

WEEKEND BRUNCH MENU

AVAILABLE UNTIL 3PM

SNACKS & NIBBLES While you wait

Sourdough Fresh sourdough bread with whipped fennel seed & dill butter	5
Olives (ng) with rosemary & garlic	5
Roasted Seeds (ng) Mixed seeds roasted in house with smoky spices	2.5
Pickles (ng) Homemade crunchy pickled cucumber slices	3.5

SMALL PLATES

Butter Bean Hummus (ngo) Creamy hummus made with buttery butter beans, with preserved lemon oil and crunchy homemade dukkah, served with warm flatbread	7.5
Crispy Gnocchi with creamy whipped cashew cheeze, toasted pumpkin seed pesto, sticky balsamic glaze & sunblush tomato	8.5
Macaroni Cheeze A small portion of our creamy macaroni cheeze, topped with garlic and herb crumb	7
Peanut Crunch Salad (ng, sc) Refreshing slaw made with colourful vegetables and shredded cabbage, fresh herbs, crunchy peanuts and toasted sesame in a zesty and creamy peanut lime dressing	7

SIDES

Jazzy Broccoli (ngo) With either salsa macha, pumpkin seed pesto, crispy chilli oil or spicy sambal	5
Hashed Potatoes (ngo) Classic garlic & herb	3.5
Side Salad (ng, sc) Lovely simply dressed leaves	2.5
Stir Fried Veg (ngo) Fresh simply seasoned stir fried veggies	5

SAUCES & DIPS (ng) 1 each

Chipotle crema, pumpkin seed pesto, mango chutney, chilli jam, crispy chilli oil, salsa macha, chive mayo

BRUNCH PLATES & MAINS

Parfait Par-tay (ng, sc) Layers of soya yoghurt, peanut butter, chopped banana, choccy chips, chewy date pieces and homemade peanut butter granola - topped with cheeky bruleed banana	8.5
LOADED TOASTS (add vine tomatoes +£1.50)	
Peas Please (ngo) Delicious smashed peas and butter beans seasoned with preserved lemon, mint & basil on fresh toasted sourdough, crispy chilli oil, smoky toasted seeds & fresh pea shoots	9
The Shroomy One (ngo) Herby speciality mushrooms with fried kale, on fresh toasted sourdough spread with creamy whipped cashew cheeze, balsamic glaze and delicious dukkah	13.5
Strawberry Shortcake Stack 3 homemade fluffy buttermilk pancakes slathered in sweet berry coulis, buttery shortbread crumbles, fresh summer berries and a big old scoop of vanilla ice cream <i>(ask if you would prefer pourable cream instead of ice cream! -£1)</i>	14
Brunchy Munchy Bagel Multigrain bagel toasted with miso butter, spread with creamy chive mayo and filled with fried kale and onions, maple smoked tofu, fire-roasted red peppers, crispy onions & sticky chilli jam <i>(add fried mushrooms +£1, add hashed potatoes on the side +£3.50)</i>	11.5
Vegivores Breakfast (ngo) House beans, hashed potatoes with onions and fire-roasted red peppers, sauteed kale, garlic and herb mushrooms, vine tomatoes, maple smoked tofu and sourdough toast <i>(add butter bean hummus or smashed peas £1.50 - ask if you would like some plant-based butter for your toast!)</i>	14.5
Vegivores Burrito Tortilla wrap filled with house beans, brown rice, creamy slaw, roasted peppers, fried onions and homemade chipotle crema, served with dressed leaves (spice it up with jalapeños £0.50, salsa macha £1 or both!) <i>Make it a Hey Macarito!!! Swap out the brown rice for our creamy macaroni cheeze for the ultimate treat! (+£2)</i>	14
Macaroni Cheeze A larger portion of our creamy macaroni cheeze, topped with crunchy garlic & herb crumb and dressed leaves <i>(add truffled mushrooms +£2 or black beans +£1 or jalapeños £1)</i>	14
The Boss's Bowl (ng) All the best things in a bowl - house beans, brown rice, creamy slaw, roasted peppers, fried onions, charred corn, chipotle crema, fried kale, creamy butter bean hummus and toasted seeds <i>(spice it up with jalapeños £0.50, salsa macha £1 or both!)</i>	14.5
Satay Slay Burger / Slay Bowl (ngo) Warm pretzel bun, slaw, crispy sesame fried tofu, rich satay peanut sauce, crunchy pickled cucumbers and sticky chilli jam, served with classic garlic & herb hashed potatoes and dressed leaves - Bowl option contains brown rice instead of a bun and hashed potatoes <i>(add spicy Sambal on the side, made by our friends at Makan Malaysia £1)</i>	17.5/15