

MAIN MENU

AVAILABLE FROM 3PM

SNACKS & NIBBLES While you wait

Sourdough Fresh sourdough bread with whipped miso butter	5
Olives (ng) with rosemary & garlic	5
Roasted Seeds (ng) Mixed seeds roasted in house with smoky spices	2.5
Pickles (ng) Homemade crunchy pickled cucumber slices	3.5

SMALL PLATES

Smashed Peas (ngo) Delicious smashed peas and butter beans seasoned with preserved lemon, mint & basil, homemade crispy chilli oil served with warm flatbread	8
Crispy Gnocchi with creamy whipped cashew cheeze, toasted pumpkin seed & broccoli stalk pesto and aged balsamic	9
Macaroni Cheeze A small portion of our creamy macaroni cheeze, topped with garlic and herb crumb	7.5
Peanut Crunch Salad (ng, sc) Refreshing slaw made with colourful vegetables and shredded cabbage, fresh herbs, crunchy peanuts and toasted sesame in a zesty and creamy peanut lime dressing	7.5
Drunken Knots (ng) Succulent and saucy tofu knots in a homemade spicy Drunken sauce made with plenty of toasted sesame, ginger, chilli & Thai basil	8.5
Jalapeño Hummus (ngo) Velvety hummus made with creamy chickpeas and fried jalapeño peppers, with salsa macha and crunchy homemade baked tortillas	8.5

SIDES

Jazzy Broccoli (ng) With either salsa macha, pumpkin seed pesto, crispy chilli oil or spicy sambal	6
Side Salad (ng, sc) Lovely simply dressed leaves	2.5
Hashed Potatoes (ng) * Classic garlic & herb	4
Stir Fried Veg (ng) * Fresh simply seasoned stir fried veggies	6

LARGE PLATES & BOWLS

The Soupreme Leader (ngo) Our manager Lauren's all-time favourite! A warming, comforting bowl of creamy jackfruit and corn chowder, topped with oak-smoked olive oil and fresh sourdough on the side (<i>ask if you would prefer your sourdough toasted and/or with plant-based butter</i>)	13
Butter Tofu (ngo) Back by popular demand! Marinated and roasted tofu in a silky, rich and flavoursome butter curry sauce, with laccha pyaaz and optional micro-coriander. Comes with brown rice or warm flatbread (<i>have both +£1</i>)	19
Vegivores Burrito Tortilla wrap filled with house beans, brown rice, creamy slaw, roasted peppers, fried onions and homemade chipotle crema, served with dressed leaves (<i>spice it up with jalapeños £0.50, salsa macha £1 or both!</i>) <i>Make it a Hey Macarito!!! Swap out the brown rice for our creamy macaroni cheeze for the ultimate treat! (+£2)</i>	14.5
Macaroni Cheeze A larger portion of our creamy macaroni cheeze, topped with crunchy garlic & herb crumb and dressed leaves (<i>add truffled mushrooms +£2, pumpkin seed & broccoli stalk pesto +£1, black beans +£1 or jalapeños £1</i>)	15
The Boss's Bowl (ng) All the best things in a bowl - house beans, brown rice, creamy slaw, roasted peppers, fried onions, charred corn, chipotle crema, fried kale, jalapeño hummus and toasted seeds (<i>spice it up with jalapeños £0.50, salsa macha £1 or both!</i>)	15
Satay Slay Burger / Slay Bowl (ngo) Warm pretzel bun, slaw, crispy sesame fried tofu, rich satay peanut sauce, crunchy pickled cucumbers and sticky chilli jam, served with classic garlic & herb hashed potatoes and dressed leaves - Bowl option contains brown rice instead of a bun and hashed potatoes (<i>add spicy Sambal on the side, made by our friends at Makan Malaysia £1</i>)	18.5/16
Broc Rock'n Beets (ng, sc) A deliciously fresh and seasonal salad of British quinoa with pumpkin seed & broccoli stalk pesto, shredded beetroot, broccoli, fresh peppery rocket, toasted seeds and microgreens in a sweet orange and balsamic vinaigrette (<i>add whipped cashew cheeze +£1</i>)	14.5

SAUCES & DIPS (ng)

1 each

Chipotle crema, pumpkin seed pesto, chilli jam, crispy chilli oil, salsa macha, chive mayo, satay

****Make it jazzy!***

With either salsa macha, pumpkin seed & broccoli stalk pesto, crispy chilli oil or spicy sambal +£1