

PLANTBASED WHOLEFOOD

# supernature

## SPRING BRUNCH MENU

### Super Grain Granola

British grain granola with rhubarb + vanilla compote, cashew butter, poached rhubarb, plant based milk and edible flowers. 9

### Pancake Stack (GF)

Caramelised sticky beetroot pancake stack with whipped coconut cream, puffed quinoa and poached rhubarb, and toasted desiccated coconut. 9

### Torched Radish, Hemp + Emmer Wheat Salad

With caramelised beetroot, wilted seasonal spring leaves, raw courgette, served with pink peppercorn + hemp crackers and beetroot and mint vinaigrette. 11

### Super Full English

Smoked carlin peas + hash browns with oyster mushrooms, purple sprouting broccoli, dressed greens and multigrain sourdough slice. 12

### Asparagus + Spring Onion (GFO)

Pan fried British asparagus, confit troy spring onion, pickled tropea onion, fermented cashew cream cheese, herbed croutons, crispy onion tops, smoked onion oil. 14

### Oyster Mushroom Kebab + Hummus

Grilled oyster mushroom kebab drizzled in preserved lemon oil with preserved lemon and carlin pea hummus, homemade flatbreads, homemade rosemary focaccia, seasonal pickles, marinated olives and preserved lemon oil. 12 / Sharing plate (for 2) 20

## BRUNCH COCKTAIL

Peach Fizz 9 / alcohol free 5

Rhubarb, Apple + Mint Mimosa 9 / alcohol free 5

## BOTTOMLESS BRUNCH

(90 MINUTES SITTING)

Your choice of any brunch dish + unlimited Prosecco or brunch cocktails. 30

Your choice of any brunch dish + unlimited coffee, tea or juice. 25

PLANTBASED WHOLEFOOD

# supernature

## SPARKLING

Renegade Urban Winery, Bethnal Green 125ml / 175ml / bottle

### 'Marsha' Castelao Nat Fiz Rosé (Pet Nat) 2019

Banana bread, stone fruit, melon. Fresh, fruity and stylish. *Lagos, Portugal (Organic, Non-Certified)*  
7 / 9 / 28

### 'Bethnal Bubbles' 2019

Aromatic white wine, dry hopped with Nelson and Citra hops and bottle fermented. *Herefordshire, UK*  
7 / 9 / 28

## WINE

Renegade Urban Winery, Bethnal Green 175ml / 250ml / bottle

### 'Kyra' Sauvignon Blanc 2019

Crispy, dry, zesty, minerally, fresh and melodic. *Bordeaux, France.*  
7 / 9 / 24

### 'Shilpa' Pinot Noir Rosé 2019

Barrel fermented, unique, punchy. White peach, vanilla, buttery, red fruit and sherbert. *Essex, UK.*  
7 / 9 / 24

### 'Ebony' Tempranillo 2018

Plum, mint and chocolate, spicy, aromatic, medium/full bodied, whole bunch wild ferment. *Rioja, Spain.*  
7 / 9 / 24

### 'Josh' Sangiovese 2019

Wild ferment. Red fruit, violets, nutmeg. Medium/light body/colour. Soft tannins, gentle oak. *Puglia, Italy.*  
7 / 9 / 24

## BEER 330ml

### Five Points Pils 4.8% ABV

A crisp, refreshing unfiltered Pilsner Lager dry hopped with traditional Noble hops. 4.5

### Toast Session IPA 4.2% ABV

Brewed with surplus fresh bread, malted barley and modern American hops. Hoppy and zesty. 4.5

## COCKTAILS

### London Lemonade

Homemade lemon thyme and fennel lemonade mixed with Little Bird Gin from Peckham, London.  
9 | Alcohol Free 5

### Aperol Spritz 9

### Seasonal Mimosa

Peach or Rhubarb, Apple + Mint blended with Prosecco.  
9 | Alcohol Free 5