



SWEET

FRESHLY BAKED PASTRY + croissant, pain au chocolat, pain aux raisins	3.5
HOME-MADE MUFFINS + chocolate and raspberry or cinnamon and blueberry	3.5
HOT DRINK & PASTRY	6
TOAST WITH JAM & BUTTER + sourdough, rye or gluten free	4
HOME-MADE GRANOLA (VG) + soya yoghurt, blueberry compote	7.5
FRENCH TOAST (V) + strawberry compote, clotted cream	13

SAVOURY

EGG & BACON ROLL + bacon, fried egg, ketchup	9.5
CRUSHED MINTED PEAS (V) + sourdough, grilled halloumi, add poached egg (+2)	11.5
MUSHROOM FRICASSÉ (V) + sourdough, poached egg, sumac	10)2
EGGS BENEDICT + sourdough, bacon	12
EGGS ROYALE + sourdough, cured salmon	13
EGGS FLORENTINE (V) + sourdough, spinach	12
BAKED EGGS (V) + tomato butter beans, spinach, harissa	11.5
BREAKFAST SIDES + spinach, bacon, cured salmon, tomato butter beans, halloumi, hash browns	4

DARK PEAK COFFEE BEANS

ESPRESSO	2.75
MACCHIATO	3
AMERICANO	3
CAPPUCINO	3.25
FLAT WHITE	3.25
LATTE	3.25
MOCHA	3.5

GOOD PROPER TEAS

ENGLISH BREAKFAST TEA	3
EARL GREY	3
GREEN TEA	3
PEPPERMINT	3
CHAMOMILLE	3
FRESH MINT	3
FRESH LEMON & GINGER	3

ADD-ONS

MONIN VANILLA SYRUP	+0.5
MONIN CARAMEL SYRUP	+0.5
MONIN CINNAMON SYRUP	+0.5
HONEY	+0.5

ALTERNATIVE MILK

DAIRY MILK	
ALPRO BARISTA COCONUT MILK	+0.5
OATLY OAT MILK	+0.5

DAILY DOSE JUICES

ORANGE JUICE	5.5
APPLE JUICE	5.5
O'FRESCO	5.5
+ carrot, apple, ginger, lemon, turmeric	
DULCE VERDE	5.5
+ cucumber, apple, spinach, kale lemon	

HOME-MADE SMOOTHIES

VIOLET	5.5
+ blackberry, vanilla, coconut	
CINNAPPLE	5.5
+ apple, cinnamon, banana	
TROPICAL GREEN	5.5
+ pineapple, cucumber, mint	

VG-VEGAN V-VEGETARIAN GF-GLUTEN FREE

If you have a food allergy or special dietary requirements, please ask a member of staff for advice about our dishes.
Our kitchen and bar use nuts or nut products and we are therefore unable to advise that any dish is nut-free.
Card and contactless payments only please. A discretionary service charge of 12.5% will be added to your bill.
100% of the service charge goes to our staff, always has, always will.

LUNCH

FROM 11.30AM - 5PM

OLYMPIC
STUDIOS

CINEMA
WHAT'S ON



CINEMA EXPRESS MENU £18.5

ADD DESSERT +£4.5

STARTERS

PEA & MINT SOUP (VG)
CANTALOUPE MELON & HAM
CRISPY FRIED SQUID
GRILLED PADRÓN PEPPERS

MAINS

QUINOA SALAD, ASPARAGUS, EDAMAME (VG)
GRILLED AUBERGINE, FREEKEH, POMEGRANATE (VG)
HOT DOG + SAUERKRAUT, FRIES
FLAT IRON STEAK, WATERCRESS, FRIES (+3)

TO START OR SHARE

CANTALOUPE MELON & SERRANO HAM + goats' cheese mousse, lemon oil (V)	12.5
CRISPY FRIED SQUID + sriracha mayo, lemon	10.5
BURRATA (V) + basil and pinenut pesto, heritage tomatoes	12.5
PEA & MINT SOUP + warm or cold, toasted sourdough (VG)	7.5

SALADS

TRADITIONAL NIÇOISE SALAD + tomato, spring onions, celery, broad beans, radish, green peppers, boiled egg, anchovies	13
CAESAR SALAD + lettuce, parmesan, croûtons, caesar dressing	13
QUINOA SALAD + asparagus, edamame (VG)	12
TOPPINGS + grilled chicken, feta/mint, mozzarella/grilled peppers, poached salmon	4

OPEN SANDWICHES & BURGERS

SMASHED CHEESEBURGER + double beef patty, fries, add bacon (+1.5)	18
GRILLED CHICKEN + shaved fennel, tarragon egg mayo, bacon	13
STEAK SANDWICH + caramelised onions, watercress	14
PRAWN COCKTAIL BUN + lettuce, tomato, marie rose sauce	13.5
GRILLED HALLOUMI + romesco (V)	12
CORONATION CHICKPEAS & MANGO + vegan mayo (VG)	11.5
BREAD + sourdough, rye, gluten-free	

FROM THE GRILL OR BAKED

MARKET FISH + daily garnish	MP
FISHCAKE + garden salad, tartare sauce	14.5
8OZ RIB EYE + watercress, fries	29
FLAT IRON + watercress, fries	19

SIDES

FRIES + add truffle oil and parmesan (+1) (GF)	4.5
GREEK SALAD (V/GF)	5
MARKET GREENS (VG/GF)	4.5
SAUCES + peppercorn, béarnaise, chimichurri (V/GF)	2.5

DESSERTS, CAKES & CREAM TEA

TREACLE TART (V)	7	BROWNIE (V/GF)	
STICKY TOFFEE PUDDING (V)	7	PLAIN SCONE (V)	4
SEASONAL FRUIT CRUMBLE (V)	7	FRUIT SCONE (V)	4
CHOCOLATE CHEESECAKE (V/GF)	7	CREAM TEA (V)	4
PEACH MELBA (V)	7	+ scone, jam, clotted cream, hot drink	6