

Josephine's Brunch Menu

- The Full Josephine's Breakfast** 🌾🌱 17
Lentil and chickpea sausage, scrambled tofu akuri, spelt and toasted seed croissant, maple glazed tomato
- Roasted Carrot and Hummus Bagel** 🌾🌱🌰🌱🌱 9
Toasted seeds, pickled red onions, basil pesto
- Sweetcorn Shitake and Kale Croquettes** 🌱🌱🌱 14
Avocado hummus, fresh seasonal pea, basil oil
- Breakfast Buddha Bowl** 🌾🌱🌱🌱 17
Quinoa, barley agave glazed Brussel sprouts, roasted sweet potato hash, avocados, smoked tempeh, kale, cucumber, hummus, peanut and kimchi dressing
- Avocado and Cashew Chilli Cheese Crostini** 🌾🌱🌱 13
Creamy cashew cheese, sliced avocado, roasted peppers
- Mango and Coconut Chia Seed Pudding** 10
Freshly grated coconut, lime zest
- Banana Walnut Bread** 🌾🌱🌱 8
Served with whipped caramel or almond butter
- Spelt-Tastic Waffles** 🌾🌱🌱 11
Maple poached rhubarb, saffron soy custard
- Blueberry and Peanut Butter Pancakes** 🌾🌱🌰🌱🌱🌱 10
Berry compote, maple syrup
- Cinnamon French Toast** 🌾🌱🌱🌱 10
Soy and cashew yoghurt, macerated strawberries, multiseed loaf

Coffee with a Twist

With home-made syrup

- Citrusy Espresso Tonic** 4
- Strawberry Matcha Latte** 5
(Hot or Cold)

Our food is entirely plant-based

🌾 Cereals 🌱 Nuts 🌰 Peanuts 🌱 Sesame 🌱 Soy 🌱 Sulphites

Although we follow Good Manufacturing Practices and take measures to reduce allergen cross contamination, the food items being served may contain traces of other food allergens. For Food allergies and Intolerances please consult our chef. A full allergen matrix is available on request. All prices are inclusive of VAT.

