



MENU

DRINKS

THE COFFEE OFFICINA
FIORI ESPRESSO BLEND

COFFEE

SINGLE ESPRESSO	1.5	
DOUBLE ESPRESSO	3	
	8oz	12oz
AMERICANO	3	3.2
MACCHIATO	3	
CORTADO	3.4	
FLAT WHITE	3.5	
LATTE	3.5	3.8
CAPPUCCINO	3.5	3.8
MOCHA	3.5	3.8

DECAF BLEND: THE COFFEE
OFFICINA CAPUCAS HONDURAS

TEA

	POT / TAKEAWAY
BREAKFAST BREW	3.2
EARL GREY	3.2
PEPPERMINT	3.2
JADE TIPS GREEN TEA	3.2
CHAMOMILE	3.2
LEMONGRASS	3.2
HIBISCUS	3.2
FRESH LEMON, GINGER & HONEY	3.5
FRESH MINT	3.5

SPECIALITY

	12oz
CHAI LATTE	5
DIRTY CHAI LATTE	6
HOT CHOCOLATE	3.5 3.8
Marshmallows	0.5
Cream	0.5
CEREMONIAL MATCHA LATTE	5
TURMERIC LATTE	4.9
PINK CHAI LATTE	4.9
RUBY HOT CHOCOLATE (BEETROOT)	4.9

ALTERNATIVE MILKS

OAT MILK	(GF)(VE)	0.5
COCONUT	(SO)(VE)	0.8
SOYA	(GF)(VE)	0.8
ALMOND	(GF)	0.8

SYRUPS

	0.55
CARAMEL	VANILLA
CINNAMON	HAZELNUT
BISCOFF	GINGERBREAD
PUMPKIN SPICE	WHITE CHOCOLATE
SUGAR FREE	
CARAMEL, VANILLA, HAZELNUT, BISCOFF	

CHILDREN'S

NESQUIK MILKSHAKE	2
Chocolate (SO)	
Strawberry	
Banana	
MINI HOT CHOCOLATE	2
BABYCHINO	0.5
EXTRAS	0.5
Marshmallows	
Cream	
PIPS ORGANIC CARTONS	2.5
Cloudy Apple Juice	
Strawberry & Blackcurrant	

COLD DRINKS

STILL/SPARKLING WATER	2.5
COKE/DIET COKE/ COKE ZERO/LEMONADE	3.2
BOTTLE GREEN	3.2
Crisp Apple	
Raspberry Lemonade	
Elderflower	
GINGER SHOT	3
FROBISHERS JUICE	4.5
Apple	
Orange	
Bumbleberry	
MOMO KOMBUCHA	5.2
Raspberry + Hibiscus	
Ginger + Lemon	
Elderflower	
Turmeric	

ICED DRINKS

COFFEE	
LATTE, AMERICANO	3.5
MOCHA	3.6
SPECIALITY LATTE	
CHAI, CEREMONIAL MATCHA	5
TUMERIC, PINK CHAI	4.9

SMOOTHIES

STRAWBERRY SPLIT	5
Strawberry, Banana	
PASH N SHOOT	5
Passionfruit, Mango, Pineapple	
DETOX ZING	5
Blueberries, Carrot, Banana, Courgette, Ginger	
AVO GO GO	5
Avocado, Spinach, Broccoli, Mango, Coconut, Ginger	
BERRY GO ROUND	5
Raspberry, Strawberry, Blackberry	
COCO LOCO	5
Coconut, Mango, Pineapple, Mint	
ADD A SCOOP OF PROTEIN (VE)(SO)	1.2

BREAKFAST PICK ME UP

Available from 10:30am

BLOODY MARY	
Absolut Vodka, Tomato, Lemon, Celery Salt, Tabasco, Black Pepper, finished with Celery, Rosemary, Pickles, Olives	9.5
CHAMBORD MIMOSA	9.5
Prosecco, Chambord Liqueur	
CLASSIC MIMOSA	9
Prosecco, Orange Juice	
PEACH BELLINI	9
Prosecco, Peach Juice	

BRUNCHIN

Served 9am-3pm Daily

BREAKFAST

FULL ENGLISH (GFO) All served with a slice of Sourdough toast	
MEAT	
2 Poached Eggs, 2 Smoked Bacon, Essex Pork Sausage, Tomatoes, Portobello Mushroom, Beans	14.7
ADD BLACK PUDDING	2.5
ADD HASH BROWN	3.2
VEGGIE	
2 Poached Eggs, Vegan Sausage, Halloumi, Tomatoes, Portobello Mushroom, Beans	14.7
VEGAN	
Smoked Maple Tofu, Vegan Sausage, Spinach, Tomatoes, Portobello Mushroom, Beans, Avocado	15.2
SET BREAKFAST ITEMS CAN'T BE SWAPPED But you can add extras!	

EXTRAS

AVOCADO	3.2
TOMATO	1.5
SPINACH	2.5
MUSHROOMS	2.5
BAKED BEANS	2.2
HASH BROWNS	3.2
BLACK PUDDING	2.5
POACHED / FRIED EGG	1.8
2 EGGS POACHED / FRIED / SCRAMBLED	3.2
HAM	2
2 SMOKED BACON RASHERS	2.5
ESSEX PORK SAUSAGE	2.3
2 ESSEX PORK SAUSAGES	3.5
BEEF BRISKET	5.5
PORCHETTA	5.5
SMOKED DUCK BREAST	6
SMOKED SALMON	4.5
TUNA	3
SMOKED MAPLE TOFU (VE)	3
VEGAN SAUSAGE	2.2
2 VEGAN SAUSAGES	3.5
HALLOUMI	3.2
CHEDDAR CHEESE	1.5
MUFFIN	2
SOURDOUGH	1.5
TURKISH ROLL	3
CRUSHED POTATOES	3.5
CHILLI JAM / ONION CHUTNEY	1.1
MAPLE SYRUP	1
BUTTER (VEO)	.5
BUBBLE	3

TOASTIES

(Weekdays only)	
MATURE CHEDDAR AND MOZZARELLA TOASTIE	
Mozzarella, Cheddar (V)(GFO)	9.5
SLOW COOK BBQ PORK TOASTIE	
With Red Onion Marmalade, House Pickle, Swiss Cheese (GFO)(D)	12
TUNACADO TOASTED PITTA	
Tuna, Mozzarella, Jalapeños, Basil Pesto, Avocado (F)(GFO)(N)	9.5
PIMP YOUR TOASTIE by adding extras!	

BRUNCH PLATES

EGGS PEDRO	
Chorizo, Harissa, Avocado, Toasted Muffin, 2 Poached Eggs	12
EGGS BENEDICT	
Ham, Toasted Muffin, 2 Poached Eggs, Hollandaise	11.5
EGGS ROYALE	
Kiln Smoked Salmon, Toasted Muffin, 2 Poached Eggs, Hollandaise (F)	12
EGGS FLORENTINE	
Sauteed Spinach, Toasted Muffin, 2 Poached Eggs, Hollandaise (V)	11.5
EGGS FUNGI	
Roast Portobello Mushrooms, Toasted Muffin, 2 Poached Eggs, Hollandaise (V)	11.5
VEGAN FLORENTINE	
Sauteed Spinach, Toasted Muffin, Maple Tofu, Vegan Hollandaise (VE)	11.5
VEGAN FUNGI	
Roast Portobello Mushrooms, Toasted Muffin, Maple Tofu, Vegan Hollandaise (VE)(VE)	11.5
CHORIZO HASH	
Grilled Chorizo, Potatoes, Piquante Peppers, Avocado, Fried Egg, Sautéed Mixed Mushrooms (GF)	13.5

PROTEIN PANCAKES

With toasted mixed seeds (VE) (SO)	
Choose two from the following toppings:	12.5
POACHED EGG	
SMOKED BACON	
FRESH FRUIT (VE)	
PEANUT BUTTER (VE)	
MIX WINTER BERRY COMPOTE (VE)	
MAPLE SYRUP (VE)	
FRESH LEMON (VE)	
NUTELLA (V)(N)	
ADD MORE TOPPINGS	1

RAMEN

KOREAN PORCHETTA RAMEN	
Slow Cook Pork Belly, Fried Egg, Mushroom Stock, Light Red Curry with Ginger and Garlic, Coconut Milk, Bean Sprouts, Purple Stem Broccoli, Vermicelli Rice Noodles, Sweet Pickle, Red Cabbage and Carrots, Garnished with Lemon, Sesame Seeds and Micro Coriander (Soya)(C)(S)	15.8
KOREAN SMOKED MAPLE TOFU RAMEN	
Smoked Maple Tofu, Mushroom Stock, Light Red Curry with Ginger and Garlic Coconut Milk, Bean Sprouts, Purple Stem Broccoli, Vermicelli Rice Noodles, Sweet Pickle Red Cabbage and Carrots garnished with Lemon Sesame Seeds and Micro Coriander (SO)(C)(S)	14.5

BUBBLE BENEDICT	
Bubble and Squeak, Smoked Bacon, 2 Poached Eggs, Truffle Hollandaise	12.5
BUBBLE FLORENCE	
Bubble and Squeak, Spinach, 2 Poached Eggs, Truffle Hollandaise (V)	12.5
WINTER LENTIL SALAD	
With Honey Roasted Beetroot, Baby Spinach, Whipped Feta, Roasted Courgette and Pomegranate, Finished with Balsamic Glaze (V)(GF)(D)	12.5
ADD SMOKED DUCK BREAST	6
ADD SMOKED SALMON	4.5
ADD SMOKED MAPLE TOFU (VE)	3
CRISPY VEGETABLE FRITTERS	
Sweetcorn, Pepper, Carrots, Courgette, Green Onion, Cumin Fritters served on a bed of Beetroot Tzatziki, Chilli and Lime Smashed Avocado, Spring Onion, Micro Herbs, Smoked Paprika (D)(GF)	13.5
PORRIDGE	
Mix Winter Berry Compote, Crumble and Maple Syrup (VEO)(GF)	9.5
USE OAT MILK	0.5

TURKISH ROLLS

SMOKED BACON	
ESSEX PORK SAUSAGE	7.5
BLT	8.5
Smoked Bacon, Lettuce, Tomato, Mayo	
HLT (V)	8.5
Halloumi, Lettuce, Tomato, Mayo	
VLT (VE)	9.5
Vegan Sausage, Lettuce, Tomato, Mayo	
SMOKED SALMON LOX	
Dill Cream Cheese, Smoked Salmon, Tomato, Pickled Red Onion, Capers, Maple Mustard Dill Dressing (F)(D)(M)	12.5
RUEBAN BRISKET	
Thousand Island Dressing, Sauerkraut, Swiss Cheese, Beef Brisket	13
ADD CHILLI JAM / ONION CHUTNEY	1.1

ON SOURDOUGH

SMASHED AVOCADO	
Chilli and Lime Smashed Avocado, Cashew and Coconut Dukkah, Coriander (VE)(N)(GFO)	11
EGGS YOUR WAY	
2 Eggs, Poached or Fried (V) (GFO)	8
OPEN SALMON LOX	
Smoked Salmon, Cream Cheese, Tomato, Piccolo Capers, Pickled Red Onion, Lemon, Maple Dill Dressing (F) (GFO)(D)(M)	12.5
WILD MUSHROOM TARTINE	
Sauteed Wild Mushrooms with Shalotts, Thyme, Rosemary and Sage (Shimeji, Oyster and Chestnut Mushrooms) served on Toasted Sourdough with Whipped Feta Cheese, Micro Herbs and Truffle Oil (GFO)(D)	12.5
TOAST AND PRESERVES (GFO)	
Toasted Sourdough with a choice of Strawberry Jam, Apricot Jam, Nutella (V)(N), Peanut Butter (V)(N) or Marmite (VE)	4.5

SUPPER

SMALL PLATES

MIXED GREEN SALAD	5.5
AMALFI OLIVES & BALSAMIC	7.9
Olives, Balsamic Vinegar and Olive Dipping Oil, Sourdough	
CUCUMBER BEETROOT TZATZIKI	7.9
Served with Garlic Butter Pitta Bread, Smoked Paprika and Micro Parsley (D)(GFO)(V)	
PANKO FRIED CHESTNUT MUSHROOMS	8.5
Served with Harissa Garlic Aioli, Pickled Red Cabbage and Carrots, Micro Herbs (G)(V)	
6 GOCHUJANG KOREAN CHICKEN WINGS	11.5
With Sesame Seeds, Spring Onion, Micro Herbs	
Add more: 1.25 Per Wing (SO)(S)(G)	
HONEY BAKED CAMEMBERT	12.5
With Pomegranate and Walnut Served with Toasted Sourdough (D)(N)(GFO)(V)	

SOURDOUGH PIZZA 8" 12"

MADE IN NAPOLI, RAISED IN NEWHALL

RUSTIC CLASSIC	7	12.5
House Marinara Sauce, Fior Di Latte Cheese, Rocket (V) (VEO)		
SIMPLY SALAMI	9	13.5
House Marinara Sauce, Fior Di Latte Cheese & Napoli Salami		
NICE'N SPICY	14.95	
House Marinara Sauce, Fior Di Latte Cheese, N'duja, Piccante Salami, Piquante Peppers, Red Chilli, Jalapeños		
THE GARDEN CLUB	14.75	
House Marinara Sauce, Fior Di Latte Cheese, Courgette, Piquante Peppers, Red Onion, Rocket (V)(VEO)		
ROCK THE PARMA	15.5	
House Marinara Sauce, Fior Di Latte Cheese, Parma Ham, Rocket, Parmesan, Balsamic Dressing		

PIZZA TOPPINGS / EXTRAS

GRILLED COURGETTE	2.2	PARMA HAM	2.5
PIQUANTE PEPPERS	1.8	POACHED / FRIED EGG	1.8
JALAPEÑOS	1.5	HAM	2
ONIONS	1.8	SMASHED AVO (VE)	3.2
OLIVES	1.8	HALLOUMI (V)	3.2
PICO DE GALLO (VE)	1.5	MUSHROOMS	2.5
ROAST MUSHROOMS	2.5	TOMATO	1.5
NAPOLI SALAMI	2.5	BACON RASHERS	2.5
N'DUJA	2.2	CHEDDAR CHEESE	1.5
PICCANTE SALAMI	2.5	SOUR CREAM	1.5

Served 5-8pm Friday

BURGERS

(All Burgers come with Coleslaw and Wedges)

CLASSIC	16.8
Smashed Double Patty, Cheese, House Sauce, House Pickles, Gem Lettuce, Tomato, Brioche Bun (G)	
CLASSIC VEGAN	17.2
Moving Mountain Patty, Vegan Cheese, House Sauce, House Pickles, Gem Lettuce, Tomato, Brioche Bun (VE)(SO)(G)	
HALLOUMI	16.8
Halloumi, Cheese, House Sauce, House Pickles, Gem Lettuce, Tomato, Brioche Bun (V)	

TACOS

Served with Smashed Avocado, Pineapple, Pico De Gillo, Pickled Red Onion, Harissa Garlic Mayo, Spring Onion, Mixed Micro Herbs (G)

SMOKED MAPLE TOFU (VE)(S)	10.5
SLOW COOKED PORK BELLY	12.5

NACHOS

TOASTED TORTILLAS	9.5
Pico De Gallo, Sour Cream, Chilli Con Carne, Mozzarella (GF)	
TOASTED TORTILLAS	7.5
Pico De Gallo, Sour Cream, Mozzarella (GF) (V)	
ADD SMASHED AVO (VE)	3.2

SIDES

SALT, PEPPER AND ROSEMARY WEDGES	5.5
FULLY LOADED WEDGES (VE) (GF)	7.5
GARLIC BREAD (VE)	5.5
CHEESY GARLIC BREAD (V)	6.5



Due to the environment in which our dishes are prepared, we cannot guarantee that any items are allergen free. Please make staff aware of any dietary requirements or allergies. Please note a discretionary 12.5% Service charge will be added to all tables of 6 or more and table bills over £50

BEER, WINE & SPIRITS

GIN	25ML	50ML
GORDONS HOUSE	3.5	6
BOMBAY SAPPHIRE	4	7.5
PUERTO INDIAS STRAWBERRY	4.5	8.25
EDINBURGH RHUBARB & GINGER	4.5	8.25
HENDRICKS	4.75	8.5
MALFY GIN ROSA	4.75	8.5
MALFY GIN ARANCIA	4.75	8.5

VODKA	25ML	50ML
ABSOLUT HOUSE	4.25	8
ABSOLUT VANILLA	4.50	8.25
GREY GOOSE	5.25	9.25

RUM	25ML	50ML
BACARDI CARTA BLANCA	4	7.5
KRAKEN	4.5	9
OLD J SPICED	4.5	8.25
MALIBU	3.5	6

WHITE	175ml	250ml	BTL
LA VIVIENDA BLANCO (Spain) Dry and fresh intense blast of Granny Smith apple and lemon zest with a hint of almond complexity.	6.5	8	25
FIORI PINOT GRIGIO (Italy) Dry and crisp pear flavours enhanced by just a touch of tropical fruit notes.	6.5	8.5	26
PABLO CORTEZ CHARDONNAY (Australia) Medium bodied intense grapefruit and lime flavours and a creamy finish.	7	9.5	27
MT HOLDSWORTH SAUVIGNON BLANC (New Zealand) Gooseberry passion fruit, melon, elderflower and tomato leaf on the nose that follow onto the palate.	8	11	28

APÉRITIF/DIGESTIF	25ML	50ML
BAILEYS IRISH CREAM	4	7.5
KAHLUA	4	7.5
MARTINI ROSSO	4	7.5
CAMPARI	4	7.5
JAEGERMEISTER	4	7.5
DISARONNO	4.5	8.25
COINTREAU	4.5	8.25
GRAND MARNIER	4.5	8.25
COURVOISIER COGNAC	5	9.25

WHISKEY	25ML	50ML
GRANT’S BLENDED HOUSE	4	7.5
SOUTHERN COMFORT	4.75	8.5
JACK DANIELS OLD NO.7	4.75	8.5
BUFFALO TRACE	4.75	8.5
GLENFIDDICH 12 YEAR OLD	5.75	10

TEQUILA	25ML	50ML
CAZCABEL BLANCO	4.5	8.25
CAZCABEL REPOSADO	4.5	8.25
TEQUILA ROSE	3.5	6

RED	175ml	250ml	BTL
LA VIVIENDA TINTO (Spain) 100% Tempranillo with aromas of cherries and spice.	6	8	25
CENTRAL MONTE MERLOT (Chile) Medium in body, incredibly smooth with more plum and black cherry.	6	8.5	26
CEPAS MALBEC (Argentina) Full-bodied aromas of blackberry, blackcurrant and sweet spice, black fruit flavours with pepper and clove.	7	9.5	28
DOPPIO PRIMITIVO (Italy) Full-bodied and intense. Ripasso method where it is refermented with grape skins to add body, depth and flavour.			32

DRAUGHT	
MADRI LAGER 4.6%	3.6/5.6
GUINNESS 4.2%	3.8/5.8
SALT JUTE IPA 4.2%	3.5/5.5

BOTTLE	
BIRRA MORETTI ZERO Non-Alcoholic	4.5
ASPALL ORGANIC CIDER 6.8%	5.5
KOPPARBERG Strawberry & Lime 4%	5.5

COCKTAILS	
OFFICINA ESPRESSO MARTINI Absolut Vanilla Vodka, Kahlua, Double Espresso, Vanilla Syrup	12
PASSION FRUIT MARTINI Vanilla Absolut Vodka, Passoa, Passion Fruit Syrup, Lime Juice, Pineapple Juice, Sugar Syrup	12
LONG ISLAND ICED TEA Absolut Vodka, Gordons Gin, Cazcabel Tequila , Bacardi Rum, Triple Sec, Lime Juice, Coke	13
COSMOPOLITAN Absolut Vodka, Lime Juice, Cointreau, Cranberry Juice	12
CLASSIC MARGARITA Tequila, Cointreau, Lime Juice	12
NEWGROUND NEGRONI Gordons Gin, Sweet Vermouth, Campari	12
RUM PUNCH Spiced Rum, Malibu, Lime Juice, Coconut Syrup, Blended Fruit Juices	12
OLD FASHIONED Scotch, Bourbon, Brown Sugar, Bitters	12
VIRGIN COCKTAIL	7

ROSE	175ml	250ml	BTL
DIAMARINE PROVENCE ROSE (France) Dry and crisp, super fresh with strawberry and cream notes with a delicate red fruit finish.	8.5	12	30
		200ml	BTL
PROSECCO (Italy) Pear and lemon notes. Distinctly creamy whilst still retaining the fresh fruit.		8.75	27

SPRITZ	Glass	Jug
APEROL SPRITZ, Aperol, Prosecco, Soda	9	
PIMMS GLASS/JUG Pimms, Lemonade, Fruits	9	25



NEW GROUND

Booking an event at New Ground?

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General info

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