



EVENING MENU 5 PM - 9 PM

HOMEMADE BREADS, PICKLES + DIPS

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| Breads (Rosemary Focaccia + Olive Oil Flatbread) <i>(gluten free option)</i> | 4 |
| Sauerkraut | 4 |
| Fava Bean Hummus <i>(gf, contains sesame)</i> | 4 |

SMALL PLATES

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| Padron Peppers Roasted with smoked garlic purée and served with sea salt + sumac <i>(gf)</i> | 5 |
| Smoked Potatoes Roasted smoked seasonal potatoes served with a fresh dill + cashew cream topped with pickled pink tropea onions <i>(gf, contains nuts + sulphites)</i> | 6 |
| Cabbage + Carrot Purée Charred spring greens with a sable carrot purée sprinkled with celeriac salt and a drizzle of preserved lemon oil <i>(contains low gluten)</i> | 7 |
| Courgette + Wild Garlic Pesto Grezzina courgette roasted with a wild garlic pesto + lemon sourdough crumb <i>(contains gluten, nuts)</i> | 7 |
| Oyster Mushroom Kebab Marinated with shawarma spice + served with fava bean hummus + preserved lemon oil <i>(gf, contains sesame)</i> | 8 |
| Golden Beet Fritters Fermented golden beetroot fritters with orange and sesame chilli oil, served with cashew sour cream and rocket + spring greens salad <i>(gf, mustard, nuts, sesame)</i> | 8 |
| Jerusalem Artichoke + Rainbow Chard Poached and pan-fried jerusalem artichokes served with braised rainbow chard, fermented garlic + chilli oil and sweet artichoke crisp <i>(gluten free)</i> | 9 |
| Asparagus + White Bean Polenta Pan fried green asparagus with white bean + polenta purée topped with fresh lemon zest + hazelnut crumb with spring onion top oil <i>(gf, contains nuts, soy)</i> | 9 |

SEASONAL TASTING MENU

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| Homemade breads, sauerkraut + hummus + 6 seasonal sharing plates + 2 desserts <i>(price per person, 2 persons minimum)</i> | 35 |
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DESSERTS

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| Chocolate + Prune Mousse with espresso + candied almonds <i>(gluten free)</i> | 6 |
| Raw Cheesecake with orange and tarragon caramel, and a deconstructed raw date, almond + tahini biscuit base <i>(gluten free, contains nuts + sesame)</i> | 6 |

100% Vegan. Seasonal ingredients may change. Inform staff of any allergies or dietary requirements before ordering. An optional service charge of 12.5% will be added to your bill for table service which goes directly to the staff.



ALL DAY BRUNCH MENU 10 AM - 4 PM

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| Seasonal Granola Bowl | 9 |
| Homemade British grain granola with mixed seeds + nuts, seasonal apple, British forced rhubarb compote, vanilla oat cream, apple skin sugar served with oat milk <i>(contains gluten + nuts)</i> | |
| Sweet Pancake Stack | 11 |
| American style aerated pancakes topped with British forced rhubarb compote, homemade gluten free vanilla oat cream, fresh seasonal fruit, apple skin sugar and dehydrated rhubarb strings <i>(gf, contains soy)</i> | |
| Garlic Mushrooms on Toast | 11 |
| Oyster mushrooms pan-fried in fermented garlic oil served with preserved lemon hummus, microgreens and hemp seed dukkah on toasted sourdough <i>(contains gluten + sesame, gluten free option available)</i> | |
| Smoky Beans + Feta on Toast | 11 |
| Homemade almond feta 'cheese' with British fava beans in a smoky tomato sauce on toasted multigrain sourdough <i>(contains soy + gluten, gluten free option)</i> | |
| Beet Fritters + Spring Green Salad | 12 |
| Fermented golden beetroot fritters with orange + sesame chilli oil served with spring greens salad, cashew sour cream and broad bean + mint relish <i>(gf, mustard, nuts, sesame)</i> | |
| Super Nature Breakfast | 14 |
| Pan fried oyster mushrooms, roasted + panfried seasonal potatoes, British fava beans in a smoky tomato sauce, seared courgette, salad greens, homemade tomato ketchup + toasted sourdough <i>(contains soy + gluten, gluten free option)</i> | |
| Mushroom Kebab + Hummus Plate | 14 |
| Grilled oyster mushroom kebab with shawarma spice marinade drizzled in preserved lemon oil served with preserved lemon + fava bean hummus, sauerkraut, olive oil flatbread + seasonal vegetables <i>(contains gluten, gluten free option)</i> | |

BOTTOMLESS BRUNCH (90 MINUTES SITTING)

Your choice of any brunch dish + unlimited Mimosas or Prosecco 40

BRUNCH COCKTAILS

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| Blood Orange Mimosa | 9 alcohol free 5 |
| Hot Bloody Mary <i>with sriracha</i> | 11 alcohol free 5 |

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WINE

SPARKLING

125ml / bottle

- NV Wild Thing Prosecco v o 7 / 28
Delicate notes of pear and spring flowers with a touch of white peach. *Veneto, Italy*
For every whole bottle sold a donation goes to the Born Free Foundation.
- 2020 Renegade 'Jamie' Bacchus Nat Fiz (Pet Nat) NS N O V 8 / 36
Peachy, dry naturally fizzy wine. *Herefordshire, UK*
- 2020 Renegade 'Crystal' Croatina Rosé Nat Fiz (Pet Nat) NS N O V 8 / 36
Rhubarb, raspberries, complex nose, super clean taste. *Lombardy, Italy*

WHITE

175ml / 250ml / bottle

- 2019 Chiusa Grande Pinot Grigio o v z 7.5 / 9.5 / 26
Very crisp. Intense pear, green apple and acacia flowers. *Abruzzo, Italy*
- 2019 Renegade 'Kyra' Sauvignon Blanc LS N O V 9.5 / 12.5 / 36
Crispy, dry, zesty, minerally, fresh and melodic. *Bordeaux, France*

SKIN CONTACT

- 2019 Vittorio Navacchia Albana Natural Orange LS N O V Z 8 / 10 / 28
Melon, apricot and wildflowers. Bitter almond finish. *Emilia-Romagna, Italy*
- 2020 Renegade 'Jai' White Ortega LS N O V 9 / 12 / 34
Aromatic, hazy, textured. Jasmine, rose and grapefruit. *Gloucestershire, UK*
- 2020 Renegade 'Ara' Pink Pinot Grigio/Graubergunder Ramato LS N O V 9.5 / 12.5 / 36
Textured, complex. White pepper, cloves, vanilla. *Pfalz, Germany*

ROSE

- 2019 Casa Berger Garnacha Rosé o v z 7 / 9 / 24
Intense floral notes, crisp and vibrant, red fruit and flowers. *Catalunya, Spain*

RED

- 2018 De Andrés Sisters 'Mountain Wine' Garnacha LS N V Z 7.5 / 9.5 / 26
Red fruit nose. Complex and mineral. *Sierra de Gredos, Spain*
- 2020 Domaine Jean Huttard Natural Pinot Noir N O V Z 8 / 10 / 28
Cheeky, unconventional. Ripe red plum and bright redcurrant. *Alsace, France*
- 2019 Renegade 'Courtenay' Nero Di Troia LS N O V 9.5 / 12.5 / 36
Medium bodied, with cherry, cardammon and palma violet. *Puglia, Italy*

LS - LOW SULPHUR NS - NO SULPHUR N - NATURAL O - ORGANIC V - VEGAN Z - ZERO WASTE

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COCKTAILS

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|---|---------------------|
| Blood Orange Mimosa Freshly squeezed blood orange juice blended with Prosecco | 9 alcohol free 5 |
| Botanical Garden Lemonade Our homemade blood orange lemonade mixed with East London Kew Gin | 11 alcohol free 5 |
| Spicy Bloody Mary Our homemade tomato juice + sriracha mixed with Sapling Vodka | 11 alcohol free 5 |
| A Very British Negroni Hepple Gin, Londinio Bitters and Londinio Red Vermouth | 11 |
| Cold Brew Espresso Martini Dorset roasted Conker Coffee Liqueur + vodka. | 11 |
| Aperol Spritz Classic Italian bitters aperitif with Prosecco + soda | 11 |

SPIRITS

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| East London Liquor Company - Gin A double measure mixed with fresh juice / tonic / soda | 9 |
| East London Liquor Company - Vodka A double measure mixed with fresh juice / tonic / soda | 9 |

BEER

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| Toast Craft Lager 5% abv 330ml can v Crisp, refreshing. Brewed with surplus fresh bread, malted barley and European hops. UK | 4.5 |
| Toast Pale Ale 5% abv 330ml can v Bright, malty. Brewed with surplus fresh bread, malted barley and British hops. UK | 4.5 |
| Fungtn Chaga Lager 0.4 abv 330ml can GF O V Craft lager with a functional finish. Crisp and refreshing dark malt with undertones of chocolate and liquorice. Adaptogen: 0.5g organic chaga mushroom extract p/330ml. UK | 4.8 |
| Fungtn Reishi Citri Beer 0.4 abv 330ml can GF O V Craft beer with a functional finish. Juicy, sweet/sour citra beer with a pineapple, tropical fruit nose. Adaptogen: 0.5g organic reishi mushroom extract per 330ml. UK | 4.8 |

JUICE

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| Orange Juice freshly squeezed | 5 |
| Super Green Juice with apple, celery, spinach + mint | 5 |
| Homemade Lemonade with blood orange juice | 5 |

ALL OUR BEERS, WINES, SPIRITS + COCKTAILS ARE 100% VEGAN.

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