</b>
Blue cheese, feta cheese, smoked cheddar, applewood smoked cheddar, goat cheese, graviera	

Finish your meal on a high. Or start, we don't judge. Please ask your waiter for our freshly baked desserts.