

sharing plates

GARLIC FLATBREAD (From 11.30am) Sourdough garlic flatbread GF* NF 14

add cashew mozzarella **4**

CARBONARA LOADED FRIES

Fries with carbonara sauce, facon, chives, cashew parmesan **GF NF* 18** POTATO POM POMS with herb aioli GF NF 10

POLENTA STICKS with herb aioli GF NF 14

FRIES with herb aioli GF NF 11

GNOCCO FRITTO (From 11.30 am)

Fried dough balls, olive salt, Pomodoro sauce **NF 12**

CINNAMON GNOCCO

FRITTO (From 11.30am) Cinnamon sugar dusted dough balls, chocolate dipping sauce **NF 12**

mains

SOURDOUGH PANCAKES Choose from:

Tiramisu: mascarpone, chocolate sauce, coffee syrup, chocolate shavings **NF 22**

Winter Fruit: plum compote & mascarpone NF 22

SCRAMBLE BOWL

Chive scrambled tofu, Plan*t sausage, avocado, creamy mushrooms, wilted spinach & hollandaise **GF NF 23**

'MINCE' ON TOAST

Arrabiata bolognese on toasted ciabatta, with cashew mozzarella **GF* NF* 15**

HASH STACK

Herbed hash cakes, grilled smoked cheese, creamy mushrooms, wilted spinach & hollandaise **GF NF 24** add Plan*t sausage **GF NF 6**

AVOCADO TOAST

Beetroot & walnut pesto, avocado, crumbled feta, pickled red onion, toasted seeds & rocket on toasted ciabatta **GF* 23** add chive scrambled tofu **GF NF 7**

CAESAR SALAD

Cos lettuce, facon bits, croutons, cashew parmesan, Caesar dressing & crispy capers

piccola **GF NF* 16** grande with seitan 'chicken' **NF* 24**

THE BIG BREAKFAST

Chive scrambled tofu, Plan't sausage, plant based ham, creamy mushrooms, wilted spinach, herbed hash cake & hollandaise on toasted ciabatta **GF* NF 25**

CARBONARA

Spaghetti with carbonara sauce, facon & cashew parmesan **NF* 24**

GNOCCHI

Gnocchi in a creamy white wine sauce, with semi-dried tomatos & crispy sage **GF NF 25**

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised onions, Cos lettuce, pickles & herb aioli in a brioche bun, with fries or Caesar side salad **NF 25**

CHICKEN PARMA BURGER

Crumbed plant based chicken patty, chargrilled aubergine, cashew mozzarella, Cos lettuce, pickles, tomato relish & herb aioli in a brioche bun, with fries or Caesar side salad **NF* 25**

brunch sides

Plant based ham NF 5 Plant chorizo GF NF 6 Plant sausage (1) GF NF 6 Seitan 'chicken' NF 7 Hash cakes (2) GF NF 7 Avocado GF NF 6 Cashew mozzarella GF 4 Ciabatta (2) NF 7 GF bread (2) GF NF 8 Hollandaise GF NF 2 Herb aioli GF NF 2 Caesar mayo GF NF 2

pizza from 11.30am

Our sourdough pizzas are fermented for 48 hours for our healthier take on Roman style pizza. Your choice of our regular base or gluten free sourdough base. We are unfortunately unable to cater for coeliac or severe nut allergies as we make all our dough & cheeses from scratch.

MARGHERITA

Pomodoro sauce, house cashew mozzarella, fresh basil, olive oil **GF* 22**

TUTTO CARNE

Pomodoro sauce, Plan*t sausage, chorizo, crumbled beef, plant based ham, caramelised onion, BBQ sauce, cashew mozzarella & parmesan **30**

POLLO

Pomodoro sauce, seitan 'chicken', cashew mozzarella, smoked cheddar, BBQ sauce, herbed aioli drizzle, red onion **28**

PIZZA PATATINE

Garlic-bianca base, shaved potato, rosemary, smoked cheddar, cashew mozzarella, parmesan, red onion **GF* 25** add capers **2**

TARTUFO

Mushroom cream, mixed mushrooms, smoked cheese, parmesan, rocket, truffle oil **GF* NF* 26**

ANGEL PIZZA

Garlic bechamel & spinach mornay, with cashew mozzarella & parmesan **GF* NF* 23**

TROPICALE

Pineapple, plant based ham, cashew mozzarella, smoked cheese, chilli oil **GF* NF* 25**

add BBQ sauce **2**

ZINGARA

Pomodoro sauce, chorizo, red pepper, olives, red onion, cashew mozzarella, Sicilian red pesto **GF* 25**

PARMIGIANA

Pomodoro sauce, aubergine, cashew mozzarella, smoked cheese, parmesan, basil **GF* 25**

pizza add ons

Seitan chicken **NF** 7 Plan't chorizo **GF NF** 6 Pulled plant based beef **NF** 7 Vegan ham **GF NF** 5 Kalamata olives **GF NF** 2 Charred aubergine **GF** NF 3 Capers GF NF 2 Rocket GF NF 3 Roasted red pepper GF NF 3 Red onion GF NF 2 Creamy mushrooms **GF NF** 3 Pineapple **GF NF** 2 Cashew mozzarella **GF** 4 Smoked cheddar GF NF 3 Herbed aioli **GF NF** 2 BBQ sauce **GF NF** 2

Plan*t s Seitan 4 Hash co Avocad Cashev