



VEGIVORES

NATURAL KITCHEN

food menu

brunch

served until 4:00pm

apple crumble porridge (gfo)

£6.50

oats cooked with soya milk, topped with sweetly spiced bramley apples and maple cinnamon granola clusters

avo toast (gfo) £9.00

seasoned smashed avocado on toasted wholewheat sourdough with charred corn pico-de-gallo, toasted seeds & microgreens



did you know we source our microgreens from a small local supplier?

creamy mushrooms £10.00

wholewheat sourdough toasted and topped with garlic mushrooms, creamy guinness-spiked sauce, henderson's relish, sweet pickled onions and green salad

breakfast waffle £9.50

warm buttermilk waffle with peanut butter and dark chocolate sauce, sliced banana and crushed peanuts



we make our own waffles from scratch using a Vegivores secret recipe!

breakfast burrito £10.00

soft flour tortilla wrap filled with seasoned smashed avocado, wilted spinach, chilli jam, smoky maple tempeh, hashed potatoes and tofu scramble

vegivores breakfast (gfo)

£12.00

house beans, tofu scramble, sauteed kale, garlic mushrooms, hashed potatoes, smoky maple tempeh, tomato and toasted wholewheat sourdough

- **with avocado** £13.50

brunch drinks

until 4:00pm

chai spiced smoothie £5.00

orchard fruits, dates, banana, chai spice and almond milk

purple smoothie £4.50

winter berries, banana, cinnamon and almond milk

green smoothie £5.00

mango, pineapple, ginger, lime, spinach and apple juice

freshly squeezed fruit juice

£4.50

snacks & nibbles

rosemary and garlic olives (gf) £4.00

maple salted roasted cashews (gf) £4.00

starters & light bites

(gfo) £6.00

butter bean pâté made with sun-dried tomatoes and fresh thyme, served with toasted sourdough

chowder (gfo) £7.00

creamy parsnip and corn chowder with salted smoked and toasted coconut sourdough



fancy this as a main course? why not go large for £10.00!

crispy gnocchi £6.00

sage and onion potato gnocchi with aioli dip

pea and leek fritters (gf) £6.00

gently spiced with fenugreek and green chilli, served with minted yogurt



the perfect starter to pair with our dal masala!

peanut tempeh skewers (gf) £7.00

seared tempeh and vegetable skewers with tamarind and peanut sauce

mains

vegivores burrito £10.00

soft flour tortilla wrap with house beans, brown rice, guacamole, creamy slaw, cholula onions, roasted butternut squash and peppers

- with crushed nachos and jalapenos £10.50

creamy linguine £14.00

pasta with a rich and creamy cashew-based sauce, truffle speciality mushrooms, fried leeks and our herby almond parmesan



the types of mushrooms we use change regularly and are all sourced locally from a small supplier!

dal masala (gfo) £13.00

yellow dal made with red lentils, split peas and gently tempered spices, topped with masala butternut squash, spinach and onion bhaji shreds

- with brown rice or wholewheat chapati

- with both £14.50

nourish bowl (gf) £11.50

tossed salad with quinoa, greens & roasted butternut squash with corn & sage, toasted pumpkin seeds, sweet apple-cider pickled onions, tahini maple dressing and microgreens

gado-gado burger £13.50

toasted brioche bun with creamy slaw, sweet soy-glazed tempeh, indonesian peanut sauce, toasted peanuts, shallots and avocado, served with hashed potatoes



gluten-free? why not try this as a bowl with brown rice instead of the bun!

mexicana bowl (gf) £10.00

house beans, brown rice, corn nachos, guacamole, creamy slaw, cholula onions and charred corn pico de gallo

- with jalapenos £10.25

sunday tacos £13.00 - *not just for sundays!*

two soft tortilla tacos filled with herby slow-roasted jackfruit, potatoes, creamy gravy, fried kale, sage & onion mayo, dried cranberries, diced shallots & salted smoked coconut



big appetite? try three tacos for £15.00 having leftovers to take home for tomorrow's lunch is encouraged!

chef special

please ask a member of staff who would be happy to advise you on the current special

sides & extras

hashed potatoes (gf) £2.50

green side salad (gf) £2.50

seasonal greens (gf) £4.00

creamy gravy £2.00

chilli jam (gf) £1.50

nachos & guac (gf) £5.00

peanut sauce (gf) £2.00

like it spicy? ask a server!

desserts

the biscoffe £6.00

warm buttermilk waffle with vanilla ice cream, biscoff sauce and biscoff crumbs

the faux-rero (gfo) £6.50

dark chocolate pudding, toasted hazelnuts, chocolate brownie pieces, hazelnut wafer

the crumble (gf) £7.00

gently stewed bramley apples with spiced rum and raisins,

crunchy oat clusters, fresh blackberries and vanilla cream

allergen information

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

organic wines

fizz

organic wild thing frizzante

prosecco (italy - 11%)

white notes of pear, spring flowers and white peach

125ml - £5.50 bottle - £25.00

wild thing sauvignon blanc (spain - 12%)

fresh, lively and uplifting dry white

125ml - £4.00 175ml - £5.00
250ml - £7.00 bottle - £18.00

red

bodegas piqueras garnacha tintorera (spain - 14.5%)

ripe red cherries, raspberries, boysenberries, red plums and a touch of vanilla spice

125ml - £4.00 175ml - £5.00
250ml - £7.00 bottle - £18.00

rosé

wild thing rosé (spain - 12.5%)

dry yet luscious red fruit flavours

125ml - £4.00 175ml - £5.00
250ml - £7.00 bottle - £18.00

adobe gewurztraminer reserva (chile - 13.5%)

aromatic wine with hints of orange blossom and candied citrus fruits

125ml - £5.50 175ml - £6.50
250ml - £8.50 bottle - £22.00

pairs well with the skewers, burger or dal!

beetle riesling trocken qualitätswein (germany - 12.5%)

from a vineyard established as a sanctuary for bees - lightly golden with green hues, green apples and citrus

bottle only - £25.00
the rich flavours of the creamy linguine



hoopoe nero d'avola/syrah (sicily - 14%)

nero d'avola and syrah blend with sweeter fruits and soft tannins

125ml - £4.50 175ml - £5.50
250ml - £7.50 bottle - £20.00

try a glass of me with the pâté!



when we dance chianti (italy - 13%)

from the tuscan vineyards of sting & trudi styler - bright fruit and lemon-rind undertones

bottle only - £25.00

beer & cider

draught changes regularly, please ask a member of staff

elusive 'oregon trail' west coast ipa (5.8%)

440ml - £6.00

siren lumina gluten free session ipa (4.2%)

330ml - £4.50

double barrelled ding lager (4.9%)

440ml - £5.00

south hams organic cider (6.5%)

330ml - £4.50

gin

juniper green organic dry gin

with tonic - sgl £5.50 | dbl £7.50

berkshire botanicals rhubarb & raspberry gin

with tonic - sgl £6.50 | dbl £8.50

free star 0.0% (gf) 330ml - £4.50

refreshing IPA style lager with a citrus edge

opia sparkling chardonnay (france)

big flavours of white pear, green apple and refreshing lime

cocktails

bourbon sour £8.00

buffalo trace, lemon, aquafaba and apricot jam

sloe gin fizz £7.50

berkshire botanicals sloe gin, lemon, aquafaba and sugar syrup topped with soda

blackberry mojito £8.50

bacardi carta blanco **or** bacardi spiced rum, lime, blackberries, sugar syrup and mint topped with soda

espresso martini £8.50

absolut vodka, tia maria, espresso and sugar syrup

spicy turmeric margarita £7.50

jose cuervo especial, cointreau, lime, red chilli and turmeric served with a spicy salted rim

caramel apple martini £9.00

absolut vodka **or** bacardi spiced rum, caramel syrup, apple juice and apple cider served with brown sugar caramel rim

bloody mary £8.00 *new recipe!

absolut vodka, tomato juice, lemon juice, horseradish, henderson's relish & tabasco served with celery, gherkin and a spicy salted rim

caleno bramble £5.50

caleno light & zesty gin, blackberries, lemon and sugar syrup topped with soda

orange spice £5.50

winter spiced infused sugar syrup and orange juice topped with soda

alcohol free beer, wine & mocktails

soft drinks

south hams organic 330ml
£3.50
sparkling elderflower pressé

karma 330ml £3.50
cola | lemonade

nix & kix 250ml £3.00
mango & ginger | cucumber & mint

soft juice 250ml £3.00
orange | apple | cranberry | tomato

britvic 200ml £2.00
tonic water | soda water

gusto organic 275ml £3.50
sparkling sicilian blood orange

no.1 living kombucha
275ml £4.00
passion fruit & goji | ginger & turmeric
raspberry & pomegranate

belu water 330ml £2.00 or
750ml £4.50
still | sparkling

coffee

espresso
single £2.00 | double £2.50

black coffee
short £2.60 | long £2.90

latte £3.30
cappuccino £3.30
flat white £3.00
mocha £3.50
lion's mane £4.00

milks

oatly barista (standard)
alpro barista almond
alpro barista coconut
alpro barista soya
dug barista potato

other hot drinks

hot chocolate
plain £3.50 | cream &
marshmallows £5.00
turmeric latte £4.00
beetroot latte £4.00
matcha latte £4.00
chai latte £3.80
charcoal latte £2.80

loose leaf tea

english breakfast
moroccan mint
peppermint *
earl grey with orange
blossom
organic hemp *
organic gunpowder green
lemon & ginger *
organic chamomile *
organic luxury rooibos *
moringa passion fruit *
spiced pumpkin pie *

**caffeine free*



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drinks menu



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