

ESPRESSO

This is where the classics live

BLACK

Espresso 2.6 **Short Black** 2.7 **Long Black** 2.8 **Americano** 3.3 **More black coffees on the alternative brewing menu**

WHITE

Macchiato	2.9
Cortado	3.4
Piccolo	3.5
Cafe Latte	3.7
Cappuccino	3.7
Italian Cappuccino	3.7
Mocha	4.2

THE FLAT WHITE FAMILY

Modern - Single espresso textured milk (6oz/180ml)	3.7
Classic - Double espresso textured milk (8oz/240ml)	3.6
Magic - Double ristretto textured milk (6oz/240ml)	3.7
Strong - Triple espresso textured milk (8oz/240ml)	4.2
Long - Double espresso textured milk (10oz/295ml)	3.8
Iced - Double espresso, ice, milk (8oz/240ml)	3.7

ALTERNATIVE DRINKS

All sorts of other coffee and non-coffee based hot drinks

Loose Leaf Tea for one - English Breakfast, Mint, Rooibos, Earl Grey, Milk	3.5
Oolong, Gut Health	
Just a cup of tea	1.5
Just a cup of coffee	1.8
Chai Tea	3.6
Chai Latte	3.7
Matcha Tea	3.6
Matcha Latte	3.7
Hatcha Tea	3.6
Hatcha Latte	3.7
Ube Tea	3.6
Ube Latte	3.7
Hot Chocolate	3.6
Kids Hot Chocolate	2.7
Babyccino	1.0
Chocolate Babyccino	1.2

Food menu served from 8am until 2:30pm Mon-Fri | 9am -2:30pm Saturdays | 10am - 1:30pm Sundays

BREAKFAST

ICONIC BREAKFAST

2 x Sausage, bacon, hash brown, beans, poached/scrambled or egg omelette, mushroom, tomato, buttered granary slice/half bagel 14

THE ALTERNATIVE

2 x Halloumi, avocado, hash brown, beans, egg, mushroom, tomato, buttered granary slice/half bagel (V) 14

THE SANGA

2 x Sausage or 2 x bacon or 2 x egg/omelette + sauce on buttered granary 4.95

PORRIDGE

Porridge topped with mixed fruit and seeds 5.95

YOGURT & GRANOLA

Greek yogurt with granola & honey 4.95

TOAST

Marmalade, Nutella, Biscoff, peanut butter Marmite/Vegemite 3.95

BRUNCH

All served on either an open bagel or granary bread

S'MAVO

Smashed avocado, poached egg, lime, crumbed fetta, chilli 10.95

EGGS COCHON

Porkstrami, poached eggs, Hollandaise sauce 9.95

EGGS BENNY/ROYALE

Ham/smoked salmon, poached egg, Hollandaise sauce 9.95

BAGELS

American Psycho - Porkstrami, cheese, pickles & American mustard 5.95

Cluck Norris - Chicken goujons, cheese, crispy onion & teryaki mayo 5.95

G'day - Sausage, bacon, egg omelette, cheese, sauce 6.95

Halloucination (V) - Halloumi, rocket, roasted red peppers & chilli jam 5.95

Found Nemo - Smoked salmon & cream cheese 5.95

Double Bubble - Any two: ham/cheese/tomato/onion 4.25

(vegan cheese and butter available)

Dietary & Allergen Information

If you have any dietary requirements or food allergies, please let our team know before ordering. Although we take care in preparation, our kitchen handles all major allergens and we cannot guarantee the absence of traces.

VG = Vegan V = Vegetarian GF = Gluten-Free
Check out iconic-coffee.co.uk for more information

ALTERNATIVE BREWING

Pick your beans and brewing method. Special guest coffee 50p extra
 The brew methods below can take between 5-10 minutes to prepare

Aeropress A manual coffee maker that brews coffee by forcing coffee through a filter with a plunger (8oz/240ml) (approx 5 mins)	4.2
Pour Over Brewing coffee by hand-pouring hot water through coffee grounds in a conical filter (8oz/240ml) (approx 5 mins)	4.2
V60 Literally a pour over system but from the company Hario who branded it a V60 as the filter is 'V' shaped at a 60 angle (8oz/240ml) (approx 5 mins)	4.2
Clever Dripper Similar to a pour over but instead of coffee filtering right away, it's allowed to brew before being released into the cup. This is called immersion brewing (8oz/240ml) (approx 5 mins)	4.2
Boilbrew A compact, chemistry-lab-style glass flask that combines the simplicity of French press with the clarity of pour-over (8oz/240ml) (approx 10 mins)	4.2
Hoop A radial filter brewer that allows water to flow through the coffee very evenly ensuring a consistent extraction (8oz/240ml) (approx 5 mins)	4.2
Cafetiere/French Press A brewing device that uses a plunger and filter to separate coffee grounds from hot water (8oz/240ml) (approx 8 mins)	4
Moka/Stove Top Espresso maker that is steam-based and which can produce an intense coffee closely resembling that produced by a traditional espresso machine (6oz/180ml) (approx 10 mins)	4.4
Syphon/Vacuum A brewing method that involves a process of mixing coffee with boiling water. Ascended from the flask through siphon-age to extract and filter the coffee (8oz/240ml)	6

AROUND THE WORLD

A showcase of some of the most fascinating coffee drinks and brewing methods from around the world.

Europe, Asia, North America, South America, Africa

 Cafe Bombon (Spain) Espresso, equal parts condensed milk and a little milk foam (4oz/120ml)	3.2
 Marocchino (Italy) Espresso, cocoa powder, steamed milk (8oz 240ml)	3.4
 Kaffeost (Ca fay ost) (Sweden) Espresso, hot water, Gouda cheese (8oz 240ml)	4.2
 Yuanyang (U an young) (Hong Kong) Single Espresso, black tea, condensed milk (8oz 240ml)	4.2
 Cà phê nâu (Ca fay now) (Vietnam) Brewed using a phin, a unique dripper with a perforated metal filter directly into the cup over condensed milk (8oz 240ml)	4.2
 Cà phê trung (Ca fay trung) (Vietnam) Brewed using a phin, then topped with a pasturized egg yolk whipped with condensed milk and topped with chocolate dusting	5
 Türk kahvesi (Turkey) Brewed in a Cezve with coffee and optional sugar and boiled. Once brewed all contents of the Cezve are transferred to the cup ready to drink (8oz 240ml)	4.4
 Qishr (Kirsch) (Yemen) Made with dried coffee cherry husks, brewed and served like tea! (8oz 240ml)	5
 Bulletproof (USA) Espresso, Ghee & steamed milk (12oz 350ml)	5
 Café Gommosa (USA) Espresso over marshmallows (2oz 60ml)	3.4
 Cortadito (Cuba) Sugar Espresso (espumita) steamed milk (4oz 120ml)	4
 Einspänner (Ein Sch-panner) (Austria) Espresso topped with whipped cream and dusted with chocolate (2oz 60ml)	3.5
 Mazagran (Algeria) Espresso over ice with lemon juice & sugar (8oz 240ml)	3.8
 Café Touba (Senegal) Espresso, hot water with Selim pepper and optional sugar (8oz 240ml)	3.8