

BREAKFAST & BRUNCH

SERVED UNTIL
NOON WEEKDAYS
1PM AT WEEKENDS



cinnabar

OLD STEVENAGE
HERTFORD
HITCHIN

HEALTHY STARTS

acai banana bowl

acai bowl mix with fresh banana, granola, almond milk & cocoa nibs - 6 **VG**

cinnabar granola with thick greek yoghurt & fresh fruits - 5.5

coconut porridge - 5.3 **VG**

coconut milk, passion fruit & cacao nibs

smashed avocado with feta cheese - 6.5 **V** **add** egg - 1.5

on sourdough toast, served with grilled tomatoes

spiced avocado & vegan bacon on toast - 7.5 **V** **VG**

smashed & spiced avocado on sourdough toast with cherry tomatoes

smoked salmon with a poached egg, avocado & baby spinach - 7.9 **V**

on sourdough toast, with chilli flakes

smoked salmon & scrambled eggs on a bed of spinach - 7.9 **GF**

FREE-RANGE HENS EGGS

eggs benedict - 7.5

toasted brioche, hollandaise sauce & bacon

eggs avocado - 7.9 **V**

toasted brioche, hollandaise sauce & avocado

eggs royale - 7.9

toasted brioche, hollandaise sauce & smoked salmon

eggs florentine - 6.8 **V**

toasted brioche, hollandaise sauce & wilted spinach

eggs your way - 5.5 **V**

2 eggs any way you want them on granary toast

marmite soldiers with 2 poached eggs - 5.8

poached eggs & avocado on toast - 7.8 **V**

2 poached eggs & sliced avocado on granary toast

COFFEE

espresso - 1.7 | 2.1

macchiato - 2.1

americano - 2.3

flat white - 2.7

coconut flat white - 3.1

cappuccino - 2.7

cortado (4.6oz) - 2.5

latte - 2.7

nutella latte - 3.2

hot chocolate - 3

marocchino - 2.5

white chocolate - 3

mocha - 3.1

iced coffee - 3.2

extra shot

soya | almond | oat |

coconut | all - 0.4

chai latte | matcha latte | turmeric latte

beetroot latte | - 3.2

TEA

english breakfast - 2.1

supreme earl grey - 2.2

spring green - 2.2

honeydew green - 2.2

fresh mint tea - 2.2

peppermint - 2.2

chamomile blossoms - 2.2

lemongrass ginger - 2.2

fruits of eden - 2.2

BREAKFASTS

traditional english - 7.9

bacon, sausage, egg (how you like it), mushrooms, tomato, homemade hash brown, baked beans & granary toast

cinnabar big breakfast - 10.5

2 rashers of bacon, 2 sausages, 2 eggs (how you like them) mushrooms, tomato, homemade hash brown, baked beans & granary toast

vegetarian breakfast - 7.7 **V**

vegetarian patty, egg (how you like it), mushrooms, tomato, homemade hash brown, baked beans & granary toast

poached eggs & bacon on bubble & squeak - 7.9 **GF**

homemade bubble & squeak topped with bacon & poached eggs

homemade butternut bubble & squeak - 7.9 **VG** **GF**

add egg - 1.5

bubble & squeak, sweet potato, kale & vegan black pudding

vegan full english - 7.9 **VG**

vegan bacon, vegan black pudding, beans, mushroom, tomato, sliced avocado & sourdough toast

chorizo hash - 7.8 **V** **GF**

balsamic glazed chorizo, tomato & roasted red pepper sauce, 2 poached eggs & fried potato

bacon or cumberland sausage - 5

served in a brioche bun

croque monsieur - 6

ham & cheese toastie

cheese on toast - 5.8 **V**

cheddar cheese & caramelised onions served on 2 slices of toasted sourdough

beans on granary toast - 5.5 **V**

brioche french toast

crispy streaky bacon & maple syrup 6.5

add banana for only - 1

toast & preserves - 3.5 **V**

SIDES

jams and spreads | beans | hash brown | mushrooms - 1

eggs | sausage | bacon - 1.5

avocado | salmon - 2.5

fries | bubble & squeak - 3

PRESSES all - 4.2

green Juice

the spinach & celery flavours are complemented by the sweetness of pear

orange juice

only valencia oranges make it in, so it's the very best for intense zest. a sweet little number, jam-packed with vitamin c, that's smooth, pulpy & full of freshness.

red juice

an elegant earthy juice with a citrus nose & undertones of beetroot, combining the nutritional benefits of ginger, carrot, apple & lemon

SMOOTHIES all - 4.2

very berry - blackberry, blackcurrant, strawberry

summer passion - passion fruit, mango, peach

pineapple power punch - pineapple, raspberry,

banana

the immuniser - strawberry, kiwi, pineapple

strawberry smoothie - strawberry, mango

HANGOVER CURES all - 6

bloody mary | espresso martini | mimosa | breakfast bellini

MILKSHAKES all - 4

vanilla | banana | strawberry | chocolate | mocha

SWEET TREATS

homemade raspberry & white chocolate cheesecake - 5.5

served with chantilly cream, raspberry compote & fresh raspberries

warm homemade chocolate brownie - 5 **GF**

served with vanilla ice cream

acai banana bowl - 6 **VG**

acai bowl mix with fresh banana & cocoa nibs

homemade tiramisu - 5

layers of mascarpone & soft sponge, drenched in our espresso coffee & soaked in amaretto

homemade gin & elderflower panna cotta - 6

served with gin & lime syrup, plus an almond biscuit

chocolate oreo sundae - 6.9 **VG**

layers of chocolate sauce, oreos, raspberry compote & chocolate ice cream

banoffee pie sundae - 6.9

layers of vanilla cream, toffee sauce, caramelised banana & biscuit crumbs

mango & passionfruit sundae - 6.9 **GF**

layers of mango ice cream, passion fruit sauce, fresh blueberries & raspberries

FRESH CAKES & PASTRIES

please ask your server for our selection today, or take a look in our fresh cake fridge

gluten-free, sourdough, white bloomer & granary bread available



discretionary 10% service charge applies to all food service tables - 100% of all service and tips go to staff - please always inform your server of any allergies before placing your order as not all ingredients can be listed - detailed allergen information is available on request.