



Welcome to Plants, where we celebrate delicious, plant-based cooking. Every day our chefs take simple, seasonal ingredients and turn them into something special for you.

Breakfast

served until 11.15

Avocado Mousse on pan-fried garlicky sourdough 9

Creamy Truffle Mushrooms on pan-fried garlicky sourdough 12.5

Harissa and garlic Butterbeans with zesty Rainbow Chard
on pan-fried garlicky sourdough 12.5

extras Avocado Mousse 3 | Harissa Butterbeans 4.5 | Creamy Truffle Mushrooms 4.5

Vanilla Pancakes with maple syrup, roasted berry compote 11

Creamy Almond Butter Oat Porridge with fruit compote 7.5

Homemade Maple Cinnamon Nut Butter on sourdough toast 6.5

Coconut Yoghurt & Deliciously Ella Granola Parfait
with rhubarb & mixed berry compote, fresh blueberries 6.5

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.



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Lunch/Dinner

48-Hour Sourdough Flatbread with homemade cultured butter 6

Starters

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

Plants Pearl Barley Salad tricolore carrots, salty fingers, fennel pollen, grapefruit & Dijon dressing 13

Spicy Vegetable Fritters zesty pea puree and spicy coconut yoghurt 13

Heritage Tomato Salad with avocado mousse, fried chickpeas and basil cress 13

Mains

Spring Risotto with white and green asparagus, truffle oil and marjoram 19

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

Cacio e Pepe with macadamia parmesan, kampot black pepper and pistachio 19

Asian Noodle Salad pickled cucumber, ginger, radish, mango, mangetout with a tamari dressing 17

Maple Glazed Cauliflower with spicy butterbean puree and a hazelnut and mint pesto 19

Sides

Spicy Miso Charred Broccoli with pumpkin seeds and Alepo chilli flakes 9

Smashed Roast Potatoes with homemade hazelnut & mint pesto 8

Caesar Coleslaw lentils, fried capers, spicy peanuts 9

Polenta Fries jalapeño aioli 8

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Desserts

Lemon & Raspberry Cake 13

lemon gel, cashew icing, raspberry crisp

Sticky Toffee pudding 13

rich toffee sauce, vanilla cream

Rhubarb Mille-Feuille 13

vanilla cream, rhubarb reduction, almond crumb

Mango & Passionfruit Chocolate Torte 13

pistachio crumb, mango and passionfruit crème fraiche

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Drinks

Still water	4.5
Sparkling water	4.5
Homemade raspberry lemonade	5.5
Pomegranate & basil tonic	4.5
Cranberry & ginger tonic	4.5
Cucumber & watermelon tonic	4.5
Classic tonic	4.5
Original kombucha	5.95
Passion fruit kombucha	5.95
Ginger kombucha	5.95
Raspberry kombucha	5.95
Iced earl grey tea, lemon juice & agave	6.5
<i>Everleaf Marine</i> Zesty bergamot, juniper & tropical sea buckthorn	
<i>Everleaf Mountain</i> Cherry blossom, strawberry and rosehip	
<i>Everleaf Forest</i> Saffron, orange blossom and vanilla	

Hot Drinks

Single espresso	2.5
Double espresso	2.75
Americano	2.75
Flat white	3.75
Hot chocolate	3.95
<i>Praline or Chilli +0.50</i>	
Mocha	4
Matcha latte	4
Chai latte	4
Turmeric latte	4
Single macchiato	2.75
Double macchiato	2.95
Cappuccino	3.75
Latte	3.75
Tea	2.5
Jasmine Green, Mint, Citrus Rooibos, Chamomile, Ginger & Lemongrass, Berry, English Breakfast, Earl Grey	

Choose from oat, almond or coconut milk alternatives

Juices & Smoothies

Freshly Pressed Orange Juice	5.5
Feel The Beet Juice	5.5
Beetroot, carrot, apple & lemon	
Ginger Root Juice	5.5
Cucumber, apple, lime & ginger	
Super Greens Juice	5.5
Spinach, kale, cucumber, celery, apple	
Creamy Greens Smoothie	7
Mango, avocado, spinach, green spirulina, almond butter, coconut milk, dates & a splash of lime	
Berry Breakfast Smoothie	7
Blueberries, raspberries, banana, vanilla plant protein, peanut butter, oats & almond milk	
Date & Almond Shake	7
Bananas, dates, cinnamon cacao, almond milk & almond butter	
Extras	1
Vanilla plant protein, peanut or almond butter, gluten free oats, green spirulina, ginger	
Make your own	6.5
Choose from our selection of fruits and vegetables	



Wine

Sparkling

Zarlino Prosecco DOCG	Italy	10.5	42
Canard-duchêne Brut NV, Champagne	France		85
Bollinger Special Cuvée, Champagne	France		98

White

Languore Trebbiano Chardonnay Rubicone	Italy	7.5	30
Sugarbush Hill Sauvignon Blanc	South Africa	8.5	34
The Parodist Pinot Grigio	Hungary	8.5	35
Baron de Baussac Viognier	France	9.5	42
Domaine Passy Le Clou Chablis	France	15	64
Greywacke Sauvignon Blanc, Marlborough	Nz		75
Chablis 1er Cru Fourchaume, Domaine Chatelaine	Burgundy		120
Meursault Bouzerou Gruere	Burgundy		170

Rose

Ombrellino Pinot Grigio Blush	Italy	7.5	34
Les Bois Des Violettes Rosé	France	8	30
Whispering Angel Rosé	France		79

Red

Languore Sangiovese	Italy	7.5	30
Five Ravens Pinot Noir	Romania	8	29
Beauté Du Sud Malbec	France	9	32
Rioja Reserva Dehesa De Gazina	Spain	13	51
Château Marsac Segueineau Margaux	Bordeaux		67
Rioja Gran Reserve, Marqués De Rascal	Spain		78
Zinfandel	California		80
Gevrey Chambertin Alexander Gauvin	Burgundy		95

Cocktails

House Bloody Mary	12	
Basil infused Sapling Vodka, Sriracha, Tomato Juice, Salt & Pepper		
Hugo	12	
Prosecco & Elderflower		
Spiced Chocolate Negroni	12	
Bombay Sapphire Gin, Martini Rosso, Campari, Spiced Chocolate Bitters		
Spicy Picante	12	
Reposado Tequila, Agave, Lime, Chilli		
Perfect Thyme	12	
Gin, Thyme, Rhubarb & Ginger, Lemon Juice, Agave		
Hibiscus Summer Cup	12	
Hibiscus Juice, Sloe Gin, Lemon Juice, Agave, Cucumber & Watermelon DD		
		<i>375ml</i>
White Sangria	7.5	15
White Wine, Everleaf Mountain, Peach Liquor, Cranberry & Ginger Double Dutch		
Red Sangria	7.5	15
Red Wine, Fresh Orange Juice, Mixed Berry Corial, Classic Indian Tonic		

Beer

Siren soundwave IPA 5.6% 330ml	6.95
Lucky saint lager 0.5% 330ml	6
Lukas helles lager 4.2% 330ml	6.95

Spirits

	35ml	50ml
Sapling Vodka	4.5	8.5
Bombay Gin	4.5	8.5
Gordons Sloe Gin	4.5	8.5

Non-Alcoholic

Everleaf Marine, Botanical Spirit 35ml	4.5
Zesty bergamot, juniper and tropical sea buckthorn	
Everleaf Mountain, Botanical Spirit 35ml	4.5
Cherry blossom, strawberry and rosehip	
Everleaf Forest, Botanical Spirit 35ml	4.5
Saffron, orange blossom and vanilla	