

# AUDREY GREEN

## BREAKFAST

Made in house every day

Clarence Court egg frittata, barrel aged feta, SunBlush tomatoes, fresh herbs (gf)	6.5
House granola, thick Greek yogurt, berries, flaked almonds (vg & gf options available)	6.2
Mini bacon brioche roll, chilli jam, rocket, lemon	4.8
Mini smoked salmon roll, cucumber ribbon, labne	4.8
Whiltshire ham & aged mature cheddar croissant, salted French butter	7.0
Avocado & egg spinach wrap, house basil pesto, mature cheddar, lemon (v)	7.4
Bacon & egg spinach wrap, house chilli pesto, mature cheddar, lemon	7.4

## PASTRIES & CAKES

French butter croissant	3.5	Award-winning banana bread	4.8
Pain au raisin	3.8	Salted caramel brownies	4.8
Pain au chocolat	4.0	Aussie Rocky Road	4.8
Almond croissant	4.5	Carrot cake, cream cheese frosting	6.2
Apricot danish   Cherry danish	4.7	Apricot & almond cake	6.4
Gruyere, tomato & basil danish	5.9		
Cream cheese, onion & mushroom danish	5.9		

## NIPPERS

Mini rainbow lamington	4.0
Powerballs (dates, apricots, seeds, cocoa) (gf, df, vg)	2.2
Suckies strawberry yogurt	2.0
Pom bears	1.0
Bear giant Yoyo (strawberry & mango)	1.5
Whole banana	1.0
Mini chocolate brownie	2.4

**BREAKFAST**  
UNTIL 12PM

(v) - Vegetarian, (vg) - Vegan, (gf) - Gluten free, (df) - Dairy free, (n) - Nuts, (sh) - Shellfish  
All dishes may contain traces of nuts | Ask for full allergen/ingredient list  
13.5% discretionary service charge added to each bill.

# AUDREY

## GREEN

### PLOUGHMAN'S

**Ploughman's Board**, Wiltshire ham, mini beef and harissa 15.0  
sausage roll, Paxton's cave aged mature cheddar, truffled  
Brie de Meaux, aged balsamic onions, piccalilli, grapes,  
cornichons, sourdough, greengage chutney

**Vegetarian Ploughman's Board**, spicy tofu sausage roll, 15.0  
Paxton's cave aged mature cheddar, truffled Brie de  
Meaux, aged balsamic onions, piccalilli, grapes,  
cornichons, sourdough, greengage chutney

### ROLLS & WRAPS

Made in house every day

**Harissa chicken & avocado spinach wrap**, 7.4  
spinach, lemon, mature cheddar

**Mini hummus roll**, hummus, roasted red 4.8  
peppers, avocado, spinach (vg)

**Mini French baguette**, salami, cornichons, 5.0  
caper & herb butter

### PROTEINS

Harissa chicken breast	8.0
Roasted Atlantic salmon	9.5
Portrait Gallery beef & harissa sausage roll	7.8
Spiced tofu sausage roll (vg)	7.5

### SALADS

Choice of one freshly cut salad	+3.5
Choice of two freshly cut salads	+6.0

### LAMINGTONS

The classic Australian cake - a light fluffy sponge  
filled with raspberry jam, dipped in chocolate  
ganache & coated in coconut. Proudly supporting  
the NHS with over 70,000 delivered so far...

Classic Aussie lamington	6.0
Red velvet lamington	6.5
'Golden Gaytime' lamington	6.5
Rainbow (NHS charity) lamington	6.5
Tiramisu lamington	6.5
Vegan chocolate mud lamington (vg)	6.5
Lemon polenta lamington (gf)	6.5
Carrot cake lamington	6.5

### NIPPERS

Crudites and hummus (carrots, cucumber and peppers)	3.5
Baked chicken breast goujons, tater tots and peas (with ketchup)	7.5
Baked fish fingers, tater tots and peas, (with ketchup)	7.5
Mini rainbow lamington	4.0
Powerballs (dates, apricots, seeds, cocoa) (gf, df, vg)	2.2
Suckies strawberry yogurt	2.0
Pom bears	1.0
Bear giant Yoyo (strawberry & mango)	1.5
Whole banana	1.0
Mini chocolate brownie	2.4

### PASTRIES & CAKES

**Cream Tea**, freshly baked scones (plain 7.5  
& raisin), house made raspberry jam,  
lashings of clotted cream

French butter croissant	3.5
Pain au raisin	3.8
Pain au chocolat	4.0
Almond croissant	4.5
Apricot danish   Cherry danish	4.7
Gruyere, tomato & basil danish	5.9
Cream cheese, onion & mushroom danish	5.9
Award-winning banana bread	4.8
Freshly baked cookies	4.8
Hazelnut & chocolate	
Macadamia & white chocolate	
Salted caramel brownies	4.8
Aussie Rocky Road	4.8
Carrot cake, cream cheese frosting	6.2
Apricot & almond cake	6.4

**LUNCH**  
FROM 12PM

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## GREEN

### COFFEE

Our highly acclaimed Brunch Blend combines speciality grade beans from Brazil, Guatemala & Colombia to create a smooth, chocolatey and nutty espresso blend with just a touch of acidity. This pairs well with milk for the perfect flat white.

Filter coffee	3.3
Long black	3.3
Americano	3.3
Piccolo   Macchiato	3.5
Flat white	3.8
Latte   Cappuccino	3.8
Hot chocolate	4.0
Iced latte   Iced black	4.5
Mocha	4.2

No charge for alternative milks  
Extra shot +0.6



Take home our limited edition National Portrait Gallery 'Can of Coffee Beans'  
10.0

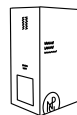
### JUICES, COOLERS & SOFTS

Freshly squeezed OJ	4.95
House lemonade	5.3
House raspberry & lime cooler	5.3
Berry boost juice, cold pressed strawberry, apple, lemon, mint	5.9
Green detox juice, cold pressed cucumber, apple, spinach, mango, lime, ginger	5.9
Coca Cola   Diet Coke	4.0
Still Water   Sparkling Water (750ml)	5.5
Can o Water (330ml)	2.5

### TEA

By Good & Proper Tea

Brockley Breakfast	3.8
Earl Grey	3.8
Jade tips (green)	3.8
Wild rooibos	4.0
Fresh mint tea	4.0
House chai latte	4.2
Matcha	4.4



Enjoy a cuppa at home with an iconic National Portrait Gallery legend  
11.5

### NIPPERS

Babyccino	1.0
Chocolate milk	2.5
Fresh OJ   Apple juice	3.0
House lemonade	3.0

### WINE

Limited edition Daisy Fizz, Veneto, NV, Italy (125ml)	7.5
Piaff Champagne, Brut, NV, France (125ml)	12.0
<i>White</i>	<i>175ml</i>
Layers Blend, Peter Lehmann, Adelaide Hills, Australia	9.0
Sauvignon Blanc, Shaw + Smith, 2021, Adelaide Hills, Australia	11.3
<i>Rosé</i>	
Mirabeau Rosé, 2021, Cotes de Provence, France	9.0

*Red*

Pinot Noir, Innocent Bystander, 2021, Yarra Valley, Australia 11.6

### BEER

Freedom Lager, Freedom, 4.0% (330ml) 5.0

## DRINKS

All wines served by the glass available as 125ml measures | All spirits available as 25ml measures  
(v)-vegetarian, (vg)-vegan, (gf)-gluten free | 13.5% discretionary service charge added to each bill