

# BRUNCH

MON - SUN UNTIL 16:00

**Avocado Green Goddess On Toast 12.5** <sup>709kcal</sup>  
Sprouting Mung Beans, on Wildfarmed Sourdough

**House-Made Granola 9.75** <sup>584kcal</sup>  
Coconut Yoghurt, Winter Fruits

**Sweetcorn & Courgette Hash 12.5** <sup>521kcal</sup>  
Chilli Coconut Yoghurt, Rocket & Soft Herbs

**Plant-Based House Breakfast 14.25** <sup>972kcal</sup>  
House-Made Falafels, Avocado Green Goddess, Slow  
Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

## PICK ME UPS

**Classic Bellini 9.75**

**Bloody Mary 12.8/Jug 46**

Please see our full drinks menu  
for our house-made lemonades,  
fresh juices, and brunch cocktails

# ALL DAY

MON - SAT 11:30 - 22:00  
SUN 11:30 - 21:00

## SMALL & SHARING

**Smoked Aubergine Tapenade  
& Chickpea Crostini 6.95** <sup>193kcal</sup>  
*Three crostini per portion.*

**Smoked Aubergine & Chickpea Dip 9.95** <sup>542kcal</sup>  
Paprika Oil, Paratha Bread

## BIGGER PLATES

**Roasted Butternut Squash Salad 14.95** <sup>370kcal</sup>  
Giant Cous Cous, Rocket, Sun-Dried Tomatoes  
*25p from this dish will be donated to Only A Pavement Away*  
**Add Vegan Feta (pb) +5** <sup>96kcal</sup>, **Avocado (pb) +5** <sup>238kcal</sup>,

**Symplicity Burger 14.95** <sup>776kcal</sup>  
Kimchi Slaw, Pickled Cucumber, Spicy BBQ Sauce  
**Add: Skin On Fries +4.5** <sup>780kcal</sup>

## SIDES

**Skin On Fries 4.75** <sup>780kcal</sup>

**Mixed Leaf Salad 4.95** <sup>152kcal</sup>  
Mustard Seed Vinaigrette

**Winter Greens** <sup>73kcal</sup> **5**

## SUNDAY ROASTS

FROM NOON SUNDAY

**Chickpea, Mushroom & Spinach Plant-Based Roast 19.5** <sup>1269kcal</sup>  
Served With Seasonal Vegetables and Roast Potatoes,  
Plant-Based Gravy

## PUDS

**Ice Creams & Sorbets 2.5 per Scoop** <sup>142kcal</sup>  
One, Two or Three Scoops  
Vegan Rainforest Ice Cream <sup>113kcal</sup>  
Raspberry Sorbet <sup>69kcal</sup>  
Mango Sorbet <sup>72kcal</sup>  
Blackcurrant Sorbet <sup>82kcal</sup>

## BOTTOMLESS DRINKS 29pp

Upgrade your booking with 90min of free flowing  
drinks. Ask the team for details. T&C's apply.

## FORCE OF NATURE

*We are committed to sourcing the best quality, most sustainable ingredients from suppliers who care as much as we do.*

*From "wonky" vegetables in our dishes & drinks, to help reduce food waste (that would otherwise be discarded for use) to using higher welfare meat and sustainable fish species - we strive to make a difference.*

*In doing so, we are proud to hold a coveted  
**3\* with the Sustainable Restaurant Association***

Some of our dishes or drinks may contain allergens. (v) Vegetarian (pb) Plant-based. \*u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

Adults need approx. 2,000kcal per day.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

# PLANT-BASED