



A MODEL WASH HOUSE



The Laundry has been created in part to honour the Edwardian heritage of the restaurant's building; Walton Lodge on Coldharbour Lane in Brixton. Built in the 1880s, Walton Lodge served as a commercial steam press laundry until operations ceased in 2014. Fast forward to 2019 and now inspired by the classic European bistros, neighbourhood bars and cafés that have influenced Antipodean duo Melanie Brown and Sami Harvey's travel adventures. The Laundry is a place founded on the intrinsic landscape of culinary tradition; a place where brunch meets sundowners, every day of the week.

"We are custodians for just a moment in time. We hope you enjoy sharing this moment with us."

Welcome to The Laundry



THE LAUNDRY

All Day Bistros & Wine Shop

thelaundrybrixton.com / [@brixtonlaundry](https://www.instagram.com/brixtonlaundry)

gf = gluten-free vg = vegan df = dairy-free

Our food is freshly prepared to order. We are unable to guarantee any food or drink is completely allergen-free so if you suffer from severe allergies, please speak to our duty manager on arrival.

*A discretionary 13.5% service charge is added to every bill.
Group dining of 12 or more is subject to 15% service charge.*

— □ —
Mon to Fri | **Sat & Sun**
8am - late | 10am - late
— □ —



WITH UNLIMITED SUPPLY
◆ OF WELL WATER ◆

We ask for a donation of £2 per table, 100% is donated, via Belu water, to the charity Water Aid

Breakfast & Brunch

Monday-Friday 8.30am-12pm

Saturday 10am-3pm

Sunday 10am-12pm

Juice Bar

All 6.5

Fresh Orange

RISE & SHINE

Apple, carrot, ginger, turmeric

PURE GREEN

Apple, cucumber, kale, pineapple, lime, mint



Sourdough toast & butter	4
<i>- with your choice of either: mānuka honey, NZ marmite, AUS vegemite, or English strawberry jam +1.5 each</i>	
Chocolate chip cookie	5
Toasted banana bread, honeycomb butter	6.5
Two boiled eggs + vegemite soldiers	9
Chia vanilla oats, seasonal fruits <i>vg</i>	9
Spiced tofu scramble, slow-roasted tomatoes, sourdough toast <i>vg</i>	10
Whipped goats cheese, feijoa chutney, walnut sourdough	10
The Laundry Cumberland sausage brioche bap, bacon, cheddar & Bloody Mary ketchup	12
<i>- add a fried egg + 2.5</i>	
Smashed roast squash, crispy chickpeas, chimichurri, sourdough <i>vg</i>	12
Sautéed mushrooms on sourdough, creamed cheese, pecorino, poached egg	13
Beef & chilli meatballs, pomodorini ragù on toast, shaved cheese, pickled chilli	14
Grilled chorizo, poached egg, black bean & tomato salsa, green goddess <i>gf</i>	14

TURKISH EGGS; Two poached eggs, whipped yoghurt, hot chilli butter, sourdough 15
- Homage to The Providores' own, Peter Gordon

The Laundry Fry Up;	15
<i>- Two eggs of your choice, slow-roasted tomatoes, house-made smoky beans, streaky bacon, portobello mushrooms, hash brown, sourdough</i>	
<i>- Make it Veggie; swap bacon for black bean & tomato salsa</i>	
Croque Royale; smoked salmon, spinach & cheese toasted sandwich	16
<i>- add a fried egg + 2.5</i>	

ON THE SIDE

Bloody Mary Ketchup	1.5
One egg <i>-poached/scrambled/fried gf</i>	2.5
Slow roasted tomatoes <i>gf, vg</i>	3.5
Smoky beans <i>vg</i>	3.5
Bacon <i>gf, df</i>	4
Hash browns <i>(two) vg</i>	4
Sourdough toast <i>vg</i>	4
Cumberland sausage patty	4.5
Grilled chorizo	5

Breakfast Cocktails



PEACH BELLINI	9
<i>Peach purée topped with Prosecco</i>	
BLOODY MARIA	12
<i>Made with tequila, fired with wasabi</i>	
ESPRESSO MARTINI	14
<i>Espresso shaken with vanilla vodka & kahlua</i>	

All Day Menu

Monday-Friday 12pm - 9.30pm

Saturday 9.30pm - 9.30pm

NIBBLES

Roasted spiced XO nuts <i>gf, vg</i>	5
Perelló manzanilla picante olives <i>gf, vg</i>	5.5
Petite baguette & whipped butter	6
Crispy pork spring rolls, sweet chilli sauce	8
Beef & chilli meatballs, pomodorini ragù, mānuka smoked feta	9

STARTERS

Spring wedge salad, herbs, ranch dressing <i>gf</i>	9
Heritage beef tomato carpaccio, pickled shallot, green goddess pesto <i>gf, vg</i>	12
Trout & fennel rilette, cucumber ceviche <i>gf</i>	12
Classic prawn cocktail; spicy Marie Rose sauce, coriander	13
Burrata, cantaloupe melon, parma ham, pomegranate dressing <i>gf</i>	14

MAINS

Pea & shallot ravioli, lemon sauce, crispy buckwheat <i>vg</i>	19
Coq au vin chicken salad, frisée, lardons, poached egg, vinaigrette <i>gf, df</i>	19
Thai red prawn curry, spinach, chickpeas, curry leaves <i>df, gf</i>	21
Bavette steak, café de Paris butter, fries	21
Sea trout, pea & baby gem fricassée, tarragon <i>gf</i>	24
Slow-roasted Cornish lamb shoulder, charred spring onions, roasted radish, broad beans, lime & peppercorn <i>for two - three gf, df</i>	68

Seasonal Dishes | Please see the blackboard

ON THE SIDE

Fries <i>gf, vg</i> 4.5	Sautéed spring greens, lemon & chilli <i>gf, vg</i> 6
House leaves, vinaigrette <i>gf, vg</i> 5	New potatoes, browned butter, mint <i>gf</i> 7
Heritage tomato salad, pickled shallots <i>gf, vg</i> 6	Cauliflower cheese, sage & truffle gratin 10

L'Apéro | Mon - Fri 5-7PM
Cocktails £7

GROUP DINING

Our Group Dining spaces seat up to 34 for any style of event. Ask one of our staff for details.

NON-ALCOHOLIC

House Lemonade	5
Rhubarb Lemonade	6
Local Kombucha, <i>by Mothers & Sons</i>	7
Virgin Wasabi Mary	7
Virgin Paloma	7
The Laundry No-Groni	7

Blitz those Spritz 10

APEROL GIN FIZZ
Aperol, gin, hibiscus

PIMMS SPRITZ
Wimbledon pimms, cucumber, strawberry, mint

LIMONCELLO SPRITZ
Limoncello & prosecco

HUGO SPRITZ
Gin, elderflower & mint

APERITIVO SPRITZ
Aperitivo, Rathfinny English sparkling

HOUSE COCKTAILS 12

CUCUMBER MARGARITA
Fresh cucumber, on the rocks

POMEGRANATE COSMOPOLITAN
Laced with hibiscus, vodka & cointreau

WILD STRAWBERRY MOJITO
Rum & mint plunged with floral strawberry

PINEAPPLE DARK & STORMY
Market Row rum, ginger beer, pineapple topper

CHERRY BRAMBLE
House gin, doused with cherry & lemon

ESPRESSO MARTINI 14
Espresso shaken with vanilla vodka & kahlua

ROSÉ SANGRIA - JUG 35

*Lashings of Flora & Fauna Rosé,
hibiscus syrup & fresh strawberries* 

Beers & Ciders

Toast Brewing Rise Up Lager 4.5
- draught 300ml

Brixton Brewery Reliance Pale Ale 5
- can 330ml

Lucky Saint 0.5% - bottle 330ml 5

Wignac Rosé Cider, *Le Goupil* 4.5% 6
*- bottle 330ml (Premium French cider
from apple & grape juice.)*

SPARKLING

NV Prosecco Spumante Extra Dry, 7.5/35
Ca' di Alte, Veneto, Italy

ENGLISH SPARKLING

Rathfinny, Classic Cuvée, Sussex, 2019 14/70

CHAMPAGNE

Charles Heidsieck
NV Brut Réserve



84

WHITE

Flora & Fauna Blanc, Languedoc, 7/33
France, 2022

'CB' Picpoul de Pinet, Languedoc, France, 2022 38

Spoke, Sauvignon Blanc, Marlborough, 8/39
New Zealand 2022,

Maison Les Alexandrins, 'Le Cabanon', 8.5/42
Viognier, Northern Rhône, France, 2023

Te Kano, Pinot Gris, Central Otago, 10/58
New Zealand, 2021

Mullineux Signature, Old Vines Chenin 69
Blanc Blend, South Africa, 2022

Jean-Noel Gagnard, Hautes Côtes de Beaune 88
Clos Bortier', Burgundy, France, 2020

ROSÉ

Flora & Fauna Rosé, Languedoc, 7/33
France, 2022

Annibals Rosé, 'Suivez-moi', Provence, 55
France, 2022

RED

Flora & Fauna Rouge, Languedoc, 7/33
France, 2022

'CB' Syrah, Languedoc, France, 2022 8/39
Graveirette, 'Jus de Vie' Rouge, 8.8/44
Rhône, France, 2020

Corte Giara, Valpolicella, Veneto, Italy, 2022 45

Abeica, 'Chulato' Rioja, Spain, 2022 9.5/48
Loveblock, Pinot Noir, Central Otago, 12/65
New Zealand, 2021

Barolo, 'Albe', G.D. Vajra, Piemonte, 98
Italy, 2019

*Wines are available to takeaway at retail prices,
speak to a member of the team!*