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## BREAKFAST / BRUNCH

BREAKFAST & BRUNCH MONDAY - FRIDAY 8AM-2PM • SATURDAY - SUNDAY + HOLIDAYS 8.30AM-3.30PM • LUNCH SERVED MIDWEEK ONLY FROM 12PM ONWARDS.

**SMASHED AVOCADO WITH MINT & LEMON DRESSING ON SOURDOUGH TOAST VG** 8.9  
**ADD EXTRAS SEE BELOW:**

**ORGANIC POACHED, SCRAMBLED OR FRIED FARM EGGS ON SOURDOUGH TOAST V** 7.9  
**ADD EXTRAS SEE BELOW:**

**EXTRAS:**

- Poached, scrambled or fried organic farm eggs V 3
- Grilled Cypriot organic halloumi V 3.5
- Streaky British bacon 4
- Dry cured Scottish smoked salmon 4.5
- Baked beans in rich tomato sauce VVG 3
- Roasted chestnut mushrooms VVG 3.5
- Mixed leaf salad with a drizzle of pomegranate molasses VVG 3.5
- Sautéed spinach VVG 3
- Crushed feta cheese V 3
- Roasted or fresh tomatoes VVG 3
- Homemade hummus with a drizzle of olive oil VVG 3
- Gluten free bread GF 1.5

**FRENCH TOAST V** 13.9

Soft brioche bread, dusted with cinnamon sugar, complemented with seasonal fresh fruits, topped with rich Greek yoghurt, organic raspberry jam, icing sugar and crushed pistachios  
**Add streaky British bacon** 4

**EGGS FLORENTINE V** 11.9  
Sautéed spinach, poached organic eggs, homemade hollandaise sauce on toasted organic English muffins

**EGGS BENEDICT** 12.9  
Honey roasted gammon ham, poached organic eggs, homemade hollandaise sauce on toasted organic English muffins

**SCRAMBLED TURMERIC TOFU ON SOURDOUGH TOAST VG** 8.5  
**ADD EXTRAS SEE BELOW:**

**EXTRAS:**

- Smashed avocado VVG 4
- Organic baked beans in rich tomato sauce VVG 3
- Roasted chestnut mushrooms VVG 3.5
- Mixed leaf salad with a drizzle of pomegranate molasses VVG 3.5
- Sautéed spinach VVG 3
- Roasted or fresh tomatoes VVG 3
- Homemade hummus with a drizzle of olive oil VVG 3
- Gluten free bread GF 1.5

**SOURDOUGH TOAST SERVED WITH PURE IRISH BUTTER, ORGANIC RASPBERRY JAM OR FINE CUT MARMALADE V** 5

**CREAMY COCONUT MILK PORRIDGE VVG** 9  
Seasonal fresh fruits and bananas, coconut flakes, roasted pecans, topped with a sprinkle of chia seeds  
Choose a side of honey or maple syrup

**HOMEMADE GRANOLA & RICH GREEK YOGHURT V/GF** 8  
Seasonal fresh fruits, topped with crushed pistachios  
Choose a side of honey or maple syrup  
**Make it vegan with coconut yoghurt V/GF** 9

**EGGS DRURY** 12.9  
Streaky British bacon, poached organic eggs, homemade hollandaise sauce on toasted organic English muffins

**EGGS ROYALE** 13.9  
Dry cured Scottish smoked salmon, poached organic eggs, homemade hollandaise sauce on toasted organic English muffins

## DRURY WAFFLES

**DRURY 'SWEET' WAFFLE V** 13.9  
Caramelised bananas, smooth Cornish clotted cream, seasonal berries, Nutella chocolate, topped with icing sugar

**DRURY 'SAVOURY' WAFFLE** 13.9  
Two fried organic eggs, streaky British bacon, shaved parmesan cheese, sprinkle of dried parsley and a side of maple syrup

## SANDWICHES

See serving counter for available options

- Chorizo & Brie Baguette, Sundried Tomato, Spinach & Pesto 6.5
- Ham & Cheese Sourdough Toastie 5.8
- Ham & Cheese Croissant 5.8
- Streaky Bacon Sourdough Sandwich 5.8
- Chicken & Cheese Panini, Tomato, Spinach & Pesto 6.5
- Cheese & Tomato Sourdough Toastie V 5.8
- Salmon & Rocket Muffin & Chive Cream Cheese 5.8
- Mozzarella Focaccia, Tomato, Spinach & Pesto V 6.5
- Egg & Bacon Brioche Bun 5.8
- Vegan Focaccia & Grilled Mushrooms, Vegan Cheese, Tomatoes, Rocket & Hummus VG 6.5
- Chorizo & Ham Brioche Bun, Cheese & Tomato 6.5

## LUNCH

Lunch served midweek only from 12pm onwards.

See serving counter for available lunch options.

VVG/GF Options available.

- Any 1 Salad 6
- Mix of 2 Salads 9
- Mix of 3 Salads 10
- Mix of 2 Salads & Roast Chicken 13
- Mix of 2 Salads & Baked Salmon 14
- 1 Salad & Roast Chicken 11
- 1 Salad & Baked Salmon 12
- Soup of The Day & 1 Salad 11.5
- Any Sandwich & 1 Salad 11
- Soup of The Day & Sourdough Bread (Seasonal) 7.5

V - Vegetarian. VG - Vegan. GF - Gluten Free

**FOOD ALLERGIES & INTOLERANCES:** Please speak to our staff about the ingredients in your meal, when making your order.

We cannot guarantee foods are nut free and of other allergens. A discretionary service charge of 12.5% will be added to your bill and shared among the team.

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## FRESH JUICES

Simply Fresh

Yellow Boost <i>Lemon, Orange, Ginger &amp; Carrot</i>	6.5
Red Power <i>Blueberries, Beetroot, Apple &amp; Raspberries</i>	6.5
Green Goodness <i>Kiwi, Broccoli, Cucumber &amp; Spinach</i>	6.5
Freshly Squeezed Orange Juice	5.5
Pure Apple Juice	6
Pure Carrot Juice	6
Ginger Shot <i>Ginger &amp; Apple</i>	3.5

## SMOOTHIES

Nothing but Fruit and Veg... blended

Berry Go-Round <i>Strawberry, Blackberry, &amp; Raspberry</i>	6.5
Strawberry Split <i>Strawberry &amp; Banana</i>	6.5
Pash 'N' Shoot <i>Mango, Pineapple &amp; Passion Fruit</i>	6.5
Coco Loco <i>Mango, Pineapple, Coconut, Lime &amp; Mint</i>	6.5
Avo Go-Go <i>Avocado, Mango, Spinach, Broccoli, Coconut, Ginger &amp; Lime</i>	6.5
Kale Kick <i>Mango, Spinach &amp; Kale</i>	6.5

## HOT & COLD DRINKS

### COFFEE & TEA

Allpress espresso, roasted in Hackney E8  
Alternative milk - Oat, Coconut, Almond, Soya milk +0.50  
Decaf coffee +0.50 / Extra espresso shot +0.50

Espresso / Short Black	2.8	Mocha	3.8
Americano	3.2	Iced Mocha	4
Filter Coffee	3.2	Hot (Real) Chocolate	3.7
Macchiato	3.1	Iced Latte	4
Cortado	3.2	Iced Black Coffee	3.8
Piccolo	3.2	House Brewed Iced Tea	3.6
Flat White	3.3	<i>Lemon or Orange</i>	
Latte	3.4	Babyccino (6oz)	1
Cappuccino	3.4	Pot of Tea	3.2
Spiced Chai Latte	3.8	<i>English Breakfast, Earl Grey, Green, Darjeeling, Chai, Lemon &amp; Ginger, Peppermint, Super Fruits, Licorice &amp; Peppermint, Chamomile, Jasmine, Honeybush &amp; Rooibos, Peppermint &amp; Green</i>	
Iced Spiced Chai Latte	4		
Matcha Latte	3.8		
Iced Matcha Latte	4		
Turmeric Latte	3.8		

## SOFT DRINKS

Spoiled for choice

Still Spring Water	2
Sparkling Spring Water	2
Vita Coconut Water	3
Coke / Diet Coke	3
Charitea Green <i>Organically grown and real brewed ice green tea with ginger</i>	3.5
Charitea Red <i>Organically grown and real brewed ice rooibos tea with passion fruit</i>	3.5
Charitea Black <i>Organically grown and real brewed ice black tea with lemon</i>	3.5
Lemonaid Passion Fruit <i>Organic passion fruit</i>	3.5
Lemonaid Blood Orange <i>Organic blood orange</i>	3.5
Lemonaid Lime <i>Organic Limeade</i>	3.5
Dalston's Lemonade <i>With real Sicilian lemons</i>	3
Dalston's Rhubarb <i>With real British rhubarb</i>	3
Dalston's Cherryade <i>With sweet &amp; sour cherries</i>	3
Dalston's Elderflower <i>With British elderflower</i>	3
Dalston's Ginger Beer <i>With Zesty Lime</i>	3
Raspberry & Lemon Organic Kombucha	3.5
Passionfruit Organic Kombucha	3.5
Original Organic Kombucha	3.5

## ALCOHOL

The good stuff

Beers <i>(Local brew London beers available)</i> <i>Please ask at the till and check the display fridge</i>	6
Organic Wine <i>Red / White / Rose</i>	glass 8.5    bottle 29
Vino Spumante Prosecco	glass 7.5    bottle 28
Gin & Tonic <i>(Hendrick's Gin)</i>	8.5

## COCKTAILS

Why not?

Mimosa <i>Prosecco and freshly squeezed orange juice</i>	8.5
Bellini <i>Peach purée and prosecco</i>	8.5
Bloody Mary <i>Vodka, tabasco, tomato juice, Worcester sauce and pepper</i>	9.5
Espresso Martini <i>Allpress blend espresso, vodka and kahlua</i>	9.5
Margarita <i>Tequila, lime juice and triple sec</i>	9.5

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