

PANCAKES

double stack of super fluffy buttermilk pancakes

Berries & Cream 12.5

forest berry compote, whipped chantilly, vanilla maple cream

Black Forest 12.5

morello cherry compote, chocolate stout sauce, whipped chantilly

Banana Biscoff Caramel 12.5

biscoff sauce, biscuit crumbs, hazelnut praline, whipped chantilly, vanilla maple cream

make it a triple 3.0

add a scoop of ice cream 2.5

add organic pure maple syrup 3.0

BIG PLATES

loaded plates of plant-based goodness

The Full English 16.0

scrambled organic tofu, sausage, roast tomato & mushroom, sautéed greens, maple baked beans, home fries, focaccia

Meze Brunch 16.0

biber spiced scrambled organic tofu, roast tomatoes, sautéed greens, blistered peppers, rainbow pickles, hummus, home fries, pita

Masala Brunch 16.0

urid dahl, temper oil, lemon chana pilau rice, cabbage kofta, herb salad, laccha pyaaz, mint coriander chutney, paratha

BRUNCH COCKTAILS

Lychee Bellini 9.0

lychee, prosecco
make it non alcoholic:
noughty 0% blanc de blancs

Coriander Bloody Mary 10.0

sapling vodka coriander
infusion, spiced tomato juice

Rosemary Bloody Maria 10.0

rosemary infused el tequileno
blanco, spiced tomato juice

Available from 11am

TO BEGIN

Bread 3.8

pita/paratha/house focaccia

Rainbow Pickles 4.5

fragrant seasonal vegetables with mild tempered spices

Red Pepper Romesco 6.0

rich catalan roast pepper, tomato & almond dip

Salsa Macha Hummus 6.5

candied pine nuts & pumpkin seeds,
smoky mexican peanut chilli oil

SMALL PLATES

Ras El Hanout Cauliflower 6.5

saffron tahini yoghurt,
goji berries, pistachio
dukkah

Arancini Rossi 8.0

smoked paprika mushroom
risotto balls, garlic aioli,
smoked chipotle ketchup (3 pcs)

Kimchi Gyoza 8.0

pan-fried dumplings, house
kimchi, sweet gochujang
sesame dip (4 pcs)

PLATES & BOWLS

Artichoke Kale Caesar Salad 15.5

tenderstem broccoli, baby gem lettuce,
grilled roman artichoke, caesar dressing,
crispy kale & capers, maple seed granola
add rashers 4.0

Salt & Pepper Tofu Bokkeumbap 16.8

kimchi fried rice, sweet gochujang
chilli dressing, garlic aioli, nori

Kiri Hodi 18.0

sri lankan coconut curry, sweet potato
& green bean pilau, toasted cashew sev,
rainbow pickles, mint coriander chutney

BURGERS

served in a brioche bun, with lemon pepper fries

Brown Sugar Glazed Chick+n 16.9

southern fried plant chick+n, muscovado
glaze, carrot lime slaw, cucumber coriander
salad, green seasoning

Beetroot Railway Cutlet 16.5

mildly spiced crunchy beetroot & potato
patty, carrot lime slaw, laccha pyaaz,
szechuan ketchup, cucumber coriander
salad, red peanut chutney

Korean Fried Chick+n 16.9

southern fried plant chick+n, gochujang
chilli sesame glaze, house kimchi,
cucumber coriander salad

add cheez slice 2.5

add rashers 4.0

SIDES

Carrot Lime Slaw 4.5

Lemon Pepper Fries 4.5

Lemon Chana Pilau Rice 4.0

Guacamole-Pea Avo Smash 4.0

House Made Kimchi 5.0

Cucumber Herb Salad 5.0



All our dishes & drinks are plant-based

Not all ingredients are listed on the menu. Scan the QR code for full allergen information. There may be a risk that traces of all allergens can be found in any dish. An optional service charge of 12.5% will be added to your bill for the benefit of all our staff.

