



TAKEAWAY AVAILABLE

FOOD

(GF Options available)

B A G E L S

all served with green leaves and chopped salad

Pastrami & pickles 6
with swiss cheese, mustard and rocket

Smashed avocado & roasted peppers (v) 6
with vegan chipotle mayo and rocket

Smoked ham & emmental 4

BLT 6
with mustard mayo

S A L A D S

Greek 6
Cucumber, tomato, feta & olives with a lemon dressing

Tabbouleh (v) 8
Grilled aubergine, tomato, couscous & mint with a tahini dressing

T O A S T E D C I A B A T T A S

all served with green leaves and chopped salad

Mozzarella, tomato, pesto & basil 5

Mushrooms, garlic & stilton 5

Tuna melt 6

Add bacon 1
Add avocado 1
Add cheese 0.5

B O W L S

Caribbean (v) 8
Sweet potato, gunga pea, coconut and spinach curry with rice and salad

Moroccan 10
Lightly spiced chicken, squash, green olive, couscous & a pomegranate salad

B R U N C H

Brunch bagel 8
Bacon, avocado, fried egg and hash brown

Vegan brunch bagel 7.5
Avocado, hash brown, roast peppers & wilted spinach

Brunch bowl 8.50
Chorizo, potato & bell pepper hash with spinach and fried egg

Vegan brunch bowl 8
Potato & bell pepper hash with spinach and baked beans

N I B B L E S

Olives 4 Dolcetti ice-cream 3.90 Brownies 2.50

