



LINNÆAN

ALL DAY MENU

Showcasing sustainability, seasonality, zero waste and an innate understanding of nutrition at every stage, each ingredient used by our head chef and his creative team in the Linnæan kitchen is treated with utmost respect and cooked or utilised in a way which shows it at its best. A predominantly plant-led menu, the offering at Linnæan provides a perfect balance between plant based and clean dining, and prides itself on an inclusive approach that provides a delicious experience for all. As with every element of Linnæan's approach to beauty and wellness, we use an artisanal approach such as fermented macrobiotic cooking that aids gut health and explores Linnæan's deep connection to nature.

Probiotic coconut yoghurt, seasonal fresh fruits topped with puffed quinoa & chocolate granola (VE)	6
Homemade gluten free matcha or chocolate pancakes (VE)	8
Acai bowl with caramelised banana, berries, mint, physalis, roasted sunflower seeds, coconut, almond butter and agave (VE, GF)	9
Linnæan signature scrambled eggs on sourdough with smoked chickpea and mushroom terrine (VE, soy)	10
Duo of finger food appraisers, one bite explosion of flavour. Changes weekly. (VE)	5
Maris piper potatoes, fennel, lemon cream soup with croutons. Zero waste dish. (VE, GF option)	7
Braised squash, coconut and ginger veloute with savory granola and topped with roasted tenderstem broccolini (VE, mustard)	8
Grilled organic corn, fresh figs, goat cheese and toasted pecan nuts salad (N, soy)	9
Chicory, granny smith apple and walnut salad with pickled shallots. Optional with cheddar or stilton (VE, N, dairy option)	10
House marinated chickpeas, roasted sweet potato and cranberry salad with tahini lime dressing and puffed seeds (VE, sesame)	10
Puffed pastry, roasted seasonal vegetables, homemade artichoke hummus, rocket, lemon vinaigrette and almonds (VE, N, soy)	13
Homemade kimchi, gluten-free rice noodles with woodlands mushrooms and edamame (VE, soy, sesame)	14
Brittany buckwheat crêpe with mushrooms, leeks and vegan béchamel (VE, N, soy)	15
Cauliflower and potato masala curry, yoghurt and chili oil. Choose vegan or regular yoghurt (VE, mustard, dairy option)	15
SIDES	
Roasted sweet potatoes (VE)	4
Homemade polenta crackers with artichoke hummus (VE)	5
Goat cheese salad, rocket, croutons (GF option)	5
Poppadoms with duo of chutneys (VE)	5
DESSERTS (Plant-Based)	
Crema Catalana. Caramelised vegan set custard with caramelised cane sugar (VE, N)	7
Linnæan mini pavlova with seasonal berries (VE, soy)	6
Homemade tiramisu (VE, soy)	8
Sticky toffee pudding with coconut cream and caramel sauce (VE)	8

GF = Gluten-Free (not suitable for celiacs) N = Nuts VE = Vegan

In line with our culinary proposal, all our desserts are low-calorie and rich in nutraceutical and healthy substances. We do everything from the heart to offer you the best of the best. Foods are not recommended for people with severe celiac disease or severe food allergies because we cook in a kitchen where we also cook products with gluten, nuts, soy, mustard, celery and dairy products