

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. CAPPUCCINO	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

COLOMBIA (EL CHIVERO, LOT #1) Damson, Apple, Caramel	4.00
COLOMBIA (LA CLAUDINA, LOT #2) Banana, Pear, Vanilla	4.00

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
BLENDED 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	
NITRO COLD BREW	3.80
Cold Brew infused with nitrogen for an extra creamy texture	
COFFEE TONIC	3.90
39 Steps espresso with tonic	
COLD BREW EXPERIENCE	8.50
If you can't choose one, enjoy a cup of each of our three cold brews	
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

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

PORRIDGE (V) (VG/DF OPT) **2.00**

GRANOLA (VG/DF) **2.50**

- +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

WOOD FIRED SOURDOUGH TOAST(V) **4.50**

(Whole or white) with butter,
fig marmalade, toasted nuts

- +BEEF PASTRAMI 3.00
- +AVOCADO 3.00

CHOCO BERRIES PANCAKES (V) **9.00**

With chocolate and hazelnut ganache,
fresh berries, honey

PEACH JAM PANCAKES (V/NF) **9.00**

With whipped cream,
organic fairtrade banana, honey

EGGS

BAKED OMELET (V/GF/NF) **6.00**
With 3 biodynamic eggs

FRIED EGGS (V/NF/GF BREAD OPTION) **6.00**
With 2 biodynamic eggs on rye seeded toast

POACHED EGGS (V/NF/GF BREAD OPTION) **6.00**
With 2 biodynamic eggs on an English Muffin
with hollandaise sauce

SCRAMBLED EGGS (V/NF/GF BREAD OPTION) **7.00**
With 3 biodynamic 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

SANDWICHES

What bread was born to be

CLUB SANDWICH WITH FRIES(NF) **7.50**

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.