

## FOOD MENU Available from 8.00am

## **LIGHT BITES**

SELECTION OF YOGURT	1.80
ACAI BOWL (DF)(GF)(VE)	3.90
CHEF'S PASTRIES (INCLUDES VEGAN OPTION)	2.45
HAM & CHEESE CROISSANT	4.60
MIX BERRY GRANOLA	3.90
FRUIT POT	4.80
HOMEMADE SEEDS BAR	3.20

## **SWEET TREATS**

Our chefs aim to create new delicious sweet treats on a regular basis, so you can enjoy a more varied selection. Please note that this is a sample menu.

HOMEMADE COOKIES (INCLUDES VEGAN OPTION)	1.80
RASPBERRY AND PISTACHIO ÉCLAIRS	4.80
HAZELNUT DULCEY DACQUOISE	5.20
CHOCOLATE AND MINT DELICE	4.80
STRAWBERRY RED VELVET	5.40
COCONUT AND LIME PARFAIT	4.80
DESSERT OF THE DAY	4.80

Please note there is an £0.80 supplement per item when dining in

(DF) Dairy Free | (GF) Gluten Free | (VE) Vegan

For food allergies & intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available on request.

## FOOD MENU Available from 11.00am

SOUPS & SALADS	
SOUP OF THE DAY served with sourdough bread	5.50
CAESAR SALAD chicken, anchovies, parmesan, croutons	6.20
QUINOA SALMON SALAD (DF)(GF) chickpea, cucumber, cherry tomatoes, spring onion, mixed herbs	6.20
SANDWICHES & WRAPS	
FALAFEL WRAP (DF)(VE) harissa hummus, salad, garlic sauce	5.80
SMOKED APPLEWOOD CHEESE PANINI apple chutney	6.20
ROASTED COURGETTE PANINI (DF)(VE) rocket, smoked applewood cheese, pesto	5.80
SMOKED SALMON SANDWICH cream cheese, malt, lemon bread	5.80

Please note there is an £0.80 supplement per item when dining in

(DF) Dairy Free | (GF) Gluten Free | (VE) Vegan

For food allergies & intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available on request.