

WEEKEND BRUNCH MENU

AVAILABLE UNTIL 3PM

SNACKS & NIBBLES While you wait

Sourdough Fresh sourdough bread with whipped miso 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

Jalapeño Hummus (ngo) Velvety hummus made with creamy chickpeas and fried jalapeño peppers, with salsa macha and crunchy baked tortillas	8.5
Crispy Gnocchi with creamy whipped cashew cheeze, toasted pumpkin seed & broccoli stalk pesto and aged balsamic	9
Macaroni Cheeze A small portion of our creamy macaroni cheeze, topped with garlic and herb crumb	7.5
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	7.5

SIDES

**Make it jazzy!
With either salsa macha, pumpkin seed & broccoli stalk pesto, crispy chilli oil or spicy sambal +£1*

Jazzy Broccoli (ng) With either salsa macha, pumpkin seed pesto, crispy chilli oil or spicy sambal	6
Side Salad (ng, sc) Lovely simply dressed leaves	2.5
Hashed Potatoes (ng) * Classic garlic & herb	4
Stir Fried Veg (ng) * Fresh simply seasoned stir fried veggies	6

SAUCES & DIPS (ng)

1 each

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

BRUNCH PLATES & MAINS

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	9.5
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	14

Churr-oats (ng) Creamy gluten-free oatmeal made with soya milk and maple cinnamon butter, finished with crunchy cinnamon granola and luxurious Belgian chocolate (<i>add banana £1.50</i>)	9
--	---

Toffee Apple Pancakes 3 homemade fluffy buttermilk pancakes covered in apple caramel, chopped pecan nuts, fresh apple & salted caramel ice cream	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 +£4</i>)	12
---	----

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 jalapeño hummus or smashed peas £1.50 - ask if you would like some plant-based butter for your toast!</i>)	15
---	----

Vegivores Burrito Tortilla wrap filled with house beans, brown rice, creamy slaw, roasted peppers, fried onions and homemade chipotle crema, served with dressed leaves (<i>spice it up with jalapeños £0.50, salsa macha £1 or both!</i>) <i>Make it a Hey Macarito!!! Swap out the brown rice for our creamy macaroni cheeze for the ultimate treat! (+£2)</i>	14.5
--	------

Macaroni Cheeze A larger portion of our creamy macaroni cheeze, topped with crunchy garlic & herb crumb and dressed leaves (<i>add truffled mushrooms +£2, pumpkin seed & broccoli stalk pesto +£1, black beans +£1 or jalapeños £1</i>)	15
--	----

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, jalapeño hummus and toasted seeds (<i>spice it up with jalapeños £0.50, salsa macha £1 or both!</i>)	15
--	----

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>)	18.5/16
---	---------