

Brunchin

Served 9am - 3pm Daily

NEW GROUND FULL ENGLISH

All Served with a Slice of Sourdough Toast (GFO)

THE CLASSIC MEAT

2 Poached Eggs, 2 Smoked Bacon, Essex Pork Sausage, Tomatoes, Portobello Mushroom, Baked Beans

NEW MIGHTY MEAT

2 Poached Eggs, 2 Smoked Bacon, 2 Essex Sausages, 2 Black Pudding, 2 Hash Browns, Baked Beans

VEGGIE

2 Poached Eggs, Vegan Sausage, Halloumi, Tomatoes, Portobello Mushroom, Baked Beans (SO)

VEGAN

Smoked Maple Tofu, Vegan Sausage, Spinach, Tomatoes, Portobello Mushroom, Baked Beans, Avocado (SO)

Set breakfast items can't be swapped

But you can add extras to any dishes!

Avocado	3.5
Tomato	1.7
Spinach	3.5
Mushrooms	2.5
Baked Beans	2.2
Hash Browns	3.2
Black Pudding	3.5
Poached / Fried Egg	2
Eggs Poached / Fried / Scrambled	3.5
Ham	2.3
2 Smoked Bacon Rashers	2.7
Essex Pork Sausage	2.5
2 Essex Pork Sausages	3.7
Beef Brisket	6
Roasted Chicken Thigh	6
Smoked Salmon	6
Tuna	3.2
Smoked Maple Tofu (VE)(SO)	3
Vegan Sausage (SO)	2.2
2 Vegan Sausages (SO)	3.5
Halloumi	3.4
Cheddar Cheese	1.7
Muffin	2.2
Sourdough	1.7
Turkish Roll	3.2
Crushed Potatoes	3.5
Chilli Jam / Onion Chutney	1.2
Maple Syrup	1
Butter (VEO)	.7
Bubble	4

TOASTIES (GFO)

(Weekdays only)

MATURE CHEDDAR AND MOZZARELLA TOASTIE

Mozzarella, Cheddar (V)(D)

NEW ROASTED CAJUN CHICKEN TOASTIE

Roasted Cajun Chicken, Sun-Dried Cherry Tomatoes Baby Spinach and Rocket, Mozzarella (N)(D)

TUNACADO TOASTED PITTA

Tuna, Mozzarella, Jalapeños, Basil Pesto, Avocado (F)(N)(D)

Pimp your Toastie by adding extras!

BRUNCH PLATES

EGGS PEDRO

Chorizo, Harissa, Avocado, Toasted Muffin, 2 Poached Eggs (E)

EGGS BENEDICT

Ham, Toasted Muffin, 2 Poached Eggs, Hollandaise (E)(D)

EGGS ROYALE

Kiln Smoked Salmon, Toasted Muffin, 2 Poached Eggs, Hollandaise (F)(E)(D)

EGGS FLORENTINE

Sautéed Spinach, Toasted Muffin, 2 Poached Eggs, Hollandaise (V)(E)(D)

EGGS FUNGI

Roast Portobello Mushrooms, Toasted Muffin, 2 Poached Eggs, Hollandaise (V) (E)(D)

VEGAN FLORENTINE

Sautéed Spinach, Toasted Muffin, Maple Tofu, Vegan Hollandaise (VE)(SO)

VEGAN FUNGI

Roast Portobello Mushrooms, Toasted Muffin, Maple Tofu, Vegan Hollandaise (VE)(SO)

CHORIZO HASH

Grilled Chorizo, Potatoes, Piquante Peppers, Avocado, Fried Egg, Sautéed Mixed Mushrooms (GF)

PROTEIN PANCAKES

With toasted mixed seeds (VE)(SO)

Choose two from the following toppings:

Poached Egg
Smoked Bacon
Fresh Fruit: Grapes, Pinapple, Apple
Peanut Butter (VE)(N)
Berry Compote (VE)
Maple Syrup (VE)
Fresh Lemon (VE)
Greek Yogurt (D)
Nutella (V)(N)(D)(SO)

ADD MORE TOPPINGS

PROTEIN BOWLS

NEW THE MEDITERRANEAN MEZA

White and Brown Organic Quinoa, Roasted Courgette, Lemon Infused Olives, Heritage Cherry Tomatoes with Cucumber-Beetroot Tzatziki and Pomegranate Seeds, Micro Herbs, Served with Warm Pita Bread (D)(SO) (V)(VEO)

CHOOSE YOUR PROTEIN(

Cajun Chicken
Smoked Salmon
Maple Tofu

NEW THE CHICKEN CAJUN

Roasted Cajun Chicken Thighs, 2 Fried Eggs, Crispy Roast Potatoes with Italian Herbs, Avocado and Sesame Seeds, with Rainbow Pickled Carrot and Cabbage Coleslaw (S)

BUBBLE BENEDICT

Bubble and Squeak, Smoked Bacon, 2 Poached Eggs, Truffle Hollandaise (E)(D)

BUBBLE FLORENCE

Bubble and Squeak, Spinach, 2 Poached Eggs, Truffle Hollandaise (V)(E)(D)

NEW SUMMER SALAD

Baby Gem, Rocket and Baby Spinach, Heritage Cherry Tomatoes, Pickled Fennel, Spring Onion, Cajun Chicken Thighs, Smoked Bacon and Stilton, Topped with Vinaigrette Dressing and Herb Croutons (M)(D)(GFO)

TURKISH EGGS

2 Poached Eggs, Dill, Garlic Infused Greek Yoghurt, Smoked Paprika Butter, Coconut, Cashew, Dukkha with Chilli Flakes, Micro Herbs, Toasted Flat Bread (D)(GFO)(N)(S)

Granola

Maple and Pumpkin Seed Granola, Greek Yogurt, Acai Berry Compote, Coconut Shavings, Micro Mint (D)(S)

TURKISH ROLLS

SMOKED BACON

ESSEX PORK SAUSAGE

BLT

Smoked Bacon, Lettuce, Tomato, Mayo

HLT

Halloumi, Lettuce, Tomato, Mayo (V)

VLT (

Vegan Sausage, Lettuce, Tomato, Mayo (VE)

SMOKED SALMON LOX

Dill Cream Cheese, Smoked Salmon, Tomato, Pickled Red Onion, Capers, Maple Mustard Dill Dressing (F)(D)(M)

RUEBAN BRISKET

Thousand Island Dressing, Sauerkraut, Swiss Cheese, Beef Brisket

ADD CHILLI JAM / ONION CHUTNEY

ON SOURDOUGH (GFO)

SMASHED AVOCADO

Chilli and Lime Smashed Avocado, Cashew and Coconut Dukkah, Coriander (VE)(N)

EGGS YOUR WAY

2 Eggs, Poached, Fried or Scrambled (V)

OPEN SALMON LOX

Smoked Salmon, Cream Cheese, Tomato, Piccolo Capers, Pickled Red Onion, Lemon, Maple Dill Dressing (F)(D)(M)

WILD MUSHROOM TARTINE

Sautéed 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 (D)

NEW BURRATA BRUSCHETTA

Italian Burrata, Heritage Cherry Tomatoes, Smashed Avocado, Green Basil Pesto, Balsamic Dressing, Sorel Micro-Herbs, Parma Ham (D)(N)

TOAST AND PRESERVES (

Toasted Sourdough with a choice of a Selection of Jams, Nutella (V)(N), Peanut Butter (V)(N) or Marmite (VE)

Please note Gluten Free Bread Contains Egg

Supper

Served 5 - 8pm Friday

SMALL PLATES

MIXED GREEN SALAD

Mixed leaves and House Dressing

AMALFI OLIVES BALSAMIC

Olives, Balsamic Vinegar and Olive Dipping Oil, Sourdough

CUCUMBER BEETROOT TZATZIKI

Served with Garlic Butter Pitta Bread, Smoked Paprika and Micro Parsley (D)(GFO)(V)

6 GOCHUJANG KOREAN CHICKEN WINGS

With Sesame Seeds, Spring Onion, Micro Herbs (SO)(S)(G)
Add more: 1.25 Per Wing

ITALIAN BURRATA

Italian Burrata, Heritage Cherry Tomatoes, Rocket, Green Basil Pesto Dressing, Topped with Spring Onion and Micro Herbs with Balsamic and Sourdough Toast on the Side

SOURDOUGH PIZZA

MADE IN NAPOLI, RAISED IN NEWHALL

RUSTIC CLASSIC

House Marinara Sauce, Fior Di Latte Cheese, Rocket (V)(VEO)(D)

SIMPLY SALAMI

House Marinara Sauce, Fior Di Latte Cheese & Napoli Salami (D)

NICE(N SPICY

House Marinara Sauce, Fior Di Latte Cheese, N'duja, Piccante Salami, Piquante Peppers, Red Chilli, Jalapeños (D)

THE GARDEN CLUB

House Marinara Sauce, Fior Di Latte Cheese, Courgette, Piquante Peppers, Red Onion, Rocket (V)(VEO)(D)

ROCK THE PARMA

House Marinara Sauce, Fior Di Latte Cheese, Parma Ham, Rocket, Parmesan, Balsamic Dressing (D)

PIZZA TOPPINGS(EXTRAS

Grilled Courgette	2.2	Ham	2.3
Piquante Peppers	1.8	Smashed Avo (VE)	3.5
Jalapeños	1.5	Halloumi (V)	3.2
Onions	1.8	Mushrooms	2.5
Olives	1.8	Tomato	1.7
Pico De Gallo (VE)	1.5	Bacon Rashers	2.7
Napoli Salami	2.5	Cheddar Cheese	1.7
N'duja	2.2	Sour Cream	1.5
Piccante Salami	2.5		
Parma Ham	2.5		
Poached / Fried Egg	2.5		



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

BURGERS (GFO))

(All Burgers come with Coleslaw and Wedges)

CLASSIC

Smashed Double Patty, Cheddar Cheese, House Sauce, House Pickles, Gem Lettuce, Tomato, Brioche Bun (G)(D)

DIRTY BURGER

Smashed Double Patty, 2 Smoked Bacon, Fried Egg, Cheddar Cheese, House Sauce, House, House Pickles, Brioche Bun (G)(D)

CLASSIC VEGAN

Moving Mountain Patty, Vegan Cheese, House Sauce, House Pickles, Gem Lettuce, Tomato, Brioche Bun (VE)(SO)(G)

HALLOUMI

Halloumi, Cheese, House Sauce, House Pickles, Gem Lettuce, Tomato, Brioche Bun (V)

NACHOS

TOASTED TORTILLAS WITH CHILE CON CARNE

Pico De Gallo, Sour Cream, Homemade Beef Chilli Con Carne, Mozzarella (GF)(D)

TOASTED TORTILLAS VEGGIE

Pico De Gallo, Sour Cream, Mozzarella (GF)(V)(D)

ADD SMASHED AVO (VE)(

SIDES

SALT, PEPPER AND ROSEMARY WEDGES

FULLY LOADED WEDGES (

Pico De Gallo, Citrus Mayo, Micro Coriander, Spring Onion, Chives, Smoked Paprika (VE)(GF)

GARLIC BREAD (VE)

CHEESY GARLIC BREAD (V)(D)

Beer • Wine • Spirits

SPRITZ

	Glass		
APEROL SPRITZ	9.5	25ML	50ML
Prosecco, Aperol, Soda		3.5	6
HUGO SPRITZ	9.5	4	7.5
Prosecco, St Germain Elderflower Liqueur, Soda Water			
CAMPARI SPRITZ	9.5	4.5	8.25
Prosecco, Campari, Soda Water			
LIMONCELLO SPRITZ	9.5	4.5	8.25
Prosecco, Limoncello, Soda Water			

PIMMS

Pims, Lemonade, Fruit

NON ALCOHOLIC SPRITZ

ORANGE BLOSSOM SPRITZ	9		
Everleaf Forest, Light Tonic, Orange			
CHERRY BLOSSOM SPRITZ	9		
Everleaf Mountain, Light Tonic, Strawberries			
BERGAMOT COASTAL SPRITZ	9		
Everleaf Marine, Light Tonic, Lime			

CLASSIC COCKTAILS

Friday Happy Hours 3pm - 6pm

OFFICINA ESPRESSO MARTINI

Absolut Vanilla Vodka, Kahlua, Double Espresso, Vanilla Syrup

PASSION FRUIT MARTINI

Vanilla Absolut Vodka, Passoa, Passion Fruit Syrup, Lime Juice, Pineapple Juice, Sugar Syrup

LONG ISLAND ICED TEA

Absolut Vodka, Gordons Gin, Cazcabel Tequila, Bacardi Rum, Triple Sec, Lime Juice, Coke

COSMOPOLITAN

Absolut Vodka, Lime Juice, Cointreau, Cranberry Juice

CLASSIC MARGARITA

Tequila, Cointreau, Lime Juice

NEWGROUND NEGRONI

Gordons Gin, Sweet Vermouth, Campari

RUM PUNCH

Spiced Rum, Malibu, Lime Juice, Coconut Syrup, Blended Fruit Juices

OLD FASHIONED

Scotch, Bourbon, Brown Sugar, Bitters

PALOMA

Tequila Blanco, Agave Syrup, Lime Juice, Pink Grapefruit Juice, Soda Water

NON ALCOHOLIC COCKTAILS

CHERRY BLOSSOM COSMOPOLITAN

Everleaf Mountain, Cranberry Juice, Lime, Sugar

ORANGE BLOSSOM DAIQUIRI

Everleaf Forest, Lime Juice, Honey, Orange

BERGAMOT MULE

Everleaf Marine, Ginger Beer, Lime Juice, Sugar

GIN

GORDONS HOUSE	25ML	50ML
	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

WHISKEY

GRANT'S BLENDED HOUSE	25ML	50ML
	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

RUM

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

WINE LIST

WHITE

	125ml	175ml	250ml	BTL
MOLINO DEL SOL AIREN (Spain)	5.7	7.2	9.2	25
Dry, Crisp and Fresh Flora and Citrus Aromas				
FIORI SUL MURO CATARRATTO PINOT GRIGIO (Italy) (V)	6.7	8.2	9.5	26
Easy Drinking Soft Ripe Fruit, Dry Finish				

EL DUETO

CHARDONNAY

(Chile) (V)
Modern Body
Fresh and Bold Flavours

WADDLING DUCK

SAUVIGNON

BLANC

(New Zealand)
Fresh and Dry
Gooseberry, White Peach
and Passion fruit

FIZZ

PROSECCO

(Italy)
Pear and Lemon notes. Distinctly Creamy whilst still retaining the Fresh Fruit.

DRAUGHT

	Half / Pint
ESTRELLA DAMM.	4.5/6.5
BLUE MOON	4.75/6.75
ASPALL CYDER	3.7/5.7

BOTTLE

0% BIRRA MORETTI ZERO Non-Alcoholic (330ML)	5
KOPPARBERG Strawberry & Lime 4% (500ML)	6
GUINNESS MICRODRAFT Regular Non-Alcoholic (538ML)	6.5 5.5

VODKA

ABSOLUT HOUSE	25ML	50ML
ABSOLUT VANILLA	4.25	8
	4.50	8.25

TEQUILA

	25ML	50ML
EL JIMADOR Blanco	4.5	8.25
EL JIMADOR Reposado	4.5	8.25
Tequila Rose	3.5	6

APRITIF DIGESTIF

	25ML	50ML
BAILEYS IRISH CREAM	3.5	6
KAHLUA	3.5	6
CAMPARI	4	7.5
DISARONNO	4.5	8.25
COINTREAU	4.75	8.

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

ALTERNATIVE MILKS

Oat Milk (GF)(VE)	0.5
Coconut (SO)(VE)	0.8
Soya (GF)(VE)	0.8
Almond (GF)	0.8

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	
MOMO KOMBUCHA	5.2
Raspberry + Hibiscus	
Ginger + Lemon	
Elderflower	
Turmeric	

ICED DRINKS

LATTE, AMERICANO, MOCHA	3.5
TUMERIC, PINK CHAI	4.9
CHAI	5
DIRTY CHAI	6
CEREMONIAL MATCHA	5
STRAWBERRY OR MANGO MATCHA	5.5

SYRUPS

Caramel	
Vanilla	
Cinnamon	
Hazelnut	
Biscoff	
White chocolate	
Sugar Free Caramel	
Sugar Free Vanilla	

TEA

BREAKFAST BREW	3.2
EARL GREY	3.2
PEPPERMINT	3.2
JADE TIPS GREEN TEA	3.2
CHAMOMILE	3.2
HIBISCUS	3.2
FRESH LEMON, GINGER (HONEY	3.5
FRESH MINT	3.5

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	

SPECIALITY

CHAI LATTE	5
DIRTY CHAI LATTE	6
HOT CHOCOLATE	3.5
Marshmallows	0.5
Cream	0.5
CEREMONIAL MATCHA LATTE	5
TURMERIC LATTE	4.9
PINK CHAI LATTE	4.9
RUBY HOT CHOCOLATE (	4.9

SMOOTHIES

STRAWBERRY SPLIT	5.2
Strawberry, Banana	
PASH N SHOOT	5.2
Passionfruit, Mango, Pineapple	
MATCHA MADE IN HEAVEN	5.2
Banana, Peach, Pineapple, Spinach, Apple, Matcha	
AVO GO GO	5.2
Avocado, Spinach, Broccoli, Mango, Coconut, Ginger	
BERRY GO ROUND	5.2
Raspberry, Strawberry, Blackberry	
COCO LOCO	5.2
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	

NEW GROUND

menu

Booking an event at New Ground?

Bookings@newgroundcafe.co.uk

General info

info@newgroundcafe.co.uk

www.newgroundcafe.co.uk



Coffee • Community • Cocktails

@cafenewground

@newgroundcafe