

FOOD & DRINK

10 YEAR ANNIVERSARY MENU

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17GRAMS[®]

FOOD & DRINK

HOUSE BREAKFAST

gfa 16

Sourdough toast, pork sausage, bacon, crispy hash brown, mushroom, roasted tomatoes, herby beans, wilted kale & rosemary breadcrumbs, poached eggs & topped with zesty garlic pesto.

VEGGIE HOUSE BREAKFAST

v gfa 16

Sourdough toast, veg sausages, crispy hash brown, mushroom, roasted tomatoes, herby beans, wilted kale & rosemary breadcrumbs, poached eggs & topped with zesty garlic pesto.

PLANT HOUSE BREAKFAST

pb gfa 16

Sourdough toast, veg sausages, crispy hash brown, mushroom, roasted tomatoes, herby beans, wilted kale & rosemary breadcrumbs, scrambled tofu & topped with zesty garlic pesto.

BREAKFAST BURRITO

gfa 14

Cumberland sausage, smoked bacon, fried egg, crispy hash brown, beans, smashed avocado and spinach, drizzled with gochujang sauce all wrapped in a soft tortilla.

VEGGIE BREAKFAST BURRITO

v pba gfa 14

Veg sausage, fried egg, crispy hash brown, beans, smashed avocado and spinach, drizzled with gochujang sauce all wrapped in a soft tortilla.
Swap to scrambled tofu for a plant based option.

TROPICAL GRANOLA BOWL

pb 7

Housemade granola with toasted coconut flakes, oats, dried bananas, mangoes & apricots. Topped with coconut yoghurt & mango compote.

TAHINI & LEMON MUSHROOMS ON TOAST

va gfa 12.5

Sourdough toast covered in sliced portobello mushrooms, smoked bacon and topped with a tahini & lemon cream sauce. Finished with mint, parmesan & toasted black sesame seeds. *Swap to coconut bacon for a vegetarian option.*

PITTA PLATE

va pba gfa 12

Spiced hummus on top of a pitta, topped with tenderstem broccoli, sweet potato & smoked bacon. Finished with a fried egg, chilli oil & toasted black sesame. *Swap to coconut bacon for a vegetarian option.*

BANANA PANCAKES

pb gf 11.5

Housemade banana pancakes with an oven baked strawberry & mint compote, finished with peach cream & banana crisp crumb.

AVOCADO TOAST

v pba gfa 10.5

Smashed avocado on thick cut sourdough, with pomegranate molasses, crumbled feta, toasted tamari seeds, pomegranate kernels & lemon zest. +Add a poached egg +1.5 +Add smoked salmon +4

HUMMUS TOAST

v pba gfa 10.5

Housemade beetroot hummus on thick cut sourdough, topped with sliced avocado, pomegranate molasses, crumbled feta, toasted tamari seeds, pomegranate kernels & lemon zest. +Add a poached egg +1.5 +Add smoked salmon +4

v vegetarian

va vegetarian available

pb plant based

pba plant based available

gf gluten free

gfa gluten free available

Add Halloumi, Plant or Pork Sausage, Bacon, Coconut Bacon or Avocado +2
Add Hash Brown, Mushroom or Tomato +1.75

ALFREDO CASTAÑO, EL RECINTO



Exceptional Coffee, Shaped By Our Origins.

This year, we are celebrating 10 years of 17GRAMS.

It all started with our first cafe in the Lanes in Brighton, shortly after, we opened Boundary Road in Hove. Then most recently, we opened our Chichester store on East Street. Somewhere in the middle of it all, we decided to get even closer to the process, opening our roastery in 2022.

Our roastery started with a simple ethos: exceptional coffee, shaped by our origins. We don't just mean our own history of down-to-earth, Brightonian hospitality but the origins of the coffee and the people behind the scenes.

One of our favourite origins is Colombia and since our inception, Colombian coffees have been a staple in our rotation. One farm in particular, Finca La Aurora, has been an important part of our story, bringing us our house decaf, Hypnos, since the very start of the 17GRAMS roastery and our much loved Aurora.

We've visited Finca La Aurora in the Caldas region twice now and each trip brings us closer to the processes behind the cup. These trips are where we get to learn about coffee farming in Colombia and meet our farmers, bringing the stories of our growers into our coffees.

In our most recent trip to Colombia we visited Alfredo Castaño and his family at El Recinto, high in the mountains of Santuario, Risaralda. Here we sourced our new 10 year birthday celebration coffee, La Fiesta. This beautifully honey-processed coffee showcases everything we love about Colombian coffees; with fruity tasting notes of gummy bears & parma violets.

One of our favourite things about Colombian coffee is the innovation in their coffee processes. Launched this year at London Coffee Festival, Celeste is a co-fermented coffee from Finca Los Nogales in Pitalito, Huila, which undergoes an experimental fermentation process, giving us vibrant notes of white peach, watermelon, kiwi & orange blossom.

We hope you enjoy these coffees as much as we enjoyed sourcing them - whether you're sitting in with us or brewing a bag at home.

Here's to the next decade of doing what we love, thank you for being part of it.



DRINKS MENU

BLACK

Espresso	3.4
Long Black	3.4
Americano	3.5
Batch Brew	3.8

WHITE

Macchiato	3.5
Cortado	3.5
Flat White	3.6
Latte	3.9
Cappuccino	3.9
Mocha	4.6

Try one of our seasonal single origin options for your coffee, a specially selected lot chosen for its flavour.

ROASTED DAILY

We hand roast in small batches daily at our Sussex roastery. Sourcing coffees not only for their taste but also for their positive impact on the coffee producing community.

SUMMER 2026

ICED COFFEE

Iced Latte	4.2
Iced Americano	3.8
Iced Mocha	4.9

ICED ALT

Iced Chai Latte	4.4
Iced Matcha Latte	4.8
Iced Turmeric Latte	4.4

TEA

English Breakfast	3.2
Earl Grey	3.3
Jade Tips	3.3
White Rooibos	3.3
Lemongrass	3.4
Hibiscus	3.4
Peppermint	3.5

ALT DRINKS

Matcha Latte	4.5
Turmeric Latte	4.1
Hot Chocolate	4.2
Chai Latte	4.1
Dirty Chai Latte	4.4

DALSTON'S

Cherry Soda	3.5
Elderflower Soda	3.5
Ginger Beer	3.5

KARMA DRINKS

Karma Cola	3.5
Lemony Lemonade	3.5
Razza Raspberry	3.5

LIVING THINGS

Peach & Blood Orange	4.0
Watermelon & Lime	4.0
Raspberry & Pomegranate	4.0

MARNA ICED TEA

Peach	4.0
Mango	4.0
Lemon	4.0

SOFT DRINKS

Still Water	2.5
Sparkling Water	2.5
Organic Apple Juice	3.9
Fresh Orange Juice	3.9

JARR KOMBUCHA

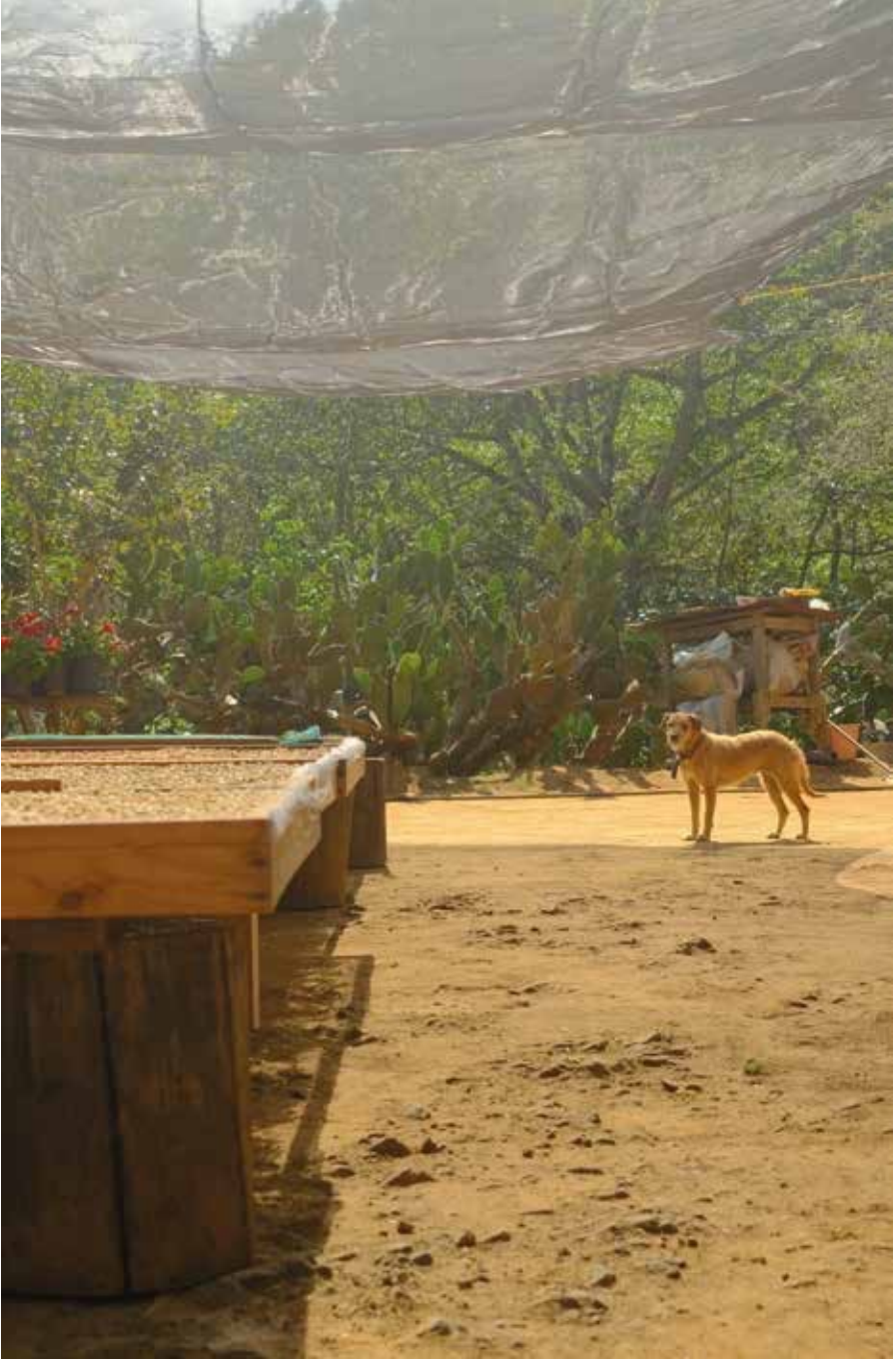
Peach	4.5
Ginger	4.5
Passion Fruit	4.5

DRINKS MENU

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