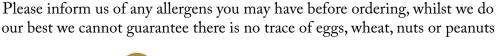
MEDICINE

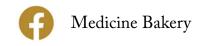
BAKERY, BOTANICAL GARDENS

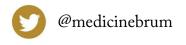
IRON & FIRE COFFEE		SOFT DRINKS	
Double Espresso	3.2	Coca Cola	3.6
Double Macchiato	3.4	Coke Zero	3.5
Espresso con Panna	3.6	Diet Coke	3.5
Americano	3.5		
Mocha	4.3	MEDICINE WATER +	
Caffé latte	4	Purified Still / Sparkling	1.6
Cappuccino	3.9	Grapefruit, Honey & Rosemary	3.6
Flat white	3.9	Homemade Lemonade	3.6
Affogato	4.5	Blueberry Lemonade	3.6
Iced Latte	4.1	Raspberry Lemonade	3.6
Iced Americano	3.6	Cucumber, Lime & Mint Cooler	3.6
Extra Coffee Shot	+ 0.55		
Syrup Shot	+ 0.55	SMOOTHIES & JUICES	
Double Cream	+ 0.55	Very Berry Smoothie	5
		Green Goddess Smoothie	5
LATTES		Peanut, Date, Banana & Almond (pb)	5
Chai Latte	4	Freshly Squeezed Orange Juice	4
Iced Chai Latte	4		
Matcha Latte	4.6	WINE	
Iced Matcha Latte	4.7	Vinca Organic White 187ml	6
Iced Blueberry Matcha	5	Vinca Organic Pale Rose 187ml	6
Iced Raspberry Matcha	5		
White Chocolate Matcha	5	SPARKLING	125ml bottle
Turmeric Latte	4.3	Organic Prosecco	9 / 30
Dairy Free Milk	+ 0.55	Vinca Sparkling Wine 200ml	7
Coconut /Almond / Oat / Soya			
		LOCAL CRAFT BEER & CIDER	
TEAPIG TEAS		Seasonal Lager 330ml	5-7
English Breakfast	3.4	Seasonal IPA 330ml	5-7
Earl Grey	3.4	Craft Cider 330ml	5-7
Iced Tea with Lemon	3.6		
Herbal Tea	3.3	COCKTAILS	
lemon & ginger / chamomile flowers / honeybush & roibus /		Aperol Spritz	9
chai tea / superfruit / peppermint leaves / mao feng green tea		Espresso Martini Bloody Mary	10 9
HOT CHOCOLATE		Pimms Mimosa	8 8
Hot Chocolate	3.7	IVIIIIOSa	0
White Hot Chocolate	3.7		
whipped cream & marshmallows	+1		
Vegan Hot Chocolate 4.25	· <u>*</u>		
dairy free whipped cream	+1		

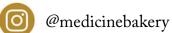
An optional service change is added to each bill
Unfortunately changes to our menu are not available during our busy periods
* Please ask your server for dairy free alternative



(v) vegetarian (f) flourless (pb) plant based (n) nuts







MEDICINE

BAKERY, BOTANICAL GARDENS

FROM THE COUNTER

Goats Cheese Croissant (v) 6 with spinach & balsamic onions

Ham & Cheese Croissant 6

honey mustard ham & béchamel

Pork & Apple Sausage Roll 5

Feta & Spinach Pain Suisse (v) 5.5

Tomato & Basil Focaccia (v) 6

Pepperoni Focaccia 6.5

Focaccia Sandwich 6

Smoked Salmon Everything Croissant 6

Pastrami Everything Croissant 6

LIGHT BREAKFAST

Sourdough Toast (v) 4.5

served with butter & jam or marmalade

Yogurt & Granola (v)(n)6

Greek yogurt, homemade fruit & nut granola, seasonal compote

Chia Pudding (pb)(gf) 6.5

Coconut chia pudding with mango, passionfruit & toasted coconut flakes

SANDWICHES

Breakfast Croissant 10

Medicine croissant, scrambled eggs, Monterey jack cheese, rocket & streaky bacon or turkey bacon

Sausage Brioche 10

Szechuan sausage patty, fried egg, streaky bacon pepper jam & rocket on a brioche bun

Medicine Breakfast Sandwich 8.5

Streaky bacon or turkey bacon, fried egg, cheese & chipotle aioli on a brioche bun

Halloumi Brioche (v) 9

Halloumi, pico de galo, smashed avocado & chilli jam on a brioche bun

+ streaky bacon 2

Grilled Cheese (v) 8

White sourdough, mozzarella, monterey jack & red Leicester

Salt Beef Reuben 9

Rye sourdough, salt beef, pastrami, Swiss cheese, sauerkraut, gherkins, American mustard, Russian dressing

Mushroom & Chimichuri (pb) 8

White sourdough, mushrooms, smoked vegan cheese & chimichurri

Croque Monsieur 9

White sourdough, béchamel, honey roast ham & cheese

+ *fried egg 1.5*

EGGS

Classic Benedict 13

Brioche, honey mustard roast ham or turkey bacon poached eggs & hollandaise

Classic Royale 14

Brioche, smoked salmon poached eggs & hollandaise

Turkish Eggs (v) 11

Labneh, poached eggs, pomegranate, herbs & harissa burnt butter with sourdough

Eggs & Sourdough (v) 8

Poached or scrambled eggs on toast + smoked salmon 6 / streaky bacon 2

SWEET

Fried Chicken French Toast 15

with whipped honey butter, maple syrup, buttermilk fried chicken & honey hot sauce

Maple & Bacon French Toast 13

Vanilla brioche French toast with streaky bacon or turkey bacon & maple syrup

PBJ French Toast (v)(n) 13

Peanut butter & raspberry compote stuffed French toast with maple syrup

SIDES + ADD ONS

Fries & Aioli (v) 4 Poached / Fried Egg (v) 1.5 Smashed Avocado (pb) 4

Streaky Bacon 2

Halloumi (v) 3.5

Smoked Salmon 6

Pumpkin Falafel (pb)(gf) 3

Aioli 1

Chipotle Aioli (v) 1

Honey Hot Sauce (v) 1.5

Buttermilk Fried Chicken (gf) 6

TARTINES

Avocado Tartine (n)(pb)* 13

Buttered sourdough*, smashed avocado, radish ceviche, pomegranate & dukkah + feta 1.5 / poached egg 1.5 / smoked salmon 6

BOWLS

Buddha Bowl (n)(pb)(gf) 15

Falafel, beetroot hummus, brown rice, cucumber, pink turnip & onions, sesame carrot, cauliflower, avocado, cashew & ginger dressing, sesame

+ fried chicken 6 / halloumi 3.5

Gochujang Rice Bowl (gf) 15

Buttermilk fried chicken or roasted cauliflower, gochujang glaze, rice, cucumber, avocado, sesame carrot & fried egg

LITTLE ONES MENU

MAINS

Scrambled Eggs on Brioche (v) 5

French Toast with Maple Syrup (v) 6

Brioche Grilled Cheese (v) 4

Ham or Cheese Sandwich 5

Fried Egg & Soldiers (v) 4

Greek Yogurt & Honey (gf)(v)* 4

Carrot Sticks & Hummus (gf)(pb) 4

Toast with Jam, Nutella or Marmite (v)* 3

Jude's Ice Cream 3.5

Fruit 1

DRINKS

Apple / Orange Juice / Milk 1.5

Babycino 1.5

Hot Chocolate 2

Innocent Smoothie 2.5

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