



MENU

BAGELS

Served from 10.30

Avocado, jalapeno, coriander & lime-pickled onions

£7.50 VG

Ham hock, parsley & mustard mayo £7.50

Smoked salmon, cream cheese & chrain £7.50

Sun-blushed tomato, tapenade & sweet herbs £7.00 VG

Egg mayonnaise with spring onions & chives £6.20 V

Smashed white beans with sesame, poppy & pumpkin seeds £5.90 VG

All available on gluten free toast

Please inform us if you have allergies

V - Vegetarian VG -Vegan GFA -Gluten Free Available DF - Dairy Free

SHARERS, SIDES & SNACKS

Full menu served from 12.00

Cheese board £12 GFA

Charcuterie board £12 GFA

Guacamole & tortilla chips £6.50 GFVG

Green salad £4 GFVG

Tabbouleh £4 V

Bread, oil & balsamic £3.00 VG

Olives £3.50 V GF

Nuts £1.50 V GF

1 2 3 TEA

1 Pot of speciality tea

2 Cakes

3 open sandwiches

£14 per person

STARTERS

Sweet potato & coriander soup, bread & butter £6.50 VG

GFA

Burrata with mint & peas £6.50 GF V

Smoked salmon, beetroot & dill £7 GF DF

Prosciutto, red chicory, grape & balsamic £6.50 GF DF

MAINS

Poached salmon with tapenade & tabbouleh £9 DF

Goats cheese, watermelon, avocado salad with mint & balsamic £8 V GF

Courgetti with sun dried tomato, pecorino & walnut pesto £8 GF

BBQ pulled pork hot pot with melted cheese £9.50 GFA

Chicken apricot & almond tagine served with harissa couscous £9 DF

Sweet potato & coconut curry with rice & coriander chutney £9 VG GF

Pea and feta frittata with green salad & tabbouleh £8 V