

CAFÉ FORTY ONE

Our menu is entirely plantbased we focus on sourcing fresh seasonal produce, from farm to plate, to be enjoyed not only by vegans, vegetarians and the health conscious but simply everyone.

Breakfast

7.00am to 11.00am

CONTINENTAL BREAKFAST

Artisan croissant, muffin, bread roll, fruit salad, hummus, vegetables, salad, soya yoghurt, granola, seeds, raisins, cereal, cheddar
Filter coffee, English breakfast tea, orange juice.
(G)(N)(S)(Su)
£14.50

FULL ENGLISH BREAKFAST

Tofu scramble, veggie sausages, hash brown, portobello mushroom, basil baked beans, vine tomato, sourdough toast,
Filter coffee, English breakfast tea
(C)(G)(GFO)(S)(Su)
£15.00

CRUSHED AVOCADO TOAST

Preserved lemon, cherry vine tomato, spring onion powder, chilli, leaves
(G)(GFO)
£9.00

ALKALISING PANCAKE

Banana, spinach, seasonal fruit, compote, coconut yoghurt, maple syrup
(GF)(N)(S)
£10.00

CHIA JAR

Matcha, chia, seasonal fruit, compote, granola
(GF)(N)
£8.50

TOFU SCRAMBLE

Sourdough toast, leaves
(C)(G)(GFO)(S)
£8.00

CHICKPEA OMELETTE

Sourdough toast, cheddar, mushroom, leaves
(C)(G)(GFO)(S)
£10.00

Lunch

12.00 noon to 3.00pm

SMALL PLATES

OYSTER & PORTOBELLO MUSHROOM
Crostini, parsley, wild garlic, oil
(G)
£8.55

ENGLISH HERITAGE TOMATO

Crostini, cashew cheese, strawberry, raspberry vinegar, basil oil, micro basil
(G)(N)
£9.50

LARGE PLATES

PORCINI RISOTTO
Seasonal vegetable, wild garlic oil, sprouts, cashew parmesan
(C)(GF)(N)
£11.30

GNOCCHI PESTO

Cherry vine tomato, pistachio, basil oil, cashew parmesan, micro basil
(G)(N)
£12.00

JAPANESE BOWL

Noodles, seaweed, smoked tofu, carrot, pickled cucumber, spring onion, sprouts, sesame, shiso
(GF)(S)(Se)(Su)
£16.00

CLASSIC VURGER

Moving Mountains patty, cheddar, mayonnaise, pickle, onion, coleslaw, seasonal vegetable
(G)(M)(S)
£16.30

SHARING CHEESE PLATTER

Selection cashew cheese, grapes, quinoa amaranth cracker, grissini, chutney, pickle
(G)(N)(S)(Se)
£18.00

SHARING VEGGIE PLATTER

Hummus, tzatziki, seasonal vegetable, salad, bread, pickle
(G)(N)(S)
£14.90



(C)Celery (G)Gluten (GF)GlutenFree (GFO)Gluten free option available (M)Mustard (N)Nuts (S)Soya (Se)Sesame (Su)Sulphites
Please inform us of any food intolerances or allergies when ordering. A discretionary 12.5% service charge will be added to your bill.

CAFÉ FORTY ONE

Our menu is entirely plantbased we focus on sourcing fresh seasonal produce, from farm to plate, to be enjoyed not only by vegans, vegetarians and the health conscious but simply everyone.

Dolce

8.00am to 5.00pm

MILLEFEUILLE

Pastry, pistachio, vanilla, seasonal berry
(G)(N)
£9.20

DARK CHOCOLATE TORTA

Soil, vanilla, seasonal fruit
(GF)(N)(S)
£9.40

VANILLA PANNA COTTA

Seasonal stewed fruit, crumble,
seasonal fruit
(GF)(N)
£8.00

CRUMBLE

Seasonal fruit, almond, vanilla,
custard, raspberry
(GF)(N)
£7.50

CHEESE BOARD

Cambue, Camembert Style, Aged Dulse,
charcoal crackers, grapes,
chutney, pickle
(G)(N)(Se)
£15.00

Afternoon Tea

12.00 noon to 5.00pm

SANDWICHES

Pesto Tomato
(G)(GFO)(N)
Tofu & Cress
(G)(GFO)(S)

Cashew Cheese & Pickle
(G)(GFO)(N)(S)(Su)
Pea & Mint Hummus
(G)(GFO)(Se)

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)

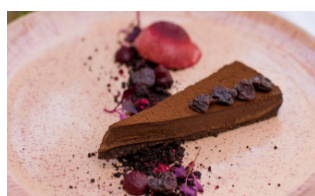
Choice of freshly roasted Italian coffee
or luxury loose-leaf tea selection

£35.00 per person

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

MOCKTAILS

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 (M)Mustard (N)Nuts (S)Soya (Se)Sesame (Su)Sulphites
Please inform us of any food intolerances or allergies when ordering. A discretionary 12.5% service charge will be added to your bill.