

SUPERNATURE

BRUNCH MENU

Super Nature Granola Bowl 9

Hoemade British grain granola with mixed seeds + nuts, seasonal fresh fruit, raw lacto fermented stawberry coulis, sunflower seed cream, cacao nibs, plant based milk, sorrel + edible flowers

Sweet Pancake Stack 9

Topped with fresh strawberries, raw lacto fermented stawberry coulis, basil stalk cashew cream, puffed quinoa + toasted desiccated coconut, strawberry crisps + date syrup (gf)

Strawberry, Tomato + Almond Feta Salad 11

British strawberries and house dried San marzano tomatoes with homemade almond feta, spinach and parsley purée, macerated peaches, cucumber, rocket and tomato oil (gf)

Super Full English 12

Pan fried oyster mushrooms, house smoked + panfried La Ratte potatoes, British carlin peas in a smoky tomato sauce, seared Grezzina courgette, dressed salad greens, homemade ketchup + toasted multigrain sourdough slice (gfo)

Radish + Beet Super Grain Salad 11

Torched radish + caramelised beetroot with pink peppercorn + hemp cracker on a salad of raw courgette, chard, spring onion, seasonal spring leaves, hemp seed + emmer wheat with beetroot and mint vinaigrette

Oyster Mushroom Kebab + Hummus 12

Grilled oyster mushroom kebab drizzled in preserved lemon oil with red quinoa walnut + cherry tabbouleh, preserved lemon + carlin pea hummus, homemade flatbread + sauerkraut (gfo)

BRUNCH COCKTAILS

Peach + Apricot Mimosa with Prosecco 9 / alcohol free 5

Strawberry Mimosa with Prosecco 9 / alcohol free 5

BOTTOMLESS BRUNCH

(90 MINUTES SITTING)

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