



Sample Menu

PLATES

Apple & whole grain mustard sausage roll, spiced apple ketchup

Sweet potato, chestnut and sage squashage roll

Mature cheddar and marmite cheese puffs

Spring vegetable quiche, dressed watercress

Warm croissant stuffed with mature cheddar and streaky bacon

BUDDHA BOWL

Quinoa, Harissa baked aubergine, white bean and miso dip, za'atar marinated carrot, soya beans, Roast sweet potato, charred purple sprouting broccoli, puffed wild rice tahini, lemon and garlic dressing, dukkha

FOCACCIA SANDWICHES

Buffalo mozzarella, sun blushed tomato pesto, charred peppers and courgettes, wild rocket and basil

Za'atar marinated chicken, baby gem lettuce, lemon and confit garlic aioli

Smoked salmon, water cress, black pepper cream cheese, dill pickles

SWEET TREATS

Grain Culture pastries

Double chocolate chip deep dish cookie, salted caramel, dark chocolate

Cinnamon, maple and pecan buns, maple glaze, candy pecan

Carrot and orange cake, cream cheese frosting, candied orange zest

Dark chocolate and cherry brownie (Vegan)

Sticky toffee loaf cake, whipped caramel (Gluten free)

Date and brown sugar slice (Dairy Free)