MENU

Brunch

Freshly squeezed carrot, apple and ginger juice

Creamy chia pudding pots topped with summer berries, coconut yoghurt and topped with a pistachio nut crumb

Mushroom and onion and basil egg-free frittata served with roasted cherry tomatoes.

Red cabbage, lime, mango and toasted coconut slaw

Almond aioli dressed roasted little gem, broccoli and broad bean salad, topped with toasted pine nuts.

Dinner

Homemade vegan pesto dressed courgetti with sun-bush tomatoes and almond, black bean and quinoa meatless meatballs

Heirloom tomatoes, rocket and basil salad with olive oil and balsamic vinegar

White bean, walnut and watercress salad with a truffle cream vegan mayonnaise

Sicilian style shaved fennel salad with black olives, toasted hazelnuts and blood oranges

Chilli and mint marinated grilled pineapple served with toasted coconut flakes and a homemade vegan coconut ice cream