 takeaway menu

All our takeaway packaging is compostable.

BRUNCH (served OPEN- 2.30pm)

HOMEMADE GRANOLA + GREEK YOGHURT…………………………………………………………………………………………………………….………..£6.30

*with bananas + berries + agave /* **V or Vegan** option available

SOURDOUGH TOAST WITH BUTTER…………………………………………………….………………………………………………………….……………..…£3.60

*and jam/marmalade/local honey/peanut butter/marmite/dulce de leche* **V**

EGGS ON SOURDOUGH TOAST………………….…………………………………………………………………………………………………..…………………£6.40

*2 scrambled, poached or fried eggs* **V**

AVO + EGGS ON SOURDOUGH TOAST………………………………………………………………………………………………………..….….…….……..…£9.90

*scrambled, poached or fried + a sprinkle of chilli flakes + lime juice* **V**

ROMESCO FRIED EGGS AND SOURDOUGH…………………………………………………...…………………………………………………….………..…£10.30

*with crumbled feta + fresh parsley + flaked almonds* **V**

LOADED BACON BAP …………………………………………………………………………………………………………………………….…..........….…………..£7.60

*with scrambled eggs + homemade ketchup*

TURKISH EGGS ……………………………………………………….………………………………………………………………………………………….……….…£10.40

*with cumin and garlic spiced yoghurt + flatbreads + chilli butter + homemade dukkah + dill + lemon zest* **V**

THE CORTADO BRUNCH …..……...….......................................................................................................................................................…………….….£10.80

*2 scrambled eggs on sourdough + smoked back bacon + cherry tomatoes + thyme sautéed mushrooms (swap bacon for Halloumi and make it* **V)**

FLUFFY PANCAKES with ……………………………………………………………………………….……………………………….….………………….….….…£10.40

*- Smoked streaky Bacon + maple syrup + pecan praline*

*- Pistachio cream + berries + banana + pistachio nibbles + whole pistachios + whipped cream* **V**

*- Tiramisu inspired with Marsala mascarpone + homemade coffee syrup + chocolate melts* **V – contains alcohol (a tiny bit though!)**

*- Coconut yoghurt + homemade granola + berries + maple syrup* **Vegan**

Gluten free bread and vegan spread available at no extra charge

ARGENTINIAN EMPANADAS The perfect finger food! Bite into them carefully! They’ll be juicy and hot!

* Mince beef al Malbec
* Smoked bacon + caramelised onions + mozzarella
* Chicken + chorizo + roasted peppers + mozzarella
* Buffalo chicken + blue cheese + celery + roasted peppers Medium
* Sweet corn chipotle cheese + roasted peppers + coriander - **V**
* Saag paneer with spinach + cashews + ginger + lemon + blend of spices – **V** Medium
* Miso marinated mushrooms + satay sauce + peanuts + spring onions – **Vegan** Medium
* Cauliflower cheeze + creamy mustard sauce + roasted chesnuts – **Vegan**

Any 1 Empanada………………………..………………………………………………………………………………………………………………....£2.90

Any 2 Empanadas……………………….…………………………………………………………………….……………………………………*……*..£5.50

Any 3 Empanadas……………………………………...…………..…………………………………….…………………………………………*……*..£7.90

lunch (served 11AM-2.30pm)

Pan fried halloumi ciabatta + lime avocado + homemade sweet chilli jam + rocket – *Served with salads*…………………………………………….………………………………………………………….…………………………………………………………………..£11.20

‘BLT ciabatta with smoked streaky bacon + lettuce + tomatoes + homemade garlic and chive mayo – *Served with salads ..………………………………………………………………………………………………...…………………………………………………………………………..………...*….. £ 11.20

Today’s soup or stew with sourdough and butter ………………………………………….……………………………………………………………...… £ 7.20

Salad bowl- *a mix of today’s salads + green leaves + homemade dressing* - **V**

Small…..…………………………………………………………………………………………………………………………………………….…………...………..……..£5.50

Large………………………………………………………………………………………………………….……………………………………….……..…………………...£8.80