



48-hour sourdough flatbread with cultured house butter **8**

starters

grilled fig and bonbon date salad garlic yoghurt, lentils, quinoa, lemon and mustard dressing **12**

seasonal garden medley romesco cauliflower, pickled potatoes, red onion puree, radishes,
sunflower & pumpkin seed dust **13**

grilled Bobby beans piquillo pepper puree, candied almonds, nigella seeds **12**

crispy quinoa and sweet potato fritters tahini cream, caper salsa verde, pickles **12**

mains

winter Caesar salad kale, pumpkin, mushrooms, chestnut parmesan, sourdough croutons **16**

roast aubergine sauteed rainbow chard, parsley salsa, caper lentils with sundried tomato sauce, Aleppo chili **18**

walnut and beetroot risotto crispy kale, roasted heritage beets, caper salsa verde **18**

butterbean and leek stew spinach and sourdough dumplings, pickled fennel **19**

sides

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

smashed roast potatoes smokey aioli **7**

polenta fries truffle mayonnaise **8**

desserts

carrot loaf cardamom jelly, candied nuts, cashew cream **12**

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

matcha panna cotta chocolate mousse, berry compote, almond crumb **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

smashed avocado pan-fried garlicky sourdough **9**

creamy truffle mushrooms pan-fried garlicky sourdough **12.5**

harissa and garlic butterbeans with garlic & chili sautéed rainbow chard on pan-fried garlicky sourdough **12.5**

extras **spicy avocado** **3** **harissa butterbeans** **4.5** **creamy truffle mushrooms** **4.5**

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

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

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

hot drinks

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

single espresso 2.5

cappuccino 3.5

double espresso 2.75

latte 3.5

americano 2.75

single macchiato 2.75

flat white 3.5

double macchiato 2.75

mocha 3.95

chai latte 3.95

matcha latte 3.5

turmeric latte 3.5

hot chocolate 3.95

tea jasmine green | mint | citrus rooibos | chamomile
ginger & lemongrass | berry | English breakfast | earl grey **2.5**

cold drinks

sparkling water 3.5

still water 3.5

kombucha 5.95

tonic 3.5

passionfruit | ginger | raspberry |
original

apple & garden mint | rhubarb &
ginger | classic

homemade raspberry lemonade 4.5



fresh juices

feel the beet juice

beetroot, carrot, apple & lemon **5.50**

super greens juice

spinach, kale, cucumber, celery, apple **5.50**

ginger roots juice

cucumber, apple, lime & ginger **5.50**

freshly pressed orange juice 5

extra ginger 1

fancy making your own juice?

mix and match from our selection of fruit and vegetables **5.50**

homemade smoothies

date & almond shake 7.5

medjool dates, almond butter, cacao, almond milk, a touch of cinnamon & vanilla

creamy greens 6.5

mango, avocado, spinach, green spirulina, almond butter, coconut milk, a date for sweetness & a splash of lime

berry breakfast 6.5

blueberries, raspberries, banana, vanilla plant protein, peanut butter, oats & almond milk

any extras ? 1

vanilla plant protein, peanut or almond butter, gluten free oats, green spirulina, ginger

plants ^{by}

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plants ^{by}

cocktails

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

strawberry jubilee 12

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

paloma 11.5

blanco tequila, grapefruit juice, lime, agave, soda

mimosa 10.5

prosecco and orange juice

spicy picante 11.5

reposado tequila, agave, lime, chili

perfect thyme 11.5

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

beer

siren soundwave IPA 5.6% 330ml 6.95

lucky saint lager 0.5% 330ml 6

Lukas helles lager 4.2% 330ml 6.95

wine

white

langouere trebbiano chardonnay rubicone

glass 6.75 | bottle 25

saint desir sauvignon blanc

glass 8.5 | bottle 31

the y series viognier

glass 8.5 | bottle 31

domaine passy le clou chablis

glass 12 | bottle 48

**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

zarlino prosecco DOCG

glass 9 | bottle 36

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

**bollinger special cuvée,
champagne 98**

red

langouere sangiovese

glass 6.75 | bottle 25

five ravens pinot noir

glass 8 | bottle 29

vista 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

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