

# De Vine Menu

**Address:**

under railway bridge, to, 19 Vine st next, 2 America Square, London EC3N 2PX, United Kingdom

**Phone:** +44 20 7488 9929

**Opening times:**

07:00 AM - 02:00 PM

## Breakfasts

Full Monty	£12.00
Full English	£9.00
DeVine	£9.00
Breakfast V2	£8.00
Breakfast V3	£8.50

## Breakfast Sandwiches

(Choose items) - Egg, Sausage, Bacon, Cheese, Mushrooms, Hash Brown, Black Pudding, Avocado	£4.00
Upgrade to freshly baked baguette, ciabatta or bap	£0.50
Breakfast Bap	£7.00

## Omelettes

Plain omelette	£8.00
Ham & Cheese	£1.00
Sausage, mushroom & onions	£1.50
(V) Spanish	£1.50
(V) Cheese & Mushroom	£1.00

## Toasted Panini

Chicken escalope	£7.50
Parma ham	£7.50
Parma	£7.50

Tuna  
(V) Tricolori

£7.50  
£7.50

---

### Hot Food

Please see our hot food counter or ask your server for todays specials

---

### Jacket Potatoes

Please see our counter menu or ask your server for full selection

---

### Beverages

Tea, Coffee, Espresso, Cappuccino, Latte, Mocha, Hot Chocolate, Herbal Teas, Cold Drinks,

---

### Others

Sandwich mixes, bagels, toasted sandwiches, breakfast toast options

---

Under the railway bridge on 19 Vine Street, just steps from America Square, the **De Vine Menu** feels like a friendly invitation rather than a formality-one of those rare London menus that manage to be comforting, generous, and full of small surprises. Walking in, I was first struck by the warm bustle of local workers picking up breakfast, the smell of grilled bacon drifting toward the entrance, and the easy smiles from the staff. It set the perfect tone for exploring a menu built around hearty classics, satisfying flavour, and a sense of home, no matter where you're from.

The breakfast selection is where the De Vine Menu truly shines. If you're someone who likes to start the day with a plate that actually feels like a meal, the **Full Monty** is the hero. Piled high with eggs, bacon, sausage, mushrooms, hash browns and black pudding, it delivers that classic English energy boost without feeling overdone. The **Full English** is just as comforting-slightly more traditional, a little simpler, but cooked with a precision that proves the kitchen knows exactly why this dish remains a morning favourite. For something a bit different, the **DeVine Breakfast V2** and **Breakfast V3** offer modern twists: lighter elements balanced with familiar flavours, ideal for diners who want something a bit fresher but still warm and satisfying. What stood out to me while eating here was how every item tasted like it was made for real people with real appetites, not designed to impress through unnecessary fancy touches.

One of my unexpected favourites on the De Vine Menu was the **Breakfast Sandwiches**. They're customisable-choose from egg, sausage, bacon, cheese, mushrooms, hash brown, black pudding, or even avocado if you prefer something creamy and modern. My best tip? Upgrade to the freshly baked baguette or ciabatta. It changes everything. The crunch, the warmth, and the depth of flavour from the bread take a simple sandwich and turn it into something you'll think about on your commute the next day. The **Breakfast Bap** also deserves a mention for being exactly what a bap should be: soft, warm, and perfect for grabbing on the go.

If eggs are your comfort zone, the omelette section of the De Vine Menu offers something for every mood. The **Plain Omelette** is surprisingly satisfying-fluffy, light, and cooked just right-but the real pleasure lies in the fillings. The **Ham & Cheese** omelette is melty and nostalgic, the kind of dish that reminds you why this combination works across every cuisine. The **Sausage, Mushroom & Onion** omelette is heartier and incredibly aromatic, especially good on cooler mornings. Vegetarians will love the **Spanish Omelette** or the **Cheese & Mushroom** version, both packed with flavour and generous in portion size. There's something genuinely refreshing about a place that doesn't try to reinvent the omelette but instead focuses on making each one taste consistently great.

When lunchtime hits, the **Toasted Panini** options take the spotlight. The **Chicken Escalope Panini** might be the most popular-and for good reason. Crispy chicken, warm bread, and melted cheese create that perfect combination of textures that make a panini irresistible. The **Parma Ham** version brings a delicate saltiness, rich and savoury without being heavy, while the **Parma Tuna** is a surprisingly unique choice that blends Italian flair with classic British café comfort. Vegetarian diners can happily dive into the **Tricolori Panini**, a colourful and flavourful mix that feels both wholesome and indulgent.

The De Vine Menu also includes a comforting selection of **Hot Food Specials**, which change daily and are displayed at the counter. On my visit, I spotted a steaming tray of pasta bake beside a fragrant chicken stew-simple dishes, but clearly made with attention and warmth. The staff encouraged guests to ask about the day's options, which made the experience feel more personal, almost like visiting a neighbourhood spot where the cooks know your tastes.

What makes dining at this little gem under the railway bridge so special is not just the variety of the De Vine Menu but how approachable and inviting everything feels. Whether you're sitting down for a full breakfast, grabbing a fresh panini between meetings, or customising a breakfast sandwich to match your mood, the menu is built to make you feel welcomed. It's comfort food without pretension, flavour without fuss, and hospitality without trying too hard.

For anyone exploring the heart of London EC3N, De Vine is the kind of place you'll want to return to-not just for the food, but for the feeling that you've found a spot that understands what good everyday dining should be.