

**Café Forty One at La Suite West**  
**Autumn Menu**  
**26.09.19**

**Breakfast**  
**7.00am to 11.00am**

**PLANTBASED CONTINENTAL BREAKFAST**

Artisan croissant, muffin, bread, fruit salad, hummus, vegetables, salad soya yoghurt, granola, seeds,  
raisins, cereal

Filter coffee, English breakfast tea, orange juice

*(C)(G)(N)(S)(Se)(Su)*

£14.50

**PLANTBASED FULL ENGLISH BREAKFAST**

Veggie sausages, hash brown, tofu scramble, portobello mushrooms, basil baked beans, vine tomato,  
sourdough toast

Filter coffee, English breakfast tea

*(C)(G)(GFO)(S)(Su)*

£15.00

**PANCAKES**

Homemade nutella, banana, coconut cream, roasted nuts, maple

*(N)(S)*

£9.95

**AVOCADO TOAST**

Avocado, preserved lemon, spring onion, cherry vine tomatoes, chilli, sourdough toast, leaves

*(G)(GFO)*

£9.00

**SCRAMBLE**

Tofu scramble, sourdough toast, herbs, leaves

*(C)(G)(GFO)(S)*

£8.00

**CHICKPEA OMELETTE**

Chickpea omelette, mushrooms, cheddar, sourdough toast, chives, leaves

*(C)(G)(GFO)(S)*

£10.00

## Lunch

12.00 noon to 3.00pm

### AYAKO'S PANCAKES

Potato, spring onion, pickled daikon, cucumber, tamari aioli, nori, shiso, lime

(GF)(S)

£8.50

### SEASONAL SOUP

Croutons, herb oil, artisan bread roll

(G)(GFO)

*(Please ask for relevant allergens)*

£6.80

### NIPPON VURGER

Moving Mountains patty, cheddar, tamari aioli, pickled cucumber, coleslaw, potato wedges, nori

(C)(G)(Se)(S)

£16.50

### CLASSIC VURGER

Moving Mountains patty, cheddar, tomato, mayonnaise, pickle, coleslaw, potato wedges

(C)(G)(S)

£16.25

### ITAMESHI RISOTTO

Seasonal mushrooms, shitake, miso, dashi, nori, herb oil, shiso

(GF)(N)(S)

£11.30

### GNOCCHI PESTO

Cherry vine tomatoes, pine nut pesto, cashew parmesan, basil oil, basil

(G)(N)

£12.00

**Dolce/ All-day Desserts**

**8.00am to 5.00pm**

**MILLEFEUILLE**

Pastry, pistachio, chocolate, seasonal berries

*(G)(N)(S)*

£9.25

**MATCHA CREME BRULEE**

Sesame crumble, coconut syrup, citrus curd

*(GF)(Se)*

£10.25

**TORTA DELLA MARCELLA**

Pine nuts, lemon, lavender, seasonal berries, coconut cream

*(G)(N)*

£8.50

**CRUMBLE**

Baked seasonal fruit, almond crumble, vanilla custard

*(GF)(N)*

£8.00

**CHOCOLATE TORTA**

Chocolate soil, fruit curd, seasonal berries, dehydrated fruit, vanilla crème

*(GF)(S)*

£9.50

**Afternoon Tea**  
**12.00 noon to 5.00pm**

SELECTION OF SANDWICHES  
*Subject to seasonal availability*

Coronation jackfruit  
Cream cheese, dill, cucumber  
Tofu mayo, cress  
Ajvar, rocket

*Please ask for relevant allergens. May contain:*  
*(G)(GF)(GFO)(S)(Se)(Su)(M)(N)*

SEASONAL CAKES & PASTRIES  
*(G)(GFO)(N)(S)(Se)*

SCONES  
Plain, raisin, coconut cream,  
seasonal fruit compote  
*(G)(GFO)(Su)*

Glass of non-alcoholic fizz  
*(GF)*

Choice of freshly roasted Italian coffee  
or luxury loose-leaf tea selection

£35.00 per person

Requests for gluten free options are required 24 hours in advance.

MOCKTAILS  
C41 Seasonal Surprise  
Caipirinha  
Lychee and Vanilla  
Mojito  
Passion Fruit and Almond  
Pina Colada  
£5.50

(C)Celery (G)Gluten (GF)Gluten Free (GFO)Gluten free option available (S)Soya (Se)Sesame  
(Su)Sulphites (M)Mustard (N)Nuts (CF)Caffeine free