

Brunch/Lunch Menu

Our main aim is to take the plant to the plate in as few steps as possible. Our menu is dictated by the seasons with each dish celebrating a specific vegetable in all its glory. Flavours and techniques from different cultures are applied to low intervention seasonal vegetables to create exciting and interesting dishes for your enjoyment.

MASALA DOSA (S)	£13
Chickpea Pancake with a fennel and apple kimchi, roasted chickpeas, avocado, carrot chutney aioli, pickled chillis and tamari seeds	
SUMMER HASH	£10
Crushed new potatoes with leeks, hispi cabbage, romesco and pickled red onions	
Add Panisse (each) (S)	£1.5
HERITAGE TOMATOES (GFO)(S)	£10
Toasted sourdough with an herb labneh and black olive tapenade	
WILD MUSHROOMS (GFO)(S)	£12
Sauteed oyster and chestnut mushrooms on sourdough with a beetroot and miso puree, porcini dust	
FRENCH TOAST (GFO)	£9
Sourdough French toast with a cardamom cream, berry compote, maple seeds and syrup	

LUNCH SERVED 12:00-15:00

AUBERGINE (G)(S)(Se)	£10	HARISSA FOCACCIA (G)	£7
Miso roasted aubergine with a buckwheat noodle salad, a mint and soy dressing and pomegranate		Trio of harissa and smoked paprika focaccia with a trio of accompanying seasonal dips	
SWEETCORN	£9	ROSEMARY PANISSE (N)(S)	£6
Griddled sweetcorn with a black lime and chilli butter, sweetcorn and courgette fritter, basil aioli and corn and jalapeno cream		Seasoned with rosemary lemon and garlic and served with romesco and an ajo blanco	
SWEET POTATO (S)	£10	BOTANIQUE OLIVES	£5
Harissa roasted sweet potato with five spice beluga lentils, oat crème fraiche, sweet potato puree and sweet potato crisps		A mix of Kalamata and Nocellara olives marinated in citrus and rosemary olive oil	
FENNEL (S)	£9	NUTS (N)(Se)	£5
Black olive roasted fennel with a fennel and preserved lemon crema, pickled fennel, chives and lemon		A selection of nuts in maple and zaatar	
HERITAGE BEETROOT (S)	£9	NEW POTATOES (N)	£6
Roasted and candied heritage beetroot with a soy ricotta and burnt onion oil		Crushed new potatoes with ajo Blanco, salsa verde and crispy sage	
		TRIPLE COOKED CHIPS	£5
		Triple cooked chips with cacio e pepe and basil aioli	
		SEASONAL GREENS	£5
		A selection of seasonal greens with a black lime and chilli butter	
		HERB SALAD (S)	£5
		A selection of fresh and vibrant herbs mixed with local leaves and toasted tamari seeds	

We cannot guarantee the absence of any traces of nuts or other allergens

Please advise a member of staff if you have any dietary requirements

(N)/(NFO) – Nuts/Nut free option, (G)/(NGO) – Gluten/ Gluten free option, (S) – Soy (Se) – Sesame

Please be advised that an optional 10% service charge is automatically included in your total