

**HEALTHY****FULL VEGAN (vg) - 9**

Bubble, house beans, mint pea mash, roasted tomato, mushrooms, kale, kale pesto & our organic sourdough

**CHILLI AVO (v) - 10**

Homemade organic sourdough, crushed avocado, feta, homemade chili sauce & 2 poached eggs

**PEA TOAST (vg) - 7**

Mashed mint peas, roasted tomatoes, mixed seeds & kale pesto on our organic sourdough

**FLEUR BUBBLE (gf) - 10**

Our homemade bubble with smoked salmon, poached egg, hollandaise & roasted veg

**VEGAN PANCAKES (vg) - 8**

Topped with maple syrup, banana & berry compote

**ON TOAST (vg option) - 3.5**

Served with butter (dairy free available) and Fleur jam  
Please see Extras to build your own breakfast

**HEARTY****FULL ENGLISH - 10**

Pork & leek sausage, smoked bacon, fried egg, mushrooms, roasted tomato, house beans, bubble & our organic sourdough

**FRENCH TOAST (v option) - 8.5**

Choose from homemade chocolate hazelnut sauce & banana, or bacon & maple syrup

**PULLED PORK BENEDICT (v option) - 9**

Our sourdough, pulled pork, two poached eggs & hollandaise  
Just ask if you'd prefer smoked salmon or kale

**THE ULTIMATE BREAKFAST SARNI - 8**

Smoked bacon, avocado, fried egg & house onion chutney on our organic sourdough

**HUEVOS RANCHEROS TOAST (v) - 8**

Our organic sourdough, homemade beans, fried eggs, cheddar, sour cream & chilli sauce

Please note we're NOT a nut free environment

Gluten Free dishes are prepared without gluten, but as we are a bakery cross contamination is possible

**LUNCH****SANDWICHES & TOASTIES****CHICKEN & AVO TOASTIE - 7.5**

w/ kale pesto, mayo & cheddar

**PULLED PORK CROQUE MADAME - 9**

w/ bechamel, cheddar & a fried egg

**TANGY GRILLED CHEESE (v) - 6**

w/ cheddar, house onion chutney & sauerkraut

**VEGAN DELIGHT (vg) - 6.5**

w/ roasted veg, hummus & homemade vegan 'boursin'

**FALAFEL FLATBREAD (vg) - 8.5**

w/ beetroot hummus & chilli sauce

**MAINS****ROASTED VEG TABBOULEH (vg) - 7**

w/ kale, couscous & a side of focaccia

+ Chicken Breast - 3

+ Halloumi - 3

+Falafel - 3

**FISH PIE (v) - 8**

w/ mint pea mash & focaccia

**SOUP OF THE DAY - 6**

w/ homemade organic sourdough  
(Mon - Fri only)

**KIDS MENU****MINI FRENCH TOAST - 4.5**

With banana & hazelnut chocolate sauce

**BRUNCH - 5**

Choose 2 of the following on toast:

Bacon, tomato, egg, bubble, mushrooms, vegan sausage, sausage

**TOASTIES - 4.5**

Choose 2 of the following:

Cheddar, tomato, onion chutney, bacon, egg, beetroot hummus, banana, homemade jam, peanut butter, homemade hazelnut spread

**SIDES**

Mint Pea Mash - 2.5

Pesto Mushrooms - 3

Homemade Spicy Beans - 2.5

Crushed Avocado - 3

Steamed Kale - 3

Our Sourdough Toast

w/ Homemade Jam - 3.5

w/ Scottish Heather Honey - 4.5

w/ Beetroot Hummus - 4

**EXTRAS**

Egg - 1

Bacon - 2

Sausage - 2

Vegan Sausage - 2

Pulled Pork - 3.5

Chicken Breast - 3

Smoked Salmon - 4

Bubble - 2.5

Chilli Sauce - 0.5

Roasted Tomato - 2

Halloumi - 3

Feta / Cheddar - 2.5

## MILKSHAKES

'SNICKERS' (VG) – 5.5  
Peanut butter, oat milk, chocolate, vegan ice cream

BANANA & HONEY – 5  
Fresh banana, vanilla ice cream, honey, milk

TROPICAL (VG) – 5  
Pineapple, coconut milk, vegan ice cream

## SOFTIES

KOMBUCHA – 4.5  
Ginger & Lemon  
Turmeric

KARMA COLA – 1.8

LEMONY LEMONADE – 1.8

## BOOZY BRUNCH

MIMOSA – 6.5  
Prosecco + freshly squeezed OJ

ELDERFLOWER FIZZ – 7  
Elderflower, gin, prosecco

PROSECCO – 6 / 26

BLOODY MARY – 8  
Double shot of vodka, tomato juice & homemade spice mix

## CRAFT BEERS - 5

THE WANDLE  
Amber, hoppy bitter. Sambrook's Brewery, Battersea.  
3.8% (500ml)

RELIANCE PALE ALE  
Biscuity malts, pine aromas and grapefruit. Brixton Brewery.  
4.2% (330ml)

LOW VOLTAGE SESSION IPA  
Easy drinking with a powerful hop hit. Brixton Brewery.  
4.3% (330ml)

PECKHAM PILSNER  
Earthy, floral lager. Brick Brewery, Peckham  
4.8% (330ml)

## WINE – 6 / 26

SPINNAKER  
White, Western Cape, South Africa

NERO D'AVOLA  
Red, Casano, Terra Siciliane, Italy

## WHY NOT HAVE YOUR PARTY AT CAFÉ FLEUR?

Speak to Lucy or Simon for details:  
lucy@cafefleurwandsworth.com  
simon@cafefleurwandsworth.com  
020 8874 1930

## SMOOTHIES

BANANA ESPRESSO – 5  
Fresh banana, double espresso, frozen yogurt, milk

BERRY ALMOND (VG) – 5  
Mixed berries, banana, almond milk

GREEN MACHINE (VG) – 7  
Protein powder, kale, banana, apple, oat milk

## JUICES

FRESHLY SQUEEZED ORANGE – 3  
LEMON, GINGER, TURMERIC – 3  
DETOX JUICE (carrot, apple, celery & ginger) - 5

## COFFEE & TEA

We buy our coffee beans from the amazing Volcano Coffee Works. The organic beans are ethically traded and roasted in Volcano's boutique roastery in Brixton.

Americano – 2.2  
Macchiato – 2.2  
Flat White – 2.6  
Cappuccino – 2.8  
Latte – 2.8  
Mocca – 3.5  
Chai Latte – 3  
Hot Chocolate – 2.8  
Oatly & Almond Milk + 0.40p  
Decaf + 0.30p

BREW TEA – 2.5  
English Breakfast, Earl Grey, Green,  
Lemon & Ginger, Mint

SUPER LATTES – 3.5  
Beetroot, Matcha or Turmeric with Oat or Almond Milk

## OUR ETHICS

**CELEBRATE SEASONAL & LOCAL**  
We use local & seasonal produce as much as possible in an effort to support British businesses and reduce the environmental impacts of transport.

**SERVE MORE VEG & BETTER MEAT**  
Prioritising plant-based dishes over meat helps to reduce the environmental impact of the food we eat, which is why we have so many veggie options on our menu for you to choose from. We hope you will agree they are just as delicious as their meat alternatives. Where meat and dairy products are used in our dishes, they are sourced from suppliers with high welfare standards.

**SUPPORT GLOBAL FARMERS**  
It is not always possible to source food locally grown in Britain, for example the coffee beans that make our coffee. In these cases, we make sure to source ethically traded produce so that farmers in developing countries have access to a trade system based on justice and fairness.

**Opening Hours**  
Mon - Sun 8am - 4pm (kitchen closes 3pm)

**Follow Us**  
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