

Breakfast

PLANT-BASED FOOD

Toastie

Toasted sourdough bread with smoked aioli, sliced tomato, viola cheese and oregano

Allergens: **Gluten, Nuts, Mustard**

£6.95

Banana Porridge

Gluten free oat, banana, pecans, cinnamon maple syrup and almond milk

Allergens: **Nuts**

£7.25

Scrambled Muffin

Scrambled muffin made of smoked tofu, cheese sauce and chives

Allergens: **Gluten, Celery, Soya, Sulphites**

£8.95

Avocado & Beetroot Houmous Toast

Gently smashed avocado with chilli, lemon & beetroot houmous on toasted sourdough

Allergens: **Gluten, Sesame**

£11.95

Fluffy Chocolate Pancakes

Fluffy pancakes topped up with chocolate and coconut sauce, banana, whipped cream & strawberries

Allergens: **Gluten, Soya**

£11.95

Morning Scrambled

(Gluten free option)

Scramble ackee with herbs roasted datterini tomatoes, mushrooms, spinach and peppers with toasted sourdough

Allergens: **Gluten**

£14.95

Open Burrito

Tortilla with Ackee, black beans, red rice, tomato, chilli, onions, peppers, garlic, coriander and sour cream

Allergens: **Gluten, Nuts, Sulphites**

£15.95

Wulff Breakfast

Toasted sourdough bread with scrambled tofu, mushrooms, beans, tomato, vegan sausage and hash browns

Allergens: **Gluten, Soya, Sulphites**

£15.95

Wraps

Tex Mex Wrap

Black beans, avocado, sweet corn, baby gem, datterini tomatoes, red onion, red pepper in a coriander cashew cream dressing.

Allergens: **Soya, Gluten, Nuts**

£7.95

Jackfruit Wrap

Pulled jackfruit, spinach and plant-based cheese

Allergens: **Gluten, Soya**

£8.25

Chilli Wrap

Smoky chilli of spiced mushrooms, lentils and kidney beans on basmati herb rice with cashew sour cream and plant-based cheese

Allergens: **Gluten, Nuts, Sulphites**

£8.95

Sides

Avocado

£4.50

Bread with Olive oil & Balsamic

Allergens: **Gluten (LG Optional)**

£4.95

Kimchi

Allergens: **Soya**

£5.95

Pastries & Cakes

Chocolate Cookie (Gluten, Soya) £2.95

Plain Croissant (Gluten, Soya) £2.95

Chocolate Croissant (Gluten, Soya, Nuts) £3.50

Cheese Croissant (Gluten, Soya) £4.50

Brownie (GF) (Sesame, Soya) £5.50

Strawberry Vanilla Cupcake (Gluten, Soya) £6.25

Banana Maple Pecan (Gluten, Soya) £6.25

Apple & Cinnamon Muffin (Gluten, Soya, Nuts) £6.25

Carrot Cake (Gluten, Soya, Nuts) £6.95

Red Velvet (Gluten, Soya, Nuts) £6.95

Choc Salted Caramel Cake (Gluten, Soya, Nuts) £7.50

Juices

Tomato Juice £5.25

Apple Juice £5.25

Orange juice £5.25

Cranberry juice £5.25

Berry Boost

Strawberry, Apple, Lemon, Mint £5.75

Clean Carrot

Carrot, Orange, Apple, Ginger £5.75

Super Ginger

Ginger, Apple, Lemon £5.75

Berry Smoothie / Green Smoothie £6.25

Blueberry Banana

Raspberry Avocado

Strawberry Mango

Banana Apple

Lime Lemon

Coconut Milk Spinach £4.25

Coffees & Teas

Single espresso £2.70

Double espresso £3.30

American o £2.90

Macchiato £2.95

Double macchiato £3.50

Cortado £3.50

Latte £3.80

Chai latte £4.25

Turmeric latte £4.25

Cappuccino £3.80

Flat white £3.80

Hot chocolate £4.00

Matcha latte £4.50

Mocha £4.40

Iced americano £3.25

Iced latte £4.50

Iced mocha £4.95

Caramel syrup £0.75

Vanilla syrup £0.75

English breakfast £3.85

Jasmine *

Organic green tea *

Blackcurrant hibiscus *

Peppermint *

Camomile *

Earl grey *

Matcha green tea £4.25

Please let us know about any dietary requirements and we'd be happy to help. As our dishes are prepared in a kitchen where gluten, nuts products are present, there might be some cross contamination. A discretionary service charge of 12% will be applied to your bill.