

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

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.



Brekkie

SEEDED MULTIGRAIN SOURDOUGH TOAST

Two slices of toast served with a choice of toppings

+ Butter	2.5
+ Peanut butter (vf)(n)	2.9
+ Marmite (vf)	2.9
+ Honey	2.9
+ Seasonal jam (vf)	2.9
+ Peanut butter & jam (vf)(n)	3.6

HOUSE-MADE GRANOLA (V)

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

3.9/5

AVOCADO & HALLOUMI ROLL (V)

Grilled halloumi, avocado smash, chipotle jam, mayo & baby spinach in a brioche bun

6

+ Fried Egg	1.5
+ GF roll	1

BACON ROLL

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

6

+ Avocado smash	2
+ Emmental	1
+ GF roll	1
+ Grilled halloumi	2.5

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	2.5
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 📷 @attendant_uk

Lunch & Bowls

WEEKDAYS ONLY FROM 11:30

KIMCHI CHEESE TOASTIE (F) 6
 Emmental, mozzarella, mature cheddar, kimchi mayo, sliced brioche

SEASONAL SOUP (V) 6
 Served w/ seeded multigrain sourdough toast & butter

LUNCH COMBO 11
 Seasonal soup & cheese toastie

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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Brunch

WEEKENDS ONLY

AVOCADO SMASH (VF) 7.5
 On seeded sourdough w/ smokey butter bean hummus, pickled shallots, pea shoots topped w/ roasted red pepper tahini dressing & toasted seeds

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

MALDON SMOKED SALMON (F) 8
 On seeded sourdough w/ horseradish & chive cream cheese, cucumber, rocket, lemon & pickled shallots

+ Poached egg	1.5
+ GF toast	1
+ Avocado smash	2
+ Maple cured bacon	2.5
+ Grilled halloumi	2.5

BUILD YOUR OWN BRUNCH

+ Multigrain or GF toast	1
+ Poached or fried egg	1.5
+ Avocado smash	2
+ Grilled halloumi	2.5
+ Maple cured bacon	2.5
+ Maldon smoked salmon	3.5
+ The Lot - maple cured bacon, grilled halloumi & poached egg	6

V - Vegetarian
 VF - Vegan Friendly
 F - Fish
 N - Tree nuts

Kitchen closes daily at 3pm