

BRUNCH SET MENU

Grow's spice trail inspired menu is a modern take on rural cuisine from the middle east, with an emphasis on sustainability.

Our menu is primarily plant-led and we use small independent businesses who share our values.

We pride ourselves in operating ethically. Our team is paid a minimum of London living wage.

This menu is a set menu available for preorder only.

Please note menu is subject to change depending on availability

This is a set menu and unfortunately we cannot make any substitutions or cater for dietary requirements at this time.

DRINK AND SNACK ON ARRIVAL

glass of organic prosecco
OR bloody mary

Tomato, melon, feta and mint salad

FOR MAIN

CHOICE OF THE FOLLOWING:

sabich plate

grilled aubergine, fluffy pitas, smashed chickpeas, tomato ezme, tahini sauce & turmeric tofu
(vegan option)

veggie shakshuka

two poached eggs in fresh tomato & smoked pepper sauce soft herbs, garlic yoghurt, sumac & fluffy pitta breads
(vegetarian option)

shaksuka & merguez

two poached eggs in fresh tomato & smoked pepper sauce, soft herbs, garlic yoghurt, sumac & fluffy pitta breads topped with grilled merguez sausages from HG Walter
(meat option)