

# SUPERNATURE

## BRUNCH MENU

### Super Nature Granola Bowl 9

*Homemade 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 with shawarma spice marinade drizzled in preserved lemon oil served with red quinoa walnut + cherry tabbouleh, preserved lemon + carlin pea hummus + sumac, homemade flatbread + sauerkraut (gfo)*

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## 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. 35