Welcome!

At the Horniman Café, we are passionate about supporting our local community. Because of this, we focus on high-quality products from local suppliers whenever possible.

For example, we are pleased to offer hand-crafted bread, cakes, biscuits and pastries made with natural ingredients at the local *Blackbird Bakery*, *Cinnamon Tree Bakery*, *Fleur De Lis* and *Galeta*.

We have also partnered with *Volcano Coffee Roasters* – an ethical roasters based in Brixton that supports the livelihoods of the communities that help to grow and produce the coffee we sell. And if coffee is not your cup of tea – try one of our award winning, hand-picked teas supplied by *Birchall*.

Our meat and dairy suppliers include family-owned and independent shops in South London, including *Billings Fishmonger and Butcher*, and "London's foremost cheese store" *Neal's Yard Dairy*.

We are happy to accommodate you by offering each item on the menu as an eat in or takeaway option; and by substituting any of our breads with a gluten free option.

We wish you a pleasant visit and hope to welcome you again soon.

Sourdough Toast with Butter and one of the following: Homemade Jam, Honey Marmite, Marmalade, Peanut Butter (V)	
Eggs Benedict with Ham, Poached Eggs, Breakfast Muffin & Hollandaise Sauce	11.5
Eggs Royale with Hot Smoked Salmon, Poached Eggs, Breakfast Muffin & Hollandaise Sauce	11.5
Eggs Florentine with Poached Eggs, Breamung Muffin & Hollandaise Sauce (V)	akfast 11
Breakfast Muffin with:	
Bacon Herby Sausage & Caramelised Onion Fried Eggs (V)	675
Please Ask for Ketchup or Brown Sauce	

(Vg) - Vegan, (V) - Vegetarian, (GF) - Gluten Free

All Day Brunch Children's Menu

1/2 Jacket Potato with Cheese & Beans (V)	4			
Pasta with Homemade Tomato Sauce (Vg)	4			
Hummus (Red Pepper) with Toasted Pita Bread, Cucumber & Carrot Sticks (Vg)				
Poached Egg on Toast (V)	3			
Chicken Nuggets (3) with Broccoli or Beans & Chips	6.25			
Fish Fingers (Cod) (2) with Broccoli or Beans & Chips	6.25			
Add Chicken Nuggets (3) 2.50 Fish Fingers (2) Beans (Vg) 1.50 Broccoli (Vg) 2.50 Cheese Chips (Ramekin) 2.50				
(Vo) – Vegan (V) – Vegetarian (GF) – Gluten Free				

Lunch (from 11am)

Soup with Sourdough Toast & Butter (Please ask for today's option. Price on board)		Hot Sandwiches	
		Ciabatta	
Hummus (Red Pepper with Sesame) and Pita Bread (Vg)	6.9	ALT – Aubergine, Lettuce & Tomato with Red Pepper Relish (Vg)	8
Beyond Vegan Cheeseburger served with Chips (Vg)	13.5	Halloumi, Avocado, Tomato, Rocket, Caramelised Onion & Chilli Oil (V)	9
Stew (Mushroom, Carrot & Bean) with Green Polenta (Vg)	10	Chicken Breast with Avocado, Rocket, Aioli & Chilli Oil	9
Dhal with Naan Bread (Vg)	8	White Sourdough	
Jacket Potatoes (served with salad):		Fish Fingers with Tartare Sauce	
Baked Beans (Homemade) & Cheddar (V) 8		& Lettuce	8.50
Chilli Con Carne, Cheese, Sour Cream		Sides	
& Chives	9	Rocket, Parmesan, Tomato & Olive Salad (V) (GF)	5
Cold Sandwiches		Broccoli with Parmesan Shavings (V)	4.50
(Please see today's selection in the fridge)		Chips (Vg) (GF)	3.80
(Vg) – Vegan, (V) – Vegetarian, (GF) – Gluten Free		White Sourdough Toast & Butter (V)	2.50

Hot Drinks

Warm milk

	<u>SML</u>	REG		
Espresso	2.30	2.70	Tea	2.60
Macchiato	2.40	2.80	English, Earl Grey, Decaf	
Americano	2.90	3.20	Herbal Tea	2.80
Latte/Cappuccino	3.00	3.50	Green Tea, Camomile, Peppermint, Red Bush, Lemon Ginger, Red Berry, Jasmine, Chai Tea and Da	rjeeling
Chai Latte	3.30	3.80		
Mocha	3.30	3.80	Iced Coffee	
Flat White	3.40		Americano	4
Add coffee shot	0.80		Latte/Mocha	4.35
Add syrup	0.70		Frappe	4.60
Amaretto, gingerbread, cinnamon, vanilla, caramel, hazelnut			Vanilla Milkshake	5
All our coffees are served with semi sk	immed cow	's milk		
Alternative milk: coconut/oat/soya			Fruit Smoothie	5
Hat Charalata	2 50		Passion Fruit Mange Dincombe	
Hot Chocolate	3.50		Passion Fruit, Mango, Pineapple	
Kid's Hot Chocolate	2.80		Berry Go Round:	
Add marshmallow	0.60		Strawberry, Blackberry, Raspberry	
Babyccino			Mellon Refresher:	
Add marshmallow	0.20		Strawberry, Melon, Mango	

1.50