

# BREAKFAST

SERVED 7.30 - 11.30

SEASONAL FRUIT PLATE (PB) 8.5

GREEK YOGHURT, PECAN GRANOLA & MAPLE 6

SUPER SEED WAFFLE, ROAST TOMATO, SPINACH & FETA 10

CHAI OVERNIGHT OAT BOWL (PB) 8

COCONUT MILK & CHIA PORRIDGE, RHUBARB COMPOTE (PB) 8

SCRAMBLED EGGS, SMOKED SALMON & LEMON 14

CRUSHED AVOCADO, SPICED SEEDS, LEMON & CHILLI (PB) 9

CROQUE MADAME - POACHED EGG & SPINACH 14

MUSHROOMS ON TOAST, CRÈME FRAICHE, BALSAMIC & PESTO 9

TWO EGGS ON TOAST, POACHED, FRIED OR SCRAMBLED 8.5

Crushed Avocado 4 | Smoked Salmon 4 | Sauteed Spinach 3  
Ginger Pig bacon 3 | Ginger Pig Chipolata 3

TOAST: SOURDOUGH - GRANARY - GLUTEN FREE 4.5  
NUT BUTTER - JAM - MARMALADE

PB - PLANT BASED

---

---



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# OUR COFFEE & TEAS

## PADDY & SCOTT'S COFFEE 3.5

Our coffee is lovingly grown and harvested by the Muchomba family in Meru, Kenya. Alongside our friends at Paddy & Scott's, we own coffee trees on the coffee farm in Meru and are very proud of this association.

Add soy, almond, coconut or oat milk .40

Extra shot available .50

Hot chocolate 3.5

Chai latte 3.5

Dirty chai latte 4  
(Chai + Espresso Shot)

MATCHA	
Matcha latte	4
Matcha beetroot latte	4.5
Matcha turmeric latte	4.5
Matcha tea	3.5

**GOOD AND PROPER TEA 3.5**  
Brockley Breakfast, Earl Grey, green tea, peppermint and chamomile tea from around the world

**MISS TEASMITH (CF) 4**  
AllBright club blend of rooibos, turmeric, cocoa and beetroot

## CLUB COCKTAILS

AVAILABLE FROM 10AM

**MADDOX MARY 10**  
Shiitake & horseradish infused vodka, tomato juice  
*Dedicated to Mary Shelley (1797-1851), the daughter of the noted feminist Mary Wollstonecraft, who wrote across literary genres and is best known for her Gothic novel Frankenstein*

**TRICKED OUT ESPRESSO 12**  
Belvedere infused with coconut, Kahlua, espresso & chipped coconut  
*Dedicated to national treasure and supermodel Kate Moss (1974-); legend has it that she was the inspiration behind the original Espresso Martini*

Fontessa, Prosecco Brut (125ml) 9  
btl 42

## HOUSE PRESSED & SMOOTHIES

**ANNIE GET YOUR GREENS 5**  
Cucumber, celery, apple, ginger

**ALWAYS ON THE RUN 6**  
Oat milk, nut butter, banana, dates, optional hemp protein

**BEET GOOD TO YOURSELF 5**  
Beetroot, carrot, pineapple, apple, ginger



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# BRUNCH

SERVED 10.00 - 16.00

## SNACKS & SMALLS

BREAD, AGED BALSAMIC & OIL (PB)	4
HOUSE NUT MIX (PB)	3
OLIVES (PB)	3
SPICED AVOCADO, TACO CRISPS (PB)	6
BEEF CARPACCIO, SALSA VERDE, PARMESAN & ROCKET	11
HOMEMADE HUMMUS & FALAFEL (PB)	8
'NDUJA & TALEGGIO ARANCINI	7

## MAINS

<b>ALLBRIGHT CLUB SALAD</b> Gem salad, kale, cucumber, tomatoes, spiralised raw veg, seeds, feta, ½ Burford brown egg (Add roast chicken 3 / grilled shrimp 4 / crushed avocado 3)	13
<b>GOCHUJANG SALMON</b> Glazed salmon, brown sushi rice, smacked cucumber, broccoli, edamame, alfalfa & pickled red cabbage	18
<b>ROASTED CARROT &amp; QUINOA (PB)</b> Quinoa, heritage carrots, cavolo nero, spiced seed dukkah & pomegranate	14
<b>GINGER PIG BAVETTE STEAK</b> Celeriac, wild mushrooms & pink peppercorn	23
<b>POTATO &amp; CASSAVA GNOCCHI (PB)</b> Homemade harissa, cavolo, hazelnuts & crispy potato skin	17
<b>HARIYALI SPICED BREAM</b> Coconut dhal & curry leaf	19

## BREAKFAST

COCONUT YOGHURT, SUPER SEED GRANOLA & MAPLE	6
SCRAMBLED EGGS, SMOKED SALMON & LEMON	14
SUPER SEED WAFFLE, ROAST TOMATO, SPINACH & FETA	10
MUSHROOMS ON TOAST, CRÈME FRAICHE, BALSAMIC & PESTO	9
CRUSHED AVOCADO, SPICED SEEDS, LEMON & CHILLI (PB)	9

## SIDES

FRIES, KIMCHI MAYONNAISE	4
BRUSSEL TOPS & CHILLI (PB)	4
ROASTED VEGETABLES, FRESH HERBS (PB)	5

## DESSERTS

SALTED CARAMEL CHOCOLATE FONDANT, PISTACHIO ICE CREAM	7.5
STICKY TOFFEE PUDDING, VANILLA & COCONUT ICE CREAM (PB)	6
PEANUT BUTTER PARFAIT, RASPBERRY COMPOTE	6.5
HONEY CREMEUX TART, GINGER CREAM & LEMON	7

PB - PLANT BASED



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# ALLBRIGHT CULINARY

Here in our kitchen's at AllBright - we have sourced the best ingredients for all of the menu's we create. Wherever possible we have chosen to champion women led businesses, or fantastic artisanal producers who create incredible ingredients - to make sure all of our dishes are as vibrant and delicious as possible. We use Burford brown eggs, only free range or organic meat from The Ginger Pig, day boat fish from Brighton & Newhaven, amazing chocolate from Suffolk based Pump Street, gluten free bread from Rana's Bakery, incredible vegetables from Natures Choice & Waste Knot, gorgeous cheeses from Paxton and Whitfield by women cheesemongers and beautiful baked goods from the Luminary Bakery. We couldn't be prouder of the people we choose to work with, believing only the best, and most sustainable ingredients will do.

THE GINGER PIG

PUMP STREET CHOCOLATE

RANA'S BAKERY

NATURES CHOICE

WASTE KNOT

PAXTON & WHITFIELD

THE LUMINARY BAKERY



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# WORKING LUNCH

BREAD, AGED BALSAMIC & OIL (PB)	4
HOUSE NUT MIX (PB)	3
OLIVES (PB)	3
SPICED AVOCADO, TACO CRISPS (PB)	6
HOMEMADE HUMMUS AND FALAFEL (PB)	8
'NDUJA & TALEGGIO ARANCINI	7
TODAY'S SOUP, OLIVE CIABATTA	7
YELLOWFIN TUNA CEVICHE, PICKLED CHILLI & LIME	12
CHEDDAR SOUFFLÉ, BEETROOT & ENDIVE	10
BEEF CARPACCIO, PARMESAN, SALSA VERDE & ROCKET	11
PAXTON & WHITFIELD CHEESE SELECTION Four cheeses, served with whipped quince, chutney, grapes & crackers	15

PB - PLANT BASED

---

---



[ALLBRIGHTCOLLECTIVE.COM](http://ALLBRIGHTCOLLECTIVE.COM)

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

## OUR COFFEE & TEAS

### PADDY & SCOTT'S COFFEE 3.5

Our coffee is lovingly grown and harvested by the Muchomba family in Meru, Kenya. Alongside our friends at Paddy & Scott's, we own coffee trees on the coffee farm in Meru and are very proud of this association.

Add soy, almond, coconut or oat milk .40

Extra shot available .50

Hot chocolate 3.5

Chai latte 3.5

Dirty chai latte 4

(Chai + espresso shot)

## HOUSE PRESSED & SMOOTHIES

### ANNIE GET YOUR GREENS 5

Cucumber, celery, apple, ginger

### ALWAYS ON THE RUN 6

Oat milk, nut butter, banana, dates, optional hemp protein

### BEET GOOD TO YOURSELF 5

Beetroot, carrot, pineapple, apple, ginger

### MATCHA

Matcha latte 4

Matcha beetroot latte 4.5

Matcha turmeric latte 4.5

Matcha tea 3.5

### GOOD AND PROPER TEA 3.5

Brockley Breakfast, Earl Grey, green tea, peppermint and chamomile tea from around the world

### MISS TEASMOOTH (CF) 4

AllBright club blend of rooibos, turmeric, cocoa and beetroot

## CLUB COCKTAILS

AVAILABLE FROM 10AM

### MADDOX MARY 10

Shiitake & horseradish infused vodka, tomato juice

*Dedicated to Mary Shelley (1797-1851), the daughter of the noted feminist Mary Wollstonecraft, who wrote across literary genres and is best known for her Gothic novel Frankenstein*

### TRICKED OUT ESPRESSO 12

Belvedere infused with coconut, Kahlua, espresso & chipped coconut

*Dedicated to national treasure and supermodel Kate Moss (1974-); legend has it that she was the inspiration behind the original Espresso Martini*

Fontessa, Prosecco Brut (125ml) 9  
btl 42



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# SALON MENU

BREAD, AGED BALSAMIC & OIL (PB)	4
HOUSE NUT MIX (PB)	3
OLIVES (PB)	3
SPICED AVOCADO, TACO CRISPS (PB)	6
HOMEMADE HUMMUS AND FALAFEL (PB)	8
‘NDUJA & TALEGGIO ARANCINI	7
YELLOWFIN TUNA CEVICHE, PICKLED CHILLI & LIME	12
CHEDDAR SOUFFLÉ, BEETROOT & ENDIVE	10
BEEF CARPACCIO, PARMESAN, SALSA VERDE & ROCKET	11
PAXTON & WHITFIELD CHEESE SELECTION Four cheeses, served with whipped quince, chutney, grapes & crackers	15
GOCHUJANG SALMON Glazed salmon, brown sushi rice, smacked cucumber, broccoli, edamame, alfalfa & pickled red cabbage	18
ROASTED CARROT & QUINOA (PB) Quinoa, heritage carrots, cavolo nero, spiced seed dukkah & pomegranate	14

PB - PLANT BASED

---

---



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

## OUR COFFEE & TEAS

### PADDY & SCOTT'S COFFEE 3.5

Our coffee is lovingly grown and harvested by the Muchomba family in Meru, Kenya. Alongside our friends at Paddy & Scott's, we own coffee trees on the coffee farm in Meru and are very proud of this association.

Add soy, almond, coconut or oat milk .40

Extra shot available .50

Hot chocolate 3.5

Chai latte 3.5

Dirty chai latte 4

(Chai + Espresso Shot)

## HOUSE PRESSED & SMOOTHIES

### ANNIE GET YOUR GREENS 5

Cucumber, celery, apple, ginger

### ALWAYS ON THE RUN 6

Oat milk, nut butter, banana, dates, optional hemp protein

### BEET GOOD TO YOURSELF 5

Beetroot, carrot, pineapple, apple, ginger

<b>MATCHA</b>	
Matcha latte	4
Matcha beetroot latte	4.5
Matcha turmeric latte	4.5
Matcha tea	3.5

### GOOD AND PROPER TEA 3.5

Brockley Breakfast, Earl Grey, green tea, peppermint and chamomile tea from around the world

### MISS TEASMITH (CF) 4

AllBright club blend of rooibos, turmeric, cocoa and beetroot

## CLUB COCKTAILS

AVAILABLE FROM 10AM

### MADDOX MARY 10

Shiitake & horseradish infused vodka, tomato juice  
*Dedicated to Mary Shelley (1797-1851), the daughter of the noted feminist Mary Wollstonecraft, who wrote across literary genres and is best known for her Gothic novel Frankenstein*

### TRICKED OUT ESPRESSO 12

Belvedere infused with coconut, Kahlua, espresso & chipped coconut  
*Dedicated to national treasure and supermodel Kate Moss (1974-); legend has it that she was the inspiration behind the original Espresso Martini*

Fontessa, Prosecco Brut (125ml) 9  
btl 42



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.



# ALL DAY MENU

SERVED 12.00 - 22.30

## SNACKS & SMALLS

BREAD, AGED BALSAMIC & OIL (PB)	4
HOUSE NUT MIX (PB)	3
OLIVES (PB)	3
SPICED AVOCADO, TACO CRISPS (PB)	6
HOMEMADE HUMMUS AND FALAFEL (PB)	8
'NDUJA & TALEGGIO ARANCINI	7
YELLOWFIN TUNA CEVICHE, PICKLED CHILLI & LIME	12
CHEDDAR SOUFFLÉ, BEETROOT & ENDIVE	10
BEEF CARPACCIO, PARMESAN, SALSA VERDE & ROCKET	11
PAXTON & WHITFIELD CHEESE SELECTION Four cheeses, served with whipped quince, chutney, grapes & crackers	15

## MAINS

GINGER PIG BAVETTE STEAK Celeriac, wild mushrooms & pink peppercorn	23
POTATO & CASSAVA GNOCCHI (PB) Homemade harissa, cavolo, hazelnuts & crispy potato skin	17
MOROCCAN CHICKEN Spiced squash, apricot & pistachio pastilla	19
HARIYALI SPICED BREAM Coconut dhal & curry leaf	19
SPINACH LINGUINE Artichoke & spinach pesto, confit tomato	15
MARKET FISH Served with seasonal garnish	MP

## BOWLS

GOCHUJANG SALMON Glazed salmon, brown sushi rice, smacked cucumber, broccoli, edamame, alfalfa & pickled red cabbage	18
ROASTED CARROT & QUINOA (PB) Quinoa, heritage carrots, cavolo nero, spiced seed dukkah & pomegranate	14
PRAWN, CHILLI & PEANUT Tiger prawn, lime, raw market vegetables, fine beans Chilli, peanut & coriander dressing	16
ALLBRIGHT CLUB SALAD Gem salad, kale, cucumber, tomatoes, spiralised raw veg, seeds, feta, ½ Burford brown egg (Add roast chicken 3 / grilled shrimp 4 / crushed avocado 3)	13

## SIDES

FRIES, KIMCHI MAYONNAISE	4
BRUSSEL TOPS & CHILLI (PB)	4
ROASTED VEGETABLES, FRESH HERBS (PB)	5

## DESSERTS

SALTED CARAMEL CHOCOLATE FONDANT, PISTACHIO ICE CREAM	7.5
STICKY TOFFEE PUDDING, VANILLA & COCONUT ICE CREAM (PB)	6
PEANUT BUTTER PARFAIT, RASPBERRY COMPOTE	6.5
HONEY CREMEUX TART, GINGER CREAM & LEMON	7

PB - PLANT BASED



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.

# ALLBRIGHT CULINARY

Here in our kitchen's at AllBright - we have sourced the best ingredients for all of the menu's we create. Wherever possible we have chosen to champion women led businesses, or fantastic artisanal producers who create incredible ingredients - to make sure all of our dishes are as vibrant and delicious as possible. We use Burford brown eggs, only free range or organic meat from The Ginger Pig, day boat fish from Brighton & Newhaven, amazing chocolate from Suffolk based Pump Street, gluten free bread from Rana's Bakery, incredible vegetables from Natures Choice & Waste Knot, gorgeous cheeses from Paxton and Whitfield by women cheesemongers and beautiful baked goods from the Luminary Bakery. We couldn't be prouder of the people we choose to work with, believing only the best, and most sustainable ingredients will do.

THE GINGER PIG

PUMP STREET CHOCOLATE

RANA'S BAKERY

NATURES CHOICE

WASTE KNOT

PAXTON & WHITFIELD

THE LUMINARY BAKERY



ALLBRIGHTCOLLECTIVE.COM

A discretionary 12.5% service charge is added to all bills. All food is made in a kitchen that does contain nuts, gluten and other allergens; please let us know your allergies so we can help you with your choices.