

# Autumn Menu

- 3.5 **Sourdough toast** • white or granary, with butter **add** homemade seasonal jam + 0.5
- 6.0 **Organic porridge** • oats, seeds, fruit, cinnamon sugar, served with date syrup
- 8.0 **Banana and oat pancakes** • caramelised apple, cinnamon, blueberries
- 8.0 **Smashed avocado on toast** • served on sourdough, with Mojo Verde, chilli, seeds, watercress
- 7.5 **Oyster and chestnut mushrooms** • served on sourdough with sage, garlic, sunflower seed pesto
- 12.0 **Full English** • tomato + garlic sausage, bacon, smoky beans, sweet potato hash, avocado, mushroom, sourdough toast
- 9.0 **Strozzapretti pasta** • roasted butternut squash, shimeji mushroom, sage and garlic butter
- 7.5 **White bean, roasted pepper, butternut squash and sage sandwich** • served on sourdough
- 7.0 **Roasted tomato and red pepper stew** • served with sourdough

## Sides

## Served from the kitchen until 3pm

- 3.0 Avocado, smashed or sliced (gf) Our menu is entirely plant-based and vegan-friendly.
- 3.0 Mushrooms (gf) Smaller portions for children also available.
- 3.0 Sweet potato hash (gf) Ask your host for allergen information.
- 3.0 Bacon (gf) Some dishes can be made gluten-free.
- 3.0 Smoky beans (gf) Please note that we take card payments only.

## Locally-baked, sustainably focussed

Our sourdough loaves are produced at our bakery located at 50a Bridge Street, allowing us to pay a greater level of care and attention to each bake, whilst also eliminating the need for numerous deliveries a week by vehicle. We are supplied by Wildfarmed, an organic, nutritionally focused stone-mill flour supplier with a climate conscious mindset.

(gf) gluten-free (n) contains nuts

# Drinks

## Coffee • black

2.6	Espresso
2.9	Long Black
3.0	Americano

## Coffee • with milk

2.8	Macchiato
3.0	Piccolo, Cortado
3.2	Flat White
3.4	Caffè Latte
3.4	Cappuccino

## Coffee • by hand

4.0	AeroPress
4.0	V60 pour over
6.5	Chemex (for two)

## Loose Leaf Tea

3.0	English Breakfast
3.0	Earl Grey
3.0	Gunpowder Green
3.0	Jasmine Green
3.0	Peppermint
3.0	Red Berry Cocktail
3.0	Decaf

## Cold drinks

3.4	Iced Latte
3.0	Peach Iced Tea
3.0	Lemonade
3.5	Sicilian Lemon Soda
3.5	Rosehip + Elderflower Soda
1.0	Still or Sparkling Water

## Something sweet

3.4	Chai Latte
3.4	Hot Chocolate
3.7	Mocha

## Smoothies

4.0	Strawberry + Apple
4.0	Pear + Kale

## Our Coffee

We carefully source our coffee from farms with a focus on quality, sustainability, and work ethics in mind, roasted locally at our HQ situated just outside the city centre. We regularly source Rainforest Alliance certified and carbon neutral coffees. Our coffee bags are recyclable and from a supplier that offset their carbon emissions.

Our coffee is served not only in our own shops, but at restaurants, hotels, and bars across the country – we aspire to work with likeminded businesses to share our knowledge of coffee and company values. If you think our coffee would be a good fit for your own establishment, then please get in touch, or visit our website for more information.

## Water

We charge £1 for a large carafe of filtered still or sparkling water. All profits go towards Project Waterfall, a charity focused on bringing clean water to coffee-growing communities.

Milk Alternatives • Oat / Almond / Coconut (gf) / Soy (gf)