



mini plates

sourdough flatbread with cultured house butter **8**

crunchy radishes salsa verde, sour cream, extra virgin olive oil **9**

lemon and chilli polenta fries spicy sour cream **8**

small plates

English asparagus butterbean puree, dill salsa, crispy capers **12**

rocket and peach salad garlic yoghurt, lentils, quinoa, spicy almonds, lemon and mustard dressing **12**

seasonal mushrooms butter lettuce, miso almond dressing, chives **12**

large plates

baby gem Caesar salad macadamia parmesan, avocado, sourdough croutons **16**

roast aubergine sauteed rainbow chard, rocket, salsa verde, garlic & caper lentils, Aleppo chili **18**

fresh pea and courgette risotto marinated courgettes, hazelnut crumb **18**

heritage tomato summer stew aubergine, chickpeas, basil & parsley pesto, croutons **19**

sides

charred broccoli truffle vinaigrette, macadamia parmesan, chili **7**

smashed roast potatoes smokey aioli **7**

desserts

roasted strawberries crushed almond shortbread, strawberry puree, lemon custard and fresh basil **12**

madeira and apricot mille-feuille sour cream, pistachio crumbs **12**

chocolate torte crème fraiche roasted hazelnuts, raspberries **12**

We aim to cater for everyone, but please let us know before placing your order if you have any allergies.
We prepare all our food freshly on site using a range of ingredients and so we can't guarantee that everything on our menu is completely allergen free.
We only use natural, plant-based ingredients in our dishes.
A discretionary, optional 12.5% service charge is added to every bill, which goes directly to our team.



breakfast

vanilla pancakes maple syrup, roasted strawberries **11**

freshly baked sourdough spicy smashed avocado and sauteed mushrooms **9**

creamy almond butter oat porridge fruit compote **7.5**

harissa and garlic butterbeans with garlic & chili sautéed rainbow chard on toasted sourdough **12.5**
add spicy avocado **3**

coconut yoghurt & deliciously ella granola parfait with chia seeds and fruit compote **6.5**

hot drinks

all our hot drinks can be served with oat, almond or coconut milk alternatives

single espresso 2.50

cappuccino 3.50

double espresso 2.75

latte 3.50

americano 2.75

single macchiato 2.75

flat white 3.50

double macchiato 2.75

mocha 3.95

chai latte 3.95

matcha latte 3.50

turmeric latte 3.50

hot chocolate 3.95

tea jasmine green | mint | citrus rooibos | chamomile
ginger & lemongrass | berry | English breakfast | earl grey **2.50**

cold drinks

sparkling water 3.50

still water 3.50

kombucha 5.95

tonic 3.5

passionfruit | ginger | raspberry

apple & garden mint | rhubarb &
ginger | classic

freshly pressed orange juice 4.25

very pink juice

ginger roots juice

beetroot, carrot, apple & lemon **4.50**

carrot, apple, lemon & ginger **4.50**

super greens juice

spinach, cucumber, apple, lemon & ginger **4.50**



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plants by

cocktails

spirits and mixers are also available – please check with our team

paloma 11.5

blanco tequila, grapefruit juice, lime, agave, soda

spicy picante 11.5

reposado tequila, agave, lime, chili

strawberry jubilee 12

vodka, strawberry, mint and apple tonic, agave, lime

perfect thyme 11.5

gin, thyme, rhubarb & ginger, lemon juice, agave

mimosa 10.5

prosecco, orange juice

beer

siren soundwave IPA 5.6% 330ml 6.95

lucky saint lager 0.5% 330ml 6

big smoke helles lager 4.7% 330ml 6.95

Lukas helles lager 4.2% 330ml 6.95

wine

white

languore trebbiano chardonnay rubicone

glass 6.75 | bottle 25

saint desir sauvignon blanc

glass 8.5 | bottle 31

baron de baussac viognier

glass 9 | bottle 32

**greywacke sauvignon blanc,
marlborough, new zealand 62**

**chablis 1er cru fourchaume, domaine
chatelaine, burgundy 72**

**meursault bouzerou gruere,
burgundy 89**

rose

les bois des violettes rosé

glass 7.5 | bottle 29

whispering angel rosé, france 62

sparkling

**canard-duchêne brut NV,
champagne 85**

**bollinger special cuvée,
champagne 98**

**zarlino prosecco
glass 9 | bottle 36**

red

languore sangiovese

glass 6.75 | bottle 25

five ravens pinot noir

glass 8 | bottle 29

tierra plata malbec

glass 9 | bottle 32

**rioja gran reserva dehesa de gazina
glass 12 | bottle 48**

**château marsac seguineau margaux,
bordeaux 65**

**rioja gran reserve, marqués de rascal,
spain 78**

zinfandel, california 78

**gevrey chambertin alexander gauvin,
burgundy 90**

tignanello, toscana 180