

SITE

KITCHEN | GARDEN | LAB

BREAKFAST COCKTAILS

WILD MIMOSA

Seasonal wild foraged fruits and homegrown herbs blended with Prosecco. 9

LONDON LEMONADE

Homemade lemonade with mint and fennel mixed with London gin made in Peckham. 8

ALL DAY BRUNCH

HOMEMADE GRANOLA

British quinoa and oats, chia seeds, linseed, black sesame and sunflower seeds, mixed fruits and nuts, lightly spiced and served with foraged blackberries and apples, silky tahini and cacao nibs. 7

SWEET PANCAKE STACK

Aerated American-style gluten free pancakes drenched in our own mocha style syrup, layered with cashew cream, British fruit and candied pecans. 9

HEIRLOOM TOMATOES ON TOAST

Dehydrated cherry and marinated heirloom tomatoes, with British kale pesto, micro basil and rocket on toasted E5 multigrain sourdough. 9

OYSTER MUSHROOMS ON TOAST

Pan fried oyster mushrooms, served with British fava bean hummus, activated sunflower seeds, and thyme oil on toasted E5 multigrain sourdough. 9

FULL SITE KITCHEN BREAKFAST

Smoked British carlin peas, pan fried oyster mushrooms, smoked carrot 'bacon', dehydrated cherry tomatoes, dressed greens, chives and E5 multigrain sourdough. 10.5

RAINBOW SALAD

Dressed rainbow chard, Dunkirk carrots and courgettes tossed with nori and kelp with a ginger dressing, homemade kale crackers, pickled red cabbage and pea shoots. 8.5

SIDES

SPICED FAVA BEAN CRACKERS + DIPS 7

with kale pesto, fava bean hummus and olives

MARINATED OLIVES 4

SOURDOUGH BREAD 3

SWEETS

RAW URFA CHILLI + TAHINI BROWNIE 6.5

with Hackney-made ice cream

ELDERBERRY + LEMON PANNA COTTA 6

ESPRESSO AFFOGATO 6

198 HACKNEY ROAD E2 7QL

@site_london

All our food and drink is 100% vegan.

Ingredients may change to account for seasonal variation.

Please inform our staff of any allergy or dietary requirements before ordering.

A 12.5% discretionary service charge will be added to your bill for any table service which goes directly to your server.

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FROM THE COUNTER

CROISSANTS + PASTRIES	3	QUICHE	5
FLAPJACK	3	Homemade with fava bean flour and stuffed full of seasonal roast vegetables and herbs	
COOKIE	3		
RAW BROWNIE	3.5		
RAW CAKE	3.5	SITE 'BLT' SANDWICH	6
		A wedge of E5 Stockholm sourdough bursting with smoked carrot 'bacon', heirloom tomatoes, rocket, kale pesto and wild hawthorn ketchup	
GRANOLA + OAT YOGHURT POT	4		
with blackberry compote + homemade oat yoghurt			

GELATO

Plant based ice cream made locally by Hackney Gelato.

Dark Chocolate; Coconut + Lime; Mango; Raspberry. 1 scoop 2.5 / 2 scoops 4.5

COFFEE

We use locally roasted Ozone's "Empire" espresso beans because they are passionate coffee experts who are committed to sustainable practices.

ESPRESSO / LONG BLACK / AMERICANO	2.5
FLAT WHITE / LATTE / CAPPUCCINO	3
with oat milk	3

TEA + CHAI

ENGLISH BREAKFAST with oat milk	2.5
MINT / GREEN / COCONUT CHAI	2.5

MASALA CHAI LATTE with oat milk	4.5
COCONUT CHAI LATTE	5
with coconut + cashew milk	

Make it iced	.5
Make it decaffeinated	.5
Make it dirty	1.5
Sub alternative milk:	.5
Coconut + Cashew; Soy; Hemp; Pea	

HOMEMADE POWDERS + BLENDS

Making use of what would normally be waste products, we are continually experimenting with ways to create new tastes and flavours.

CARROT LATTE	5
Leftover carrot tops and tails, dehydrated with a touch of cinnamon, steamed with oat milk	

MATCHA LATTE with oat milk	4.5
TURMERIC LATTE with oat milk	4.5
BEETROOT LATTE with oat milk	4.5

JUICE + KOMBUCHA

HOMEMADE FENNEL LEMONADE	5
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FRESHLY SQUEEZED ORANGE JUICE	3
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FIX 8 KOMBUCHA	4
Ginger; Stawberry Tuls; Citrus Saffron	

REJUICE Orange; Mixed Berries	3
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