

# attendant

We are a cashless coffee store

## Coffees

	REG.	LAR.
Espresso	2.3	—
Macchiato	2.4	—
Cortado	2.8	—
Long Black	2.7	—
Americano	2.8	3
Flat White	3.1	—
Latte	3.2	3.5
Cappuccino	3.2	3.5
Mocha	3.4	3.7
Hot Chocolate	3.3	3.6
Babyccino	Free	—
Batch Brew	2.8	3.1
V60	4	—

## Wellness

Turmeric Latte	3.5	3.8
Matcha Latte	3.5	3.8
Chai Latte	3.5	3.8

## Teas

English Breakfast	2.8	—
Earl Grey	2.8	—
Jasmine & Pear	2.8	—
Gingerbread Rooibos	2.8	—
Fresh Mint	2.8	—

## Extras

Extra shot	0.5
Decaf	0.5
Coconut milk	0.5
Oat milk	0.3

## Iced

Cold Brew	3.5
Iced Americano	3.3
Iced Latte	3.5
Iced Mocha	3.7
Iced Chocolate	3.6
Iced Tea	3.5
Iced Wellness	3.8

## Cold Press Juices

Fiery Apple	3.9
Orange Juice	3.6
Orange Juice Carafe	7

## Smoothies

Super Berry	4
Super Glow	4
Super Greens	4

## Coffee & Milk

At Attendant we believe coffee can be better. The importance of sourcing the appropriate green coffee is usually very underrated. The intrinsic potential of flavour lies within the bean; the mechanisms of roasting can only bring out what is already there. Coffee is scored from 0 – 100 by a process called cupping. Ryan & Anna our roasters only select and source green coffee that has a cupping score of 84 and above. When sourcing coffee, we like to think of it as a colour (let's say yellow). You can only do so much to a coffee by manipulating the roast. You can turn the yellow into orange, or a red, or even a brown, but it will never be blue. That is when sourcing the right coffee really comes into play.

Through direct trade practice via our green importers we're able to support farms and mills directly, giving our drinkers full traceability of the coffee in their cup. When we direct trade we pay at least 50% over and above Fair trade prices, without exception to the farmers, to the workers, and to their families. Our partners are committed to environmentally and socially sustainable practices. We know this because we see it with our own eyes.

Every coffee tells its own story, each is different, each is special. Coffee's flavour is infused with the place where it's grown – local soil, climate, ecosystem, all those things are called 'terroir'. The stories behind each cup stretch across continents and through generations of expertise. We've chosen to make it our responsibility to share those stories with you. We are able to share this with you through our roasts, whether you prefer the clarity of a single origin filter or the complexity of an espresso. We roast and judge each cup of coffee on the way it makes us feel.

MILK! is important too and Attendant has chosen to work with The Estate Dairy. Not just for their excellent milk but because they fit our ethos too. Using sustainable agricultural methods to produce high quality un-homogenised milk whilst safekeeping the natural beauty of the countryside and maintaining a healthy habitat for wildlife. Knowing that our milk has come from a company who care for their animals as much as we do, we thought it was worth paying that little bit more for.

Thank you for choosing Attendant and making this important work possible!

## Food, glorious food

When it comes to creating our food, Attendant Kitchen operates a vertical integration and believes that mise en place doesn't start in the kitchen; it starts on the farms and in nature. We want to create delicious food, and to do so we need amazing ingredients. To find amazing ingredients, we need to find suppliers that love that ingredient as much as we do. This doesn't mean that it is necessary to use expensive ingredients. The luxury is in our hands and in our abilities. The human capacity to transform something into emotions.

We try to push our menus to the edge of flavours – we don't only do that so the food is delicious; we do that so it provokes a "WOW this is amazing!".

Staying true to the Attendant ethos. Our team of talented chefs lead by Laura Dunne work tirelessly to underpin our made right here philosophy. Attendant Kitchen only sources sustainable, ethically farmed produce from local & British suppliers where possible. We proudly use Lambton & Jackson for our delicious Maldon Smoked Salmon and Seven Seeded bakery for our bread and pastries.

V-Vegetarian  
VE-Vegan

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@attendant\_uk



Kitchen closes daily at 3pm

# Brekkie

## SEEDED MULTIGRAIN SOURDOUGH TOAST

Two slices of toast served with a choice of toppings

+ Butter	2.5
+ Peanut butter	2.7
+ Marmite	2.9
+ Honey & butter	2.9
+ Seasonal jam & butter	2.9
+ Peanut butter & jam	3.6

## APPLE AND ALMOND BIRCHER MUESLI (v)

Overnight oats, toasted coconut chips, raisins, chia & sunflower seeds, cinnamon apple, almond milk, maple pumpkin seeds, Greek yoghurt, agave

5

## HOUSE-MADE GRANOLA (v)

Maple buckwheat & oat granola w/ Greek yoghurt, mixed berry & elderflower compote, fresh berries

5

## BANANA TOAST (v)

Our famous house-made banana bread, mixed berry & elderflower compote topped w/ maple & vanilla bean mascarpone, maple pumpkin seeds

6

+ Maple cured bacon	2
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## CHEESE AND TOMATO CROISSANT (v)

Emmental, tomato, rocket, olive oil

4

## BACON ROLL

Brioche bun, chipotle jam, mayo, baby spinach, maple cured bacon & fried egg

6

+ Pork & sage sausage patty	2.5
+ Avocado smash	2
+ Emmental	1
+ GF roll	1
+ Grilled halloumi	2.5

# Lunch & Bowls

WEEKDAYS ONLY FROM 11:30

## HOT

### ASIAN NOODLE BOWL (V)

Asian style broth, soba noodles, coriander, enoki mushrooms, sweetcorn, bok choy, spring onion, carrot, soy egg, toasted seeds

+ Pickled grey oyster mushrooms	9
+ Hoisin pork belly	9
+ Both	11

### SEASONAL SOUP (v)

Served w/ seeded multigrain toast & butter

5.5

### LUNCH COMBO

Soup & house-made sandwich of your choice

11

## COLD

### HOUSE-MADE SANDWICHES

Made fresh daily on artisan bread  
- see counter for options

from  
6

### BRUNCH BOWL (V)

Mexican bean salad, spinach smashed avocado, roasted sweet potato, poached egg, roasted red pepper tahini sauce, toasted seed mix

6.5

+ Maple cured bacon	2
+ Grilled halloumi	2.5
+ Paprika chicken	2.5
+ Maldon smoked salmon	3.5

### BUDDHA BOWL (VE)

Mexican bean salad, spinach, roasted sweet potato, buckwheat & quinoa, pickled red cabbage, spinach & falafel balls, roasted red pepper tahini sauce, toasted seed mix

6.5

+ Maple cured bacon	2
+ Grilled halloumi	2.5
+ Paprika chicken	2.5

# Brunch

THE HALL OF FAME

## AVOCADO SMASH (VE)

7.5

On seeded multigrain toast w/ smokey butter bean hummus, smashed avocado, roasted red pepper tahini sauce, pickled shallots, pea shoot, toasted seed mix

+ Poached egg	1.5
+ Maple cured bacon	2
+ Grilled halloumi	2.5
+ Paprika chicken	2.5
+ Maldon smoked salmon	3.5

## MALDON SMOKED SALMON

8

On seeded multigrain toast, pickled shallots, w/ horseradish & chive cream cheese, cucumber, rocket & lemon

+ Poached egg	1.5
+ GF toast	1
+ Avocado smash	2

## FRENCH TOAST (v)

8

w/ maple & vanilla bean mascarpone, mixed berry & elderflower compote, maple pumpkin seeds, fresh berries

+ Maple cured bacon	2
+ Fried egg	1.5

## BUILD YOUR OWN BRUNCH

+ Multigrain or GF toast	1
+ Poached or fried egg	1.5
+ Avocado smash	2
+ Grilled halloumi	2.5
+ Paprika chicken	2.5
+ Maple cured bacon	2
+ Maldon smoked salmon	3.5
+ The Lot - maple cured bacon, halloumi & poached egg	5.5

# Service & Allergies

A 12.5% discretionary service charge applies to all sit-in orders.  
We use nuts and flour in our kitchen. The absence of nuts and gluten cannot be guaranteed.  
Allergy information available on request.

During busy periods over the weekend, we may request your table back after 1.5 hours.

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