

BRUNCH

MON - SUN UNTIL 16:00

Avocado Green Goddess On Toast 12.5 ^{709kcal}
Sprouting Mung Beans, on Wildfarmed Sourdough

House-Made Granola 9.75 ^{584kcal}
Coconut Yoghurt, Winter Fruits

Sweetcorn & Courgette Hash 12.5 ^{521kcal}
Chilli Coconut Yoghurt, Rocket & Soft Herbs

Plant-Based House Breakfast 14.25 ^{972kcal}
House-Made Falafels, Avocado Green Goddess, Slow
Roasted Tomatoes, Field Mushrooms, Wildfarmed Sourdough

PICK ME UPS

Classic Bellini 9.75

Bloody Mary 12.8/Jug 46

Please see our full drinks menu
for our house-made lemonades,
fresh juices, and brunch cocktails

ALL DAY

MON - SAT 11:30 - 22:00
SUN 11:30 - 21:00

SMALL & SHARING

**Smoked Aubergine Tapenade
& Chickpea Crostini 6.95** ^{193kcal}
Three crostini per portion.

Smoked Aubergine & Chickpea Dip 9.95 ^{542kcal}
Paprika Oil, Paratha Bread

BIGGER PLATES

Roasted Butternut Squash Salad 14.95 ^{370kcal}
Giant Cous Cous, Rocket, Sun-Dried Tomatoes
25p from this dish will be donated to Only A Pavement Away
Add Vegan Feta (pb) +5 ^{96kcal}, **Avocado (pb) +5** ^{238kcal},

Symplicity Burger 14.95 ^{776kcal}
Kimchi Slaw, Pickled Cucumber, Spicy BBQ Sauce
Add: Skin On Fries +4.5 ^{780kcal}

SIDES

Skin On Fries 4.75 ^{780kcal}

Mixed Leaf Salad 4.95 ^{152kcal}
Mustard Seed Vinaigrette

Winter Greens ^{73kcal} **5**

SUNDAY ROASTS

FROM NOON SUNDAY

Chickpea, Mushroom & Spinach Plant-Based Roast 19.5 ^{1269kcal}
Served With Seasonal Vegetables and Roast Potatoes,
Plant-Based Gravy

PUDS

Ice Creams & Sorbets 2.5 per Scoop ^{142kcal}
One, Two or Three Scoops
Vegan Rainforest Ice Cream ^{113kcal}
Raspberry Sorbet ^{69kcal}
Mango Sorbet ^{72kcal}
Blackcurrant Sorbet ^{82kcal}

BOTTOMLESS DRINKS 29pp

Upgrade your booking with 90min of free flowing
drinks. Ask the team for details. T&C's apply.

FORCE OF NATURE

We are committed to sourcing the best quality, most sustainable ingredients from suppliers who care as much as we do.

From "wonky" vegetables in our dishes & drinks, to help reduce food waste (that would otherwise be discarded for use) to using higher welfare meat and sustainable fish species - we strive to make a difference.

*In doing so, we are proud to hold a coveted
3* with the Sustainable Restaurant Association*

Some of our dishes or drinks may contain allergens. (v) Vegetarian (pb) Plant-based. *u-p: unpasteurized. Please let us know if you have any allergies or dietary requirements.

As our dishes are made from scratch here in the kitchens we cannot 100% guarantee the absence of trace allergens.

Adults need approx. 2,000kcal per day.

A discretionary service charge of 12.5% will be added to your bill. All of our service charge goes to our team, always has, always will.

PLANT-BASED