

# OUR MENU

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## FROM THE BAKERY

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### SOURDOUGH TOAST 4

Served with butter and a choice of jam, marmalade, marmite or peanut butter.

### CINNAMON TOAST 4

Crunchy crumpet toast topped with a homemade cinnamon butter, honey and fruit.

### TOASTED TEACAKE 3.5

Served with butter and a choice of jam, marmalade, marmite or peanut butter.

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## BREAKFAST BOWLS

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### MEDITERRANEAN MORNING GRANOLA 6

Golden syrup, dried orange zest and whole roasted pistachio granola. Served with Greek yoghurt, berry compote and seasonal fruit

### CRISPY CINNAMON GRANOLA 6

Almonds, raisins and cinnamon granola. Served with Greek yoghurt, apple compote and seasonal fruit.

\*Available with dairy free yoghurt (+50p)

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## ON THE COUNTER

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Our counter is packed full of locally made cakes and bakes alongside our weekly specials menu of savoury snacks.

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## LUNCH BOWLS

Served until 2pm

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### HUMMUS BOWL 9

Homemade roasted red pepper hummus with red onion, tomato, cucumber, olives, feta, spinach, pomegranate seeds and quinoa. Served with sliced pita bread.

### SOUP OF THE DAY 6

Homemade seasonal soup served with toasted sourdough.

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## ON BREAD

Served until 2pm

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### AVOCADO TOAST 9

Smashed avocado, rocket, lemon & pomegranate seeds on sourdough toast.

\*Topped with feta cheese (+50p)

### CLASSIC CHEESE TOASTIE 6

Mature cheddar cheese with a garlic mayo, and spring onion on sourdough bread.

\*Add thick cut Wiltshire ham (+£1.50)

\*Add caramelised onion chutney (+50p)

### CAPRESE TOASTIE 7

Fresh tomato with mozzarella, pesto and a balsamic glaze on sourdough bread.

\*Add prosciutto (+£1.50)

### BRIE & HOT HONEY TOASTIE 8

Brie, prosciutto and a hot honey drizzle on sourdough bread.

POP UP TO THE COUNTER WHEN YOU ARE READY TO ORDER

If you have a food allergy, intolerance or coeliac disease - please speak to a member of staff about the ingredients in your food before you order.