

MEDICINE

RESTAURANT & BAR, MAILBOX

IRON & FIRE COFFEE

| | |
|--------------------|-----|
| Double Espresso | 3 |
| Double Macchiato | 3.3 |
| Espresso con Panna | 3.3 |
| Americano | 3.3 |
| Mocha | 4.1 |
| Café latte | 3.8 |
| Cappuccino | 3.8 |
| Flat white | 3.8 |
| Affogato | 4.2 |
| Iced Latte | 3.8 |
| Iced Americano | 3.4 |

LATTES

| | |
|--------------------------------------|--------|
| Chai Tea Latte | 4 |
| Matcha Latte | 4.3 |
| Iced Matcha Latte | 4.3 |
| Turmeric Latte | 4.2 |
| Dairy Free Milk | + 0.55 |
| <i>Coconut / Almond / Oat / Soya</i> | |
| Double Cream | + 0.55 |

TEAPIG TEAS

| | |
|--|-----|
| English Breakfast | 3.2 |
| Earl Grey | 3.2 |
| Iced Tea with Lemon | 3.5 |
| Herbal Tea | 3.2 |
| <i>lemon & ginger / chamomile flowers / honeybush & roibus / chai tea / superfruit / peppermint leaves / mao feng green tea / darjeeling</i> | |

HOT CHOCOLATE

| | |
|--------------------------------|-----|
| Hot Chocolate | 3.7 |
| White Hot Chocolate | 3.7 |
| + whipped cream & marshmallows | 1 |
| Vegan Hot Chocolate | 3.9 |
| White Hot Chocolate | 2.8 |

SOFT DRINKS

| | |
|-----------|-----|
| Coca Cola | 3.6 |
| Coke Zero | 3.5 |
| Diet Coke | 3.5 |

MEDICINE WATER +

| | |
|------------------------------|-----|
| Purified Still / Sparkling | 1.6 |
| Grapefruit, Honey & Rosemary | 3.6 |
| Homemade Lemonade | 3.6 |
| Blueberry Lemonade | 3.6 |
| Cucumber, Lime & Mint Cooler | 3.6 |

SMOOTHIES & JUICES

| | |
|-------------------------------|-----|
| Very Berry Smoothie | 4.7 |
| Green Goddess Smoothie | 4.7 |
| Freshly Squeezed Orange Juice | 3.7 |

COCKTAILS

| | |
|------------------|-----|
| Mimosa | 9.5 |
| Espresso Martini | 12 |
| Bloody Mary | 10 |

Full cocktail menu available - please ask your server

WINE

| | |
|-----------------------------------|----------|
| Castel Firmian Pino Grigio | 9.5 / 27 |
| <i>Trentino-Alto Adige, Italy</i> | |
| Mahi Sauvignon Blanc | 14 / 36 |
| <i>Marlborough, New Zealand</i> | |
| Morande Merlot | 9.5 / 27 |
| <i>Valle Central, Chile</i> | |
| Porteno Malbec | 9.5 / 27 |
| <i>Mendoza, Argentina</i> | |

SPARKLING WINE

| | |
|---|----------|
| Rotari Cuvée Brut Mezzacorona | 8 / 30 |
| <i>Trentino-Alto Adige, Italy</i> | |
| <i>Champagne method, apple aromas, luscious</i> | |
| Rotari Cuvée Brut Rose Mezzacorona | 8 / 30 |
| <i>Trentino-Alto Adige, Italy</i> | |
| <i>Champagne method, red berries, elegant</i> | |
| Pionero Merlot Reserva, Morandé - Chile | 9.5 / 27 |
| <i>mellow - plum and damson - peppery spice hints</i> | |

BEER

| | |
|---|-------|
| Empress Lager | 4 / 7 |
| <i>British gluten free lager - 4.5%</i> | |
| Empress IPA | 4 / 7 |
| <i>5.9%</i> | |
| Peroni 0% | 6 |
| <i>none alcoholic larger</i> | |

(v) vegetarian (gf) gluten free (pb) plant based (n) nuts
*please ask your server for dairy free butters
Unfortunately changes to our menu are not available
during our busy periods

Please inform us of any allergens or intolerances you may have before
ordering - all our food is prepared in a bakery & we cannot guarantee there
is no trace of wheat or nuts

Our Dining rooms are available for Private Hire

MEDICINE

RESTAURANT & BAR, MAILBOX

BRIOCHE & BENEDICTS

Sausage Brioche 8.5

Szechuan sausage patty, fried egg, streaky bacon, pepper jam & rocket on a brioche bun

Medicine Breakfast Sandwich 7.5

Streaky bacon, fried egg, cheese & chipotle aioli on a brioche bun

Halloumi Brioche (v) 7.5

Halloumi, pico de galo, smashed avocado & chilli jam on a brioche bun
+ streaky bacon 2

Mushroom Brioche (v) 7.5

Mushroom, avocado, chimicurri & watercress on a brioche bun
(vegan option available)
+ halloumi 3.5 / fried egg 1.5

Harissa Benedict 12

Sourdough, sautéed greens, chorizo, field mushroom, tomato, poached eggs & harissa hollandaise
+ feta 1.5

Classic Benedict 11

Brioche, honey mustard roast ham, poached eggs & hollandaise

Eggs Royale 14

Brioche, smoked salmon, wilted greens, poached eggs, hollandaise & capers

SOURDOUGH TOAST

Eggs & Sourdough (v) 7

Poached or scrambled eggs on toast
+ smoked salmon 5 / streaky bacon 2

Avocado Tartine (n)(pb)* 12

Buttered sourdough*, smashed avocado, semi dried tomatos, radish ceviche, pomegranate & dukkah
+ feta / poached egg 1.5

Smoked Salmon Tartine 14

Toasted rye, dill cream cheese, cucumber, smoked salmon, watercress, smashed avocado, pickled pink onion, capers & lemon

Chilli Scrambled Eggs 11

scrambled eggs & homemade sambal on sourdough with pickled pink onion
(contains fish sauce)

BRUNCH

The Medicine (n) 14

Szechuan sausage, streaky bacon, hash brown, field mushroom, poached egg, sautéed kale, almond romesco sauce & sourdough toast

The Vegan Medicine (pb)(n) 13

Pumpkin falafel, smashed avocado, sautéed kale, hash brown, field mushroom, almond romesco sauce & sourdough toast
(available gluten free without toast)
+ halloumi 3.5 / poached egg 1.5

Huevos Rancheros (v)(gf) 12

Corn tortilla, black beans, Monterey Jack cheese, pico de galo, fried eggs, smashed avocado, lime crema & hot sauce
+ chorizo 2

Fried Chicken French Toast 12

with whipped honey butter, maple syrup, buttermilk fried chicken & honey hot sauce

Mushroom Tartine 12

Miso & garlic mushrooms on sourdough with sautéed greens
(vegan option available)
+ poached egg 1.5 / fried duck egg 1.7

SIDES + ADD ONS

Hash Brown with Romesco (gf)(n)(pb) 5

Fries & Aioli (v) 4

Poached / Fried Egg (v) 1.5

Fried Duck Egg (v) 1.7

Smashed Avocado (pb) 4

Streaky Bacon 2

Halloumi (v) 3.5

Smoked Salmon 5

Panfried Greens & Tenderstem (gf)(v) 5

Pumpkin Falafel (pb)(gf) 3

Sourdough Toast & Jam (v) 3.5

Aioli (v) 1

Chipotle Aioli (v) 1

Honey Hot Sauce (v) 1.5

Buttermilk Fried Chicken 5

Korean Fried Chicken & Sriracha Mayo 8

Dressed Salad 4

LUNCH

Buddha Bowl (n)(pb)(gf) 13

Falafel, beetroot hummus, brown rice, greens, pickled vegetables, charred tenderstem, avocado, cucumber, cashew & ginger dressing, sesame
+ fried chicken 5 / halloumi 3.5

Steak & Duck Eggs (gf) 15

6oz rump steak with wild garlic compound butter, fried duck eggs, hash brown & watercress salad
served with hollandaise or chimichurri

Korean Fried Chicken Sandwich 12

Buttermilk fried chicken, honey & gochugang glaze, sriracha mayonnaise, sesame, lettuce & pickles on a brioche bun

Queso Beef (gf) 10

Slow roasted beef brisket, with queso, coriander, chilli & blue corn tortillas

SWEET

Yogurt & Granola (v)(n) 6

Homemade fruit & nut granola, greek yogurt, seasonal fruit compote & honey

Maple & Bacon French Toast 10.5

Vanilla brioche French toast with streaky bacon & maple syrup

Passionfruit French Toast (v)(n) 11

Vanilla brioche French toast with nut crumble, brûléed banana, greek yogurt, passionfruit & honey

Salted Caramel Brownie (v) 7

Served warmed with salted caramel ice cream

LITTLE ONES MENU

Scrambled Eggs on Brioche
French Toast with Maple Syrup
Ham & Cheese Brioche Toastie
Cheese Brioche Toastie

all £6

with apple juice, milk or baby hot chocolate

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