

the Larder

Hand-roasted coffee, honest food and home made bites

COFFEE



All espresso-based drinks use our Revelation house blend, a bold dark roast with caramel and chocolate tones, or our house decaf. All milk used is organic. Iced coffee always available, just ask.

Espresso	1.9
Macchiato or cortado	2.3
Americano	2.8
Cappuccino	3.0
Latte	
Flat white	
Mocha	
Iced Latte	3.1
Iced Americano	3.1
Add syrup (Choose from vanilla, hazelnut or caramel)	0.4

CHOC, CHAI & KIDS



Hot chocolate	3.0
Iced chocolate	3.1
Chai latte	3.0
Add an espresso shot for a <i>Dirty Chai</i>	0.3
Babychino small/large	0.5/0.9
Kids hot chocolate	2.2
Add whipped cream	0.5

TEA

Bethnal Green's widest tea selection, sourced from quality purveyors



By the cup	2.1
Pot for one	2.8
Pot for two	5.2
Cream tea	4.9
Pot of tea and scone with cream & jam	

Our tea menu is regularly updated so please see the counter for our latest list!

Everyday Brew
Peppermint Leaves
Earl Grey
Chamomile Flowers
Super Fruit (mixed berries)
Rooibos
Green Tea

TEAPIGS
TEAS

Black chai
Sweet chai
Decaf
Rooibos
Rooibos & vanilla
Ginger
Ginger & lemon
Liquorice
Lime & mint
Green jasmine
Echinacea
Matcha & lemon
Ginger & lemon green tea
Ginseng

YOGI
TEAS

MILK OPTIONS

SWAP
MILK TO
OAT

See counter for today's options

Swap milk to oat, coconut, bonsoy, or almond (all when available) for an extra 0.5 or 0.25 with tea

SOFT DRINKS

Fentimans – Traditionally brewed soft drinks 2.3
Curiosity Cola
Victorian lemonade
Ginger Beer
Rose Lemonade
Elderflower

James White - Freshly pressed, organic juices 2.0
Apple & Ginger
Carrot & Apple
Pear

Whole Earth – Sugar free drinks, using agave nectar 1.9
Sparkling Cranberry
Sparkling Elderflower
Lemonade
Ginger
Orange & Lemon

Pip organic juices 1.9
Vita coco – coconut water 2.7
Harrogate sparkling water 1.3
Harrogate still water 1.2
Savse cold pressed orange juice 2.9

SMOOTHIES

See our fridge for our delicious range of freshly pressed juices and smoothies 4.0

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UNTIL NOON

Glazed banana waffle (NUTS) with yoghurt, fresh fruit, almonds & maple syrup	5.9
Granola (NUTS) with yoghurt, fresh fruit & honey	5.1
Porridge (NUTS) with toasted almonds, fresh fruit & honey	4.9
Banana & berry pancakes Buttermilk drop pancakes with yoghurt & maple syrup	6.4

Eggs



Eggs any way with roasted vine tomatoes & toast <i>Add smokey beans</i>	6.4 1.9
3 Eggs omelette Choose cheese or mushroom with toast <i>Add smokey beans</i>	6.5 1.9
Fried egg butty with buttered mushrooms	4.9

WEEKEND ONLY

Marrakech breakfast (GF) Poached egg, mushroom balls, feta & spiced tomato sauce on a bed of fresh spinach	8.7
Larder special (GF) Two fried eggs, homemade smoky beans, grilled mushrooms & polenta chips <i>Ask about vegan options for both breakfasts</i>	8.7
Mexican breakfast (vegan) Avocado mash and homemade baked beans on sourdough toast served with fresh spinach and tomato salsa	8.7

FROM NOON (12PM)

Favourites

Beetroot and coconut dahl (vegan) with tumeric pilaf	7.9
Sweet potato and chickpea stew (vegan option available) with kale and preserved lemon	7.4

Homemade Veggie Burger 8.9
Crunchy mushroom & chickpea burger, red cabbage coleslaw,
melted cheddar served with triple-cooked chips

Crispy fried tofu and soya wrap (vegan) with houmous, tomato salsa, fresh leaves served with triple- cooked chips	7.9
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Toasties

Toasts, served on daily-baked wholemeal loaf.
GF bread available.

Chestnut mushroom toasty
with Dijon mustard, paprika, sun blushed
tomatoes & emmental cheese



2 slices	7.0	1 slice	4.5
Avocado & green tomato (vegan) with lime juice, green tomatoes and Turkish pepper			
1 slice	6.0		

Freshly made sandwiches

See our counter for today's options!

Eat in 4.9 Takeaway 4.4

Salads

Spring Superfood Salad (vegan, NUTS) Quinoa (GF) with roasted vegetables and baby spinach. Sprinkled with roasted nuts	8.7
Lentil tabbouleh salad (GF) with crispy aubergine and grilled halloumi, cherry tomato and yogurt dressing	8.7
Rice noodle salad (vegan, GF) with tofu, pickles, Chinese cabbage and sesame	8.9
Grilled courgette and freekeh salad with feta and pumpkin seed pistou (available with vegan yoghurt on request)	8.9

Lighter picks

Jacket potato served with homemade smokey beans, cheddar cheese and side of salad	6.9
Homemade houmous served with warm pitta	3.9
Roast onion, wild garlic and potato soup (vegan) served with sunflower pesto & bread	6.5

SIDES!!!

Hand-cut chips	3.4
Olives	2.4
Green salad	2.4