

Specials Menu

Seasonally inspired, whole foods, all from made from scratch freshly in house.

ORANGE AND CARDAMON PANCAKES - £10

Fluffy pancakes drizzled with plenty of infused cardamom maple syrup, and topped with juicy chunks of orange. Finished with a sprinkle of cinnamon sugar and a scoop of creamy vanilla ice cream.

TERIYAKI CHICK'N FRIED RICE BOWL - £10.50

A flavourful mix of stir-fried vegetables and tender Chick'n pieces, tossed in a sticky teriyaki glaze and served over Tofu scrambled fried rice.

DILL CREAM BAGEL WITH CARROT LOX - £9.95

A soft, freshly toasted bagel layered with silky house-made carrot lox, creamy dill cream cheese spread, and a touch of zesty lemon. Topped with capes, cucumber and red onions.

MIXED BEAN CHILLI CON CARNE - £10

A hearty and comforting bowl of smoky, slow-cooked mixed bean chilli, packed with rich spices and deep flavours. Served with your choice of rice or nacho chips. Topped with our very special PeaSmash guacamole, spring onions & grated cheese.

HARISSA ROASTED AUBERGINE & HUMMUS - £11

Harissa-marinated aubergine, roasted to perfection and served atop creamy hummus, topped with pickled kimchi beetroot, crispy chickpeas, and a drizzle of miso mayo. Served with warm pitta and a side salad. *Add extra pitta for £1.50.*

LONGEVITY GRAIN BOWL - £11.50

Inspired by the world's Blue Zones, this vibrant, nutrient-packed bowl is designed for health-conscious diners. A nourishing mix of barley, quinoa, roasted sweet potato, courgette, and tomatoes, tossed with shredded spinach and topped with mixed seeds and avocado slices.