



Coffee

Origin roastery, certified B Corp

- Espresso – £3.5
- Americano – £3.5
- Macchiato – £3.5
- Iced Coffee – £4
- Flat White – £4
- Cappuccino – £4
- Latte – £4
- Mocha – £4

Tea

Rare Tea Co, ethically sourced

- Speedy Breakfast – £3
 - Earl Grey – £3
 - Lemongrass – £3.5
 - Camomile – £3.5
 - Peppermint – £3.5
 - Jasmine – £3.5
 - Green – £3.5
 - Fresh Mint – £3.5
 - Fresh Ginger – £3.5
- Iced Oolong Tea – £5
- Matcha – £5

Breakfast Plates

- Five Spice Cinnabun £6
other pastries available 'Croissant, Pain au Chocolat etc from £4 (v)
- Fruit Salad £7
Mixed fresh fruits, mint (vg, df, gf)
- Chia Bowl £11
Pineapple chutney, lychee, coconut milk, cacao nibs (vg, df, gf)
- Granola £7
Seasonal fruit, coconut yoghurt (vg, df, gf)
- Eggs Your Way. £8
Scrambled / Fried / Poached, served on sourdough toast (vg, df, gf)
- Avocado Toast £11
Toasted sourdough, fresh herbs salad, nam jim sauce + a poached egg - £2.50
- Americana Pancake Stack £12 / 14
Blueberry, maple syrup with cultured nutty butter (v) choose from two or three pancakes



Chet's Specials

- Chet's Bodega Sandwich J – £14
An ode to the NY classic: kaiser roll, fluffy egg, sai uah sausage, cheese, umami ketchup
- Banana French Toast – £15
Caramel battered milk bread, served with candied pecans, maple syrup, condensed milk and loads of pandan cream! (v)

Sides

- Sourdough Toast £3
- Chet's Hash Browns. £4
- Avocado £4.5
- Eggs £4.5
- English Sausages £5
- Streaky Bacon £5
- Sai Uah Sausages. £7

Homemade sausages
– herby and hot!

If you see us,
take caution!



• The number of little chilli's indicate our recommended spice level for the dish. If you can't take the heat, let us know, we can tone it down!

• We operate as a cashless business and can only accept card payments. A discretionary 12.5% service charge will be applied to your bill. • The Chet's menu has been produced in collaboration with Kris Yenbamroong of Night+Market, LA •

• We do our best to serve up dishes using seasonal and locally sourced produce where possible. For any additional info on allergens please ask one of our friendly team •

Juices & Shakes

- Jin Jin & Ginger Shot – £5
Ginger juice, Jin Jin cordial
- Pure Green – £6
Apple, cumber, kale, pineapple, lime, mint
- Rise & Shine – £6
Carrot, Ginger, Apple, Tumeric
- Nom Yen – £8
Chet's 'HelBluBoy' syrup, milk, stawberry ice cream, whipped cream, sprinkles
- Milo – £8
Milo chocolate, milk, vanilla ice cream, whipped cream, sprinkles, cherry
- Chet's Thai Iced Tea – £7
Thai red tea, evaporated milk
- Pandan Punch – £7
Pandan syrup, pineapple juice, orgeat, lime
- Jasmine Lemonade – £7
Jasmine, lemongrass, lemon juice, Jin Jin cordial

We Are Open

- Breakfast 7am-11am
- Lunch: 12pm - 4pm
- Dinner 5:30pm-10.30pm
- Brunch: (weekends) 11am-4pm



v - vegetarian vg - vegan
gf - gluten free df - dairy free

Wine

Sparkling

Lemoss Frizzante Non Filtrato, Veneto, Italy.	£10. . £55
Villa Sandi, Il Fresco Rose Millesimato, Glera, Veneto, Italy, 2022	£10. . £55
Veuve Clicquot, Yellow Label Brut, Champagne, France, NV	£17. . £95
Folias de Baco, Uivo Curtido Pet Nat, Douro, Portugal, 2021	£66
Domaine Breton, 'La Dilettante' Vouvray Brut, Loire, France, NV.	£80
Heinrich, 'Oh When The Saints' Pet Nat, Burgenland, Austria, 2021.	£80

White

Tierra, Unoaked Chardonnay, Central Valley, Chile, 2022	£7.5. . £40
Veramonte, Sauvignon Blanc, Casablanca Valley, Chile, 2022.	£8. . £44
Gavi, Ca Bianca, Piemonte, Italy, 2022.	£9. . £49
Emile Beyer, Pinot Gris Tradition Organic, Alsace, France, 2022	£10. . £55
Weingut Frey, Pinot Blanc, Rheinhessen, Germany, 2021.	£10. . £55
Chateau d'Estoublon, Roseblood Blanc, Provence, France, 2023.	£11.5. . £65
Carlania, Sant Pere D'Ambigats, Trepas, Spain, 2020	£49
Barco del Corneta, 'Cucú', VDT Castilla y León, Spain, 2021	£59
Triangle Wines, Sanha Branco, Bairrada, Portugal, 2020	£65
Finca Casa Balaguer, Salicornio Moscatel, Levant, Spain, 2021	£65
Clos des Plantes, 'Whaka Piripiri Mai', Loire, France, 2021.	£85
Domaine Frantz Saumon, Mineral+, Montlouis-sur-Loire, France, 2018	£92
Maison Valette, Pouilly-Fuissé Tradition, Burgundy, France, 2015.	£150

Orange

Litmus Wines, Orange Bacchus, Kent, UK, 2020.	£10. . £55
Weingut Holzer, Wagram, Muller Thurgau, Austria, 2021.	£11. . £58

Rosé

Casa Los Frailes, Monastrell, Valencia, Spain, 2022.	£8. . £44
Amie Rose, Grenache, Languedoc, France, 2022.	£9. . £49
Maison Mirabeau Pure, Provence, France, 2022.	£11. . £60
Chateau d'Estoublon, Roseblood Rose, Provence, France, 2023.	£12. . £65

Red

Nekeas, Tinto Joven, Navarra, Spain, 2022	£7.5. . £40
Elevé, Pinot Noir, Languedoc, Vin de France, 2022.	£8. . £44
Brouilly Louis Jadot, Gamay, France, 2022.	£9.5. . £50
Fattoria di Sannontana, Alberese, Tuscany, Italy, 2022	£10. . £55
Vallisto, Malbec, Salta, Argentina, 2015.	£12. . £60
Vini Libre, 'Fall 2019', Loire, France, 2019.	£59
La Niverdière, Renaissance, Loire, France, 2018	£78
Daniel Landi, Uvas de la Ira El Real de San Vicente, Gredos, Spain, 2020.	£95
Scar of the Sea, 'SLO Coast' Pinot Noir, California, USA, 2020.	£100
Domaine le Briseau, Le Verre des Poetes Rouge, Loire, France, 2019.	£105
Château Pédesclaux, Cru Classé, Pauillac, France, 2017	£160

Sweet

Bodegas Bentomiz, Ariyanas Naturalmente Dulce, Málaga, Spain, 2019. (75ml). .	£13
	(50cl) . £65

Measures: 125ml glass (175ml available on request) / 750ml bottle.

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Cocktails

Holy Chet! – £13.5
Martini Ambrato, Lillet Blanc, holy basil, cucumber

Watermelon Cooler – £13.5
Sang Som, Bacardi Carta Blanca, chilli, elderflower, fresh watermelon juice

Chet's Bloody Caesar – £14
Baller Smoked vodka, Mezcal, dry sherry, 'Chet's Mix', lemon, Tomato Juice, celery, chilli salt, olive

Return of the Mak – £15
Casamigos blanco, makrut leaf cordial, aloe vera, lime leaf mist

Coconut Greenpoint – £14
Woodford Reserve, Martini Rubino, yellow Chartreuse, Fernet Branca

Cosmo West – £13.5
Hendricks, apricot, cranberry, Martini Bitters, lime

Lychee Martini #2 – £13.5
Ketel one, Rinquinquin, manzanilla sherry, lychee, Chet's 'Super Sour', wakamomo

Thai Sour – £13.5
Dewars 12, Mehkong, Tempus Fugit banana, Branca Menta, Egg white, Lemon, Bitters

Pet Sounds – £14
Campari, pomelo sherbet, calamansi, pomegranate, pet nat, starfruit



Thaiami Vice

£45

Serves 2-4. Mehkong, Bacardi 8, strawberry, coconut, lemongrass, pineapple, citrus, mint, served in a full moon bucket with ½ bottle of champagne, tropical fruit

Beer

Draft

Brooklyn Lager, USA, 5%	£7.5
Hoxton Lager, Coalition Brewing, UK, 4%	£7
Hoxton Pale Ale, Coalition Brewing, UK, 5%	£7.5

Can & Bottle

Singha Beer, Thailand, 5%	£6
Unity Lager, UK, 4.5%	£6
Everyday Lager, The Social Beer Co. UK, 0.5%	£6
Sassy Cider, Brut, France, 5.2%	£6

Soft Drinks

Coca Cola / Diet Coke	£3.5
London Essence Tonic / Ginger Beer	
Soda / Ginger Ale / Lemonade	£3.5

Soft Cocktails

Banana Cashew Egg Cream – £7
No egg, no cream! Banana syrup, cashew milk, seltzer, nutmeg

Ly-Ball – £7
Lychee cordial, 'Chet's Super Sour', seltzer, mint