

brunch

served until 4pm

cinnamon swirl porridge (gfo)

porridge with cinnamon, maple syrup, blackberries -6

the banoffle

warm buttermilk waffle with soya cream, chocolate chips, sliced banana, salted date caramel -9

hummus toast (gfo)

toasted sourdough, homemade hummus, dukkah, pea shoots -8

avo toast (gfo)

toasted sourdough with seasoned smashed avocado -7

avo works (gfo)

toasted sourdough with seasoned smashed avocado, pineapple salsa, chilli jam, pea shoots -9.5

breakfast burrito

smashed avocado, spinach, tofu scramble, smoky maple tempeh, hashed potatoes, chilli jam -10

vegivores breakfast (gfo)

tofu scramble, herby mushrooms, tomato, hashed potatoes, house beans, smoky maple tempeh, spinach, toasted sourdough -12

(with avocado or hummus -13.5 with both - 14)

...add a smoothie

the yellow one

mango, pineapple, apple, turmeric, lemon -5

(with wheatgrass -5.5)

the purple one

winter berries, banana, cinnamon, coconut milk -4.5

allergen information

please inform a member of staff if you have any allergies or intolerances before placing your order and whilst we will do our best to accommodate, we cannot guarantee that any of our dishes will be completely free from allergens

starters and small plates

olives (gf) rosemary and garlic -4

edamame (gf) salt and chilli -4

hummus roasted garlic, truffle oil, sourdough pita -6

nachos (gf) guacamole, charred corn pico-de-gallo, jalapenos -6

thai corn fritters (gf) chilli jam -6

mac n cheeze crispy onions -5

soup please ask a member of staff

mains

vegivores burrito guacamole, crunchy veg, cholula onions, brown rice, house beans, roasted sweet potato, red pepper mayo -10 (with hashed potatoes and 'slaw -12)

mexicana bowl (gf) house beans, brown rice, corn nachos, guacamole, 'slaw, charred corn pico-de-gallo, cholula onions -10

mac n cheeze creamy mac n cheeze with crispy onions -10 (with kale and truffled mushrooms -12)

mac-xicana bowl house beans, mac n cheeze, corn nachos, guacamole, 'slaw, charred corn pico-de-gallo, cholula onions -14

vegetable tikka masala (gf) rich and velvety cashew-based creamy curry loaded with vegetables, brown rice, toasted cashews and pickled chillies -12 (with sourdough naan -13.5)

the burger brioche bun, crispy tofu, thick satay sauce, creamy kimchi-style slaw, cucumber -10 (with hashed potatoes and supergreens salad -13)

winter bento (gf) quinoa, roasted sweet potato, massaged kale, slaw, pea shoots, toasted pumpkin seeds, dried cranberries, tahini maple dressing -10 (with sourdough pita or hummus -12 with both 13.5)

desserts

the biscoffle warm 'buttermilk' waffle, biscoff sauce, biscoff crumbs, vanilla ice cream -6

the chocolatey one (gf) dark chocolate pudding, chocolate-dipped honeycomb, cream, chocolate chips -6

the nutty one pistachio and rose baklava with cinnamon and orange infused syrup -6



coffee

espresso -2(single)/-2.5(double)
short black -2.6
long black -2.9
latte -3.3
cappuccino -3.3
flat white -3
mocha -3.5
milks available - oat (used as standard),
almond, soya, coconut

loose-leaf tea -3

luxury english breakfast
russian caravan
moroccan mint
earl grey with orange blossom
organic earl green with bergamot
organic gunpowder green
organic camomile*
organic luxury rooibos*
moringa passion fruit*
peppermint*
**caffeine free*

other hot drinks

hot chocolate -3.5
(with cream & marshmallows -5)
turmeric latte/ruby latte -4
chai latte -3.8

soft drinks

can o' water still or sparkling -2
juice orange, cranberry, apple or
tomato -3
nix & kix
mango & ginger or cucumber & mint -3
gusto organic sparkling
sicilian blood orange -3.5
karma cola -3.5
karma lemonade -3.5
kombucha
passion fruit & goji or raspberry &
pomegranate -4

grown up drinks

winter pimms - glass -5.5 pitcher -20
bloody mary -7
mimosa -6
juniper green organic gin & fever tree
tonic single -5.5 double -7.5
gin bramble -7.5
cointreau & fever tree tonic
single -5.5 double -7.5
cosmopolitan -7.5
espresso martini -8
disaronno amaretto on ice
single -3.5 double -5.5

beer and cider

draught changes regularly, please ask a member of staff
siren lumina gluten free session ipa (4.2%) 330ml -4
loddon 'this is new england' neipa (5.8%) 440ml -5
ashridge organic cider (4.5%) 330ml -4.5
riedenburger organic alcohol free beer (0.5%) 330ml -4

fizz

organic wild thing frizzante prosecco (italy - 11%) bottle -25, 125ml -5.5

white

wild thing sauvignon blanc (spain - 12%)
bottle -18, 125ml -4, 175ml -5.5, 250ml -7.5
giol pinot grigio (italy - 12.5%) bottle -20, 125ml -4.5, 175ml -5.5, 250ml -7.5
beetle riesling trocken qualitätswein (germany - 12.5%) bottle -23

rosé

wild thing rosé (spain - 12.5%) bottle -18, 125ml -4, 175ml -5.5, 250ml -7.5

red

bodegas piqueras garnacha tintorera (spain - 14.5%)
bottle -18, 125ml -4, 175ml -5.5, 250ml -7.5
hoopoe nero d'avola/syrah (sicily - 14%)
bottle -20, 125ml -4.5, 175ml -5.5, 250ml -7.5
albet i noya petit albet (spain - 13.5%) bottle -22