

Autumn Menu

- 3.5 **Sourdough toast** • white or granary, with butter (vgn) **add** homemade seasonal jam + 0.5
- 6.0 **Organic porridge** • oat milk, seeds, seasonal fruit, cinnamon sugar, served with date syrup (vgn)
- 8.0 **Croissant French toast** • served with blueberry compote, coconut yoghurt (v)
- 8.0 **Smashed avocado on toast** • served on sourdough, with Mojo Verde, chilli, seeds, watercress (vgn)
- 7.5 **Shakshuka** • white beans, tomato, kale, paprika, chilli, baked eggs, served with sourdough (v)
- 12.0 **Wild mushroom and avocado benedict** • toasted English muffin, slow poached eggs, hollandaise (v)
- 6.5 **Eggs** • slow poached or scrambled, served on sourdough (v)
- 7.5 **Oyster and chestnut mushrooms** • served on sourdough with sage, garlic, sunflower seed pesto (vgn)
- 7.5 **Westcombe and Isle of Mull Cheddar toastie** • served on sourdough with apple and date chutney (v)
- 9.0 **Strozzapretti pasta** • roasted butternut squash, shimeji mushroom, sage and garlic butter (vgn)

Sides

Served from the kitchen until 4pm

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| 3.0 | Avocado, smashed or sliced (vgn) (gf) | Our menu is entirely vegetarian, with vegan-friendly |
| 3.0 | Mushrooms (vgn) (gf) | options. Smaller portions for children also available. |
| 3.0 | Bacon (vgn) (gf) | Please ask your host for allergen information. |
| 3.0 | Eggs, slow poached or scrambled (v) (gf) | Some dishes can be made gluten-free. |
| | | Please note that we take card payments only. |

Locally-baked, sustainably focussed

Our sourdough loaves are produced at our bakery just across the road 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 (v) vegetarian (vgn) vegan

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
3.0	Karma Cola
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

Juice

3.0	Apple
3.0	Orange

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 retail 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)