



## 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**

**homemade maple cinnamon nut butter** sourdough toast **6.5**

**coconut yoghurt & deliciously ella granola parfait** rhubarb or mixed berry compote, fresh blueberries **6.5**

# plants<sup>by</sup>

## Lunch & Dinner

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

### starters

**Crispy Fried Okra** spicy peanut sauce, sourdough breadcrumbs and zesty baby watercress **13**

**Plants Seasonal Garden Salad** tricolore carrots, salty fingers, fennel pollen, pearl barley and Dijon dressing **13**

**Spicy Vegetable Fritters** zesty pea puree and spicy coconut yoghurt **13**

**Endive and Pear salad** pickled apple puree and crushed toasted hazelnuts **13**

### mains

**Spring Risotto** white & green asparagus, wild garlic butter and marjoram **19**

**Crispy Tempura Aubergine** black harissa rice, sultanas and pistachio crumb **19**

**Cacio e Pepe** macadamia parmesan, kampot black pepper, pistachio **19**

**Kale Caesar Salad** pumpkin, mushrooms, chestnut parmesan and sourdough croutons **17**

**Smokey Maple Glazed Cauliflower** spicy butterbean puree and hazelnut & mint pesto **19**

### sides

**Charred Broccoli** truffle vinaigrette, macadamia parmesan, chili **8**

**Smashed Roast Potatoes** wild garlic butter **8**

**Polenta Fries** jalapeno aioli **8**

### desserts

**Lemon & Raspberry Cake** lemon gel, cashew icing, raspberry crisp **13**

**Sticky Toffee Pudding** rich toffee sauce, vanilla cream **13**

**Rhubarb Mille-Feuille** vanilla cream, rhubarb reduction, almond crumb **13**

**Mango & Passionfruit Chocolate Torte** pistachio crumb, mango and passionfruit crème fraiche **13**

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.

# plants<sup>by</sup>de

## hot drinks

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

single espresso 2.5

double espresso 2.75

americano 2.75

flat white 3.75

hot chocolate 3.95

mocha 4

matcha latte 4

chai latte 4

turmeric latte 4

single macchiato 2.75

double macchiato 2.75

cappuccino 3.75

latte 3.75

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

## cold drinks

sparkling water 4.5

kombucha 5.95

passionfruit | ginger | raspberry | original

still water 4.5

tonic 4.5

apple & garden mint | rhubarb & ginger | classic

homemade raspberry lemonade 4.5

## fresh juices and smoothies

freshly pressed orange juice 5

feel the beet juice

beetroot, carrot, apple & lemon 5.5

ginger roots juice

cucumber, apple, lime & ginger 5.5

super greens juice

spinach, kale, cucumber, celery, apple 5.5

extra ginger 1

creamy greens 7

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

berry breakfast 7

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

date & almond shake 7.5

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

any extras? 1

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

fancy making your own?

mix and match from our selection of fruit and vegetables 5.5

# plants<sup>by</sup> cocktails

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

## **blackberry & lavender bramble 12**

wyborowa vodka, blackberry & lavender liquor, lime, agave, soda

## **spiced chocolate negroni 12**

bombay sapphire gin, martini rosso, campari, spiced chocolate bitters

## **spicy picante 12**

reposado tequila, agave, lime, chili

## **hugo 11**

prosecco, mint and elderflower cordial

## **perfect thyme 12**

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**

langoure trebbiano char donnay rubicone

glass 6.75 | bottle 25

sugarbush hill sauvignon blanc

glass 8.5 | bottle 31

the parodist pinot grigio

glass 8.5 | bottle 31

baron de baussac 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 grueve,  
burgundy 89

### **rose**

les bois des violettes rosé

glass 7.5 | bottle 29

ombrelino pinot grigio blush

glass 7.5 | bottle 29

whispering angel rosé, france 62

### **sparkling**

zarlino prosecco DOCG

glass 9 | bottle 36

canard-duchêne brut NV,  
champagne 85

bollinger special cuvée,  
champagne 98

### **red**

langoure sangiovese

glass 6.75 | bottle 25

five ravens pinot noir

glass 8 | bottle 29

beauté du sud malbec

glass 9 | bottle 32

rioja 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

gevreychambertin alexander gauvin,  
burgundy 90