

SOCIAL PANTRY

C A F E

Here at Social Pantry Café, we're striving to improve how we reduce waste and become more sustainable. Seasonality and sourcing is our starting point for every dish. No more avocado on toast but more zero waste elements and locally sourced produce.

SATURDAY-SUNDAY

8.30-16.00

Social Pantry Date and Ginger Granola – 6.5

Seasonal Compote, Greek Yoghurt (n) (v)
Or Coconut Yoghurt (vg)

House Cured Salmon on Rye – 9.5

Cucumber, Crème Fraiche and Dill Salad
Add St Ewes Poached Eggs +2

Turkish Eggs – 8.95

Confit Garlic Labneh, Urfa Chilli Butter, Zero Waste Herb Oil,
Toasted London Sourdough (v)

Social Pantry Breakfast Bap – 8.5

St Ewes Scrambled Egg, Smoked Lincolnshire Poacher, Rescued
Green Tomato Ketchup, House Dill Pickle (v)

Kimchi, Potato and Spring Onion Hash – 9.75

Miso Mayo, Poached St Ewes Eggs, Pul Biber (v)
Add Smoked Bacon +2.75

Social Pantry's Full English Breakfast – 11.75

St Ewes Scrambled Egg, Sausage, Portobello Mushroom,
Tomato, Smoked Bacon, Beans, Toasted London Sourdough

Grilled British Asparagus, Vegan Nduja Butter – 9.5

House Pickled Shallots, Almond Crumb, Toasted London
Sourdough (vg)
Add St Ewes Poached Eggs (v) +2

Chestnut Mushroom, Pickled Shemji Mushroom – 9.75

Oatly Crème Fraiche, Zero Waste Pesto, Toasted London
Sourdough (n) (vg)
Add St Ewes Poached Eggs (v) +2

Fully Loaded Homemade Flatbread – 10.75

Smoked Bacon, Burrata, Spring Greens, Zero Waste Ash Honey

Eggs Any Way – 8.5

Our eggs are from Happy Hens living in St Ewes, Cornwall (v)
Add Smoked Bacon +2.75

COUNTER SPECIALS

Monday - Friday

Head to the counter to find a selection of seasonal salads,
sandwiches and savoury bites.

BOTTOMLESS BRUNCH

Make your weekend brunch that bit better!
Go bottomless prosecco for +20pp.
Every Saturday and Sunday

(max 2 hours per table)

PRIVATE HIRE

Exclusively hire Social Pantry Café and enjoy
the space for your very own event. Birthdays, hen parties,
weddings and more - we'll make it an occasion to remember.

enquiries@socialpantry.co.uk

DRINKS

COFFEE

From Redemption Roasters - The world's first behind bars coffee company. They don't just source coffee ethically; their entire roasting and coffee education process is socially impactful. The result is a finely crafted cup of coffee that raises the bar for everyone.

Espresso	2.2
Americano	2.3
Flat White Latte Cappuccino	3
Iced Coffee	3
Mocha	3

TEA

English Breakfast Spicy Chai	2.75
Lemongrass and Ginger Peppermint	
Green Earl Grey Rooibos Chamomile	

HOT DRINKS

Matcha Latte	3.2
Chai Latte	2.8
Hot Chocolate	2.8
Dirty Chai Latte	3.75

SOFT

Coke	2
Diet Coke	2
San Pellegrino Orange	2
San Pellegrino Lemon	2
San Pellegrino Blood Orange	2
Dash Lemon	1.9
Dash Blackcurrent	1.9
Jarr Kombucha Ginger	4.5
Jarr Kombucha Passionfruit	4.5
Freshly Squeezed Apple/Orange Juice	3.75
Belu Still Water	1.5
Belu Sparking Water	1.5

Organic Cold Pressed Juices	4.75
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24 Carrot Gold	
Carrot, Orange, Ginger, Lemon, Turmeric	

Beet Beet Living	
Beetroot, Apple, Orange	

Squeeze The Day	
Orange, Apple, Pineapple, Lemon, Ginger, Turmeric	

It's Easy Being Green	
Cucumber, Spinach, Pineapple, Lime	

THE HARD STUFF

SPARKLING	125ml / Bottle
NV Prosecco Frizzante, Ca' di Alte, Veneto, Italy	7 29

2017 Classic Cuvée Brut, Rathfinny Wine Estate, Southern England	60
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WHITE	175ml / 250ml / Bottle
2020 Trebbiano/Garganega, Ponte Pietra, Veneto, Italy	6 / 8 / 23

2020 Organic Macabeo, Familia Castaño, Murcia, Spain	25
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2020 `P` Pinot Grigio, Alpha Zeta, Veneto, Italy	27
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2020 Picpoul de Pinet, Baron de Badassière, Languedoc, France	29
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2020 Marlborough Sauvignon Blanc, Ribbonwood, New Zealand	35
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ROSE	175ml / 250ml / Bottle
2020 Luberon Rosé, Famille Perrin, Southern Rhône, France	8 / 10 / 30

2020 `Cuvée Alexandre` Coteaux d'Aix-en- Provence Rosé, Château Beaulieu, France	45
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125ml of White, Rosé & Red available on request

RED	175ml / 250ml / Bottle
2019 Alicante/Syrah, Casa Mia, Sicily, Italy	6 / 8 / 23

2020 Organic Monastrell, Familia Castaño, Murcia, Spain	25
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2019 Montepulciano d'Abruzzo, Il Faggio, Italy	7 / 9
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2020 Aconcagua Costa Pinot Noir, Montes Limited Selection, Chile	33
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2020 Calchaquí Valley Malbec, Amalaya, Salta, Argentina	35
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BEER

The team at Toast use surplus bread to replace virgin barley to use less land, energy and water.

Toast Lager	Bottle 4.7
Toast Ale	4.7
Toast Session IPA	4.7

COCKTAILS

Bloody Mary	9
Aka the ultimate hangover cure	
Sapling Vodka Tomato Juice Our Home Spice Mix	

Mimosa	7.5
Prosecco and Fresh Orange Juice	