

NIBBLES

GLAZED STICKY 'BACON' ROASTED NUTS (GF)	4.5
18HR DEHYDRATED 'CHEDDAR' KALE CRISPS (GF)	5

ALL DAY BRUNCH (Available all day)

KEDGEREE WAFFLE	13.5
A fermented fenugreek dosa waffle. Topped with mildly curried chickpeas and new potatoes with smoked carrot 'salmon'. Finished with our cultured yoghurt, parsley, soy eggs and mango ketchup.	
SMOKED CARROT 'SALMON' BAGEL DELUXE (GF) - Also available on sourdough	12.5
A toasted sourdough bagel topped with fermented cashew cream cheese, smoked carrot 'salmon', carrot roe caviar, cucumber dill salsa and pickled samphire.	
CARAMEL COOKIE DOUGH BANANA BREAD	12.5
Toasted banana bread topped with tahini pea protein cookie dough, banana slices, choc chips and salted date caramel sauce.	
HARISSA, AUBERGINE AND BUTTERBEANS ON SOURDOUGH (GF OPTION)	12.5
Slow cooked aubergine and Butterbeans in a rich warming harissa tomato sauce, Served with soy labneh, za'atar and preserved lemon.	
	Upgrade to cheezey kale crumb + 1
KOREAN PANCAKES	13.5
Three fluffy chive pancakes topped with griddled sticky mushrooms and spring onions. Finished with cashew sour cream, house kimchi, spiced honey and coconut bacon flakes.	
LIGHTER OPTIONS	
Bread Addiction sourdough toast with choice of peanut butter, jam or marmalade	5.5
Gluten free bagel with choice of peanut butter, jam or marmalade (GF)	5.5
In house Granola with organic oats yoghurt, jam, pre biotic plant 'honey' (GF)	7.5



Take a look at our deli range.

Treats
We have a wide range of freshly baked cakes & treats at the bar

LATE RISERS (Available from 12pm)

QUESABIRRIA AND DIPPING BROTH (GF)	14
Three oversized tacos dipped in smoky chipotle broth and griddled, filled with braised black bean and tempeh birria and queso cheese. Served with extra dipping broth, fermented radishes, sour cream and lime.	
	Add fermented hot sauce + 1.5
RAW KOREAN BULGOGI NOODLES	13
Mooli noodles tossed in a lime and sesame dressing. Served with sunflower seed bulgogi raw no 'beef' tartar with ginger, garlic and carrots in bulgogi spices. Finished with cucumber pickles, marinated kale, kimchi, cashew 'egg yolk' and dehydrated kimchi crisps.	
NORTHERN INDIA POLENTA CHAAT (GF)	14
Nigella seed polenta. Topped with masala chickpeas, spinach and crushed new potatoes. Finished with cultured soy yoghurt, tamarind sauce, crispy sev noodles, cucumber salsa and pomegranate.	

EXTRAS

BREAD ADDICTION SOURDOUGH TOAST	2.5	MISO HUMMUS (GF)	2.0
GLUTEN FREE BAGEL (GF)	2.5	SMOKY HARISSA (GF)	1.5
HOUSE FERMENTED PICKLES (GF)	1.5	LABNEH (GF)	2.0
TEMPEH BACON (GF)	3.0	FERMENTED HOT SAUCE (GF)	1.5

Allergen Info: ALLERGENS ARE ALWAYS PRESENT IN OUR KITCHEN AND IN SOME DISHES.
Please ask for our allergy information sheet if you are unsure about a dish.