

THE PURPLE OWL

ALL DAY MENU | HEALTHY, NUTRITIONAL & CREATIVE

In partnership with The Lane Method™ – Bringing purposeful, health-driven dining



OFF THE COUNTER

Croissant	3.6	Cinnamon Bun	4.4	Pain au Chocolat	3.8
Raisin & Carrot Cake	4	Lemon & Blueberry Muffin	4	Chocolate Chip Cookie	3.8
Broccoli & Feta Quiche	5.1	Prosciutto & Cheese Croissant	4.9	Double Chocolate Brownie	3.8
Bacon & Cheese Quiche	5.1	Parma Ham & Smoked Cheddar Pastry	4.9	Marinated Olives	4
Sausage Roll	4.2	Steak & Pale Ale Pie	5.7		

WARM SANDWICHES - £7.50

ALL Sandwiches Served With A Choice Of Sourdough Or Panini Style Breads

Spiced Pulled Chicken, Red Cabbage & Carrot Winter Slaw, Pickled Red Onion

Allergens: Gluten, Milk

Mozzarella, Parma Ham, Sun-Dried Tomato & Rocket

Allergens: Gluten, Milk

Roasted Pepper, Hummus, Hot Honey & Rocket (V)

Allergens: Gluten, Sesame

SMALL PLATES

Seasonal Crudit  & Hummus (V, GF)

Fresh seasonal vegetables with hummus.

Allergens: Sesame (hummus)

6

Cumin Roasted Cauliflower Florets (V, GF)

Creamy lemon & white bean yoghurt, pomegranate & fresh herbs.

Allergens: Milk (yoghurt)

DF yoghurt option available

11

Sweet Potato Fries & Truffle Mayo

6.5

Seasoned Thick British Chips & Truffle Mayo

6.5

Warm Rose Harissa Honey Carrots, Whipped Feta & Dukkah-Style Pumpkin Seed Crumb (V, GF)

11

Sweet-spiced carrots, whipped yoghurt & feta, toasted pumpkin seeds.

Allergens: Milk (feta & yoghurt)

DF yoghurt option available

Selection of Toasted Rolls with Maldon Smoked Sea Salt Whipped Butter & Smoked Paprika Whipped Butter (V)

7.5

Allergens: Gluten (rolls), Milk (butter)

GF option available

BOWLS - £15

All bowls served with either a selection of Artisan Bread Rolls or Toasted Sourdough Soldiers - Contains Gluten

Lemon & Herb Chicken Bowl (DF)

24-hour marinated chicken thigh, warm herbed grains, rocket, roasted peppers & green herb dressing.

Allergens: Gluten (grains)

GF grain option available

Smoky Three Bean Chilli Bowl (V, GF)

Slow roasted bean chilli, herbed yoghurt, fresh tomato, pickled red onion, toasted pumpkin seeds and herbs.

Served with crispy smashed baby potatoes & smoked Maldon sea salt.

Allergens: Milk (yoghurt, optional cheese)

DF grain option available

Slow Roasted Parsnip & White Bean Seasonal Soup (V, GF)

Creamy roasted parsnip soup finished with smoked paprika oil & chives

Allergens: None

Roasted Squash & Spinach Glow Bowl (V)

Slow roasted seasonal squash, warm grains & spinach with lemon yoghurt dressing, pomegranate & pumpkin seeds.

Allergens: Gluten (grains), Milk (yoghurt)

GF grain option available, DF yoghurt option available

Slow Cooked Ratatouille (V, DF, GF)

Slow roasted french style vegetables with a zesty lemon herb drizzle

Allergens: None

Add Avocado - £2.50 | Add Cheese - £2 | Add Crispy Parma Ham Shard - £2

SHARING PLATTERS

Cheese Plate

An assortment of cheeses, and artisanal accompaniments.

14

The Charcuterie Board

A curated assortment of cured meats, cheeses, and artisanal accompaniments, crusty bread and smooth hummus.

55

The Grand Charcuterie

A tempting selection of cured meats, artisanal cheeses, marinated olives, sundried tomatoes, crusty bread, and smooth hummus.

95

Serves 2

Serves 8 - 10

Serves up to 20

SWEET TREATS

Fresh Strawberries & Cream

6

Ice Cream

Strawberry, Chocolate, Vanilla

6

Carrot & Raisin Slice

4

Please note these dishes are prepared and produced in an environment that contains and has traces of allergens.