



BRUNCH MENU

SERVED WEEKENDS 11AM - 4PM

Seasonal Granola Bowl	9
Seasonal apple and cinnamon homemade British grain granola with mixed seeds + nuts, sweet pumpkin butter, date syrup and apple skin sugar served with plant based milk <i>(contains gluten + nuts)</i>	
Sweet Pancake Stack	11
American style aerated pancakes topped with stewed apple + pear, pumpkin skin sugar, date syrup, fresh seasonal fruit + homemade oat cream <i>(gf, contains soy)</i>	
Super Nature Breakfast	14
Pan fried oyster mushrooms, house smoked + panfried seasonal potatoes, British fava beans in a smoky tomato sauce, seared tenderstem brocolli, dressed salad greens, homemade tomato ketchup + toasted multigrain sourdough bread from E5 bakery <i>(contains soy + gluten, gluten free option)</i>	

Celeriac + Sage Soup	9
With seasonal onion, fennel seed + zero waste vegetable stock served with apple + cashew cream + sage crisps and toasted multigrain sourdough <i>(gluten free option, celery, alliums)</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>	
Oyster Mushroom Kebab + Hummus Plate	14
Grilled oyster mushroom kebab with shawarma spice marinade drizzled in preserved lemon oil served with homemade preserved lemon + fava bean hummus + sumac, homemade olive oil flatbread + homemade sauerkraut with a selection of seasonal salad + vegetables <i>(contains gluten + aliiums, gluten free option)</i>	

BRUNCH COCKTAILS

Pomegranate Mimosa	9 alcohol free 5
Hot Bloody Mary <i>with sriracha</i>	11 alcohol free 5

BOTTOMLESS BRUNCH (90 MINUTES SITTING)

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