Hot drinks

Espresso- Americano £2.85 Flat white £3 Cappuccino-Latte £3.3 Matcha late £3.5 Iced coffee £4.5

Speciality Hot Drinks

Golden Turmeric latte (VG) £4

Turmeric, ginger, black pepper, cinnamon, planed based milk

Bulletproof Coffee (VG) £4.75

MCT oil, coconut butter, honey, coffee

Energizing Mushroom latte (VG) £4.95

Peanuts butter, oat milk, organic mushroom blend powder, date

Fresh Juices

Boost your immune £5

Watermelon and mint

Green Energizer £5

Celary, Spinach, Pineapple, Lemon

Summer detox £5

Apple, cucumber, ginger

Smoothies

Collagen smoothie (VG) £6

Coconut voahurt, mixed berries, vanilla extract, collagen powder

Pink power (VG) £6

Anti inflammatory smoothie
Banana, raw beet, plant base milk, strawberry, flaxseed, honey

Mood booster (VG) £6

Pineapple, spinach, grape, banana

Energizer (V) £6

Cacao powder, Greek yoghurt, banana, peanuts butter, honey

Breakfast pots

Yoghurt and granola (V) £6

Greek yoghurt, honey, homemade granola, fresh seasonal fruits, roasted peanuts.

Super Acai (VG) £6.5

Acai puree, Banana, homemade granola, fresh fruits

Sprirulina power (VG) £6.5

Organic spirulina powder, medjool date, banana, fresh fruit and cocoanut yoghurt

Chia pudding (VG) £6

Organic chia seeds, honey, oat milk, fresh seasonal fruits and org goji berries.

Eggs & Toast

Banana toastie (VG) £6.5

Organic Cacao and coconut spread, banana, walnuts, sourdough toast £6.5

Scrambled toastie (v) £7

Two free-range eggs with sumac butter on sourdough toast

Smashed avocado (VG) £7.5

Avocado, chili flake, lemon zest, olive oil, mix seeds, toasted sourdough

Oven roasted tomatoes and rocket toast. (V) £9.5

Two free range poached eggs, roasted cherry tomatoes and rocket salad on sourdough toast

Persian Breakfast (V) £11.5

Two free range fried eggs with fresh salads, feta, honey, jam and cream serves with Persian bread.

Salads

Quinoa tabbouleh salad (VG) £8.5

Quinoa, peppers, cucumber, tomatoes, red onion, pomegranate, dried apricot, parsley, mint and lemon and angelica powder dressing

Lentil and wild rice salad (VG) £8.5

Cooked lentil with spices, wild rice, parsley, fried onion, sultan, olive oil

Kale and sweet potato salad (V) £8.75

Roast sweet potato with smoked paprika, kale, broccoli, feta, mix seeds and tahini and sumac dressing

Burrata (V) £9.5

With heirloom tomatoes, Thai basil and green pesto

*extras: Avocado £2.5 Egg £2 Roasted sweet potato £2 Feta cheese £2.5 Hallumi £2.5

Dairy free (DF) Gluten free (GF) Vegan (VG) Vegetarian (V) All dishes may contain gluten and nuts.

Main

Moroccan spiced roasted tofu (VG) £10.5

With ratatouille, couscous, parsley

Roasted vegg and hallumi (V) £11.5

With rocket, sundried tomatoes, Food&Mood za atar hummus

Chickpea, spinach, paneer and preserved lemon stew (V) £11.5

Serves with saffron rice

Sweets & bars

Butter croissant £2.50
Chocolate croissant, pain au raisin £2.85
Carrot and ginger cake £4.5
Banana bread. (DF)£4.5
Gluten free brownies (GF) £3.5
Gluten and dairy free upside-down apple cake (DF)(GF) £4.5 Vegan mix berry cake (Vg) (DF) £4.5
Date and coconuts energy ball. (DF)(GF)(Vg) £2.85
Oatmeal and peanuts butter protein balls. (DF)(GF)(Va) £2.85

The Chef's note:

It is our promise that we proudly support organic, local, and ethical suppliers and farms

We care about our customers health and wellbeing and the health of our environment.

We use free range eggs from Clarence court farm in all of our dishes.

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