



# food

## Breakfast Served until 11am

- Butter & jam on sourdough toast (gf option) **£3.5**
- W6 granola with homemade oat milk & fruit compote (v) **£4**
- Organic porridge & berry compote (gf, v option) **£4**
- Peanut butter & banana on sourdough toast (v, gf option) **£4**

## Brunch (gluten free option available for all brunch items) Served all day

- Crushed avocado & cucumber on sourdough bread (v) **£6.5**
- Homemade hummus & olives on sourdough bread (v) **£5.5**
- Tamari mushrooms & cashew cream on sourdough bread (v) **£6.5**
- Garlic & parsley sauteed seasonal greens with Rosary Goat's Cheese & truffle mayonnaise on sourdough bread (v option available) **£8**
- House special beans with soft boiled eggs & ultra seasonal vegetables on sourdough bread **£8.5**

## Toasted Served all day

- Pizzetta pesto or passatta with cherry tomatoes, leaves and mozzarella **£6.5**
- Three cheese toastie & homemade tomato sauce **£3.9**
- Aubergine parmigiana baguette with parmesan, basil pesto & buffalo mozzarella **£5**

### Sides:

- Sourdough bread **£1.5**
- Boiled egg **£1.5**
- Side avocado **£3**
- Garlic & parsley potatoes **£3**
- Side salad **£3**
- Tamari mushrooms **£4**
- Side hummus **£3**

### Premium sides:

- Goat's cheese filo pastry** served with olives and fig mustard **£4.5**
- Vegan sausage roll** served with onion relish and homemade ketchup (v) **£4.5**
- Mozzarella di buffala** with cherry tomato and basil pesto or pickled plums and thyme pesto **£4.8**

**v:** vegan **gf:** gluten free

## Signature artisanal dishes

Served after 11am

### **Mezze platter**

Hummus, pesto, vegan tzatziki and onion relish served with salad and chickpea flatbread (v, gf) **£9**

### **Chef's seasonal soup**

Served with artisanal baguette. Ask our staff for the soup of the day! (v, gf option) **£6.5**

### **Seasonally-inspired artisanal tart**

Served with leaves, dressing and garnish. Ask our staff for the tart of the day! (v, gf) **£8.5**

### **Signature burger**

Chorizo-style burger with home-smoked tomato ketchup, onion relish, celeriac & apple coleslaw and smoked paprika crisps (v) **£12**

## Seasonal Salads

Served after 11am

### **Spring salad**

Smoked almond cream, baby potatoes, beans, peas, pickles, hazelnut crumble and seasonal leaves (v, gf option) **£9**

Garlic & parsley potatoes **£3**

Mini pizzetta pesto or passatta, with cherry tomatoes and mozzarella **£3.5**

Hazelnut choco spread on toast **£3.5**

Hummus & veg bowl **£3.5**

Stuffed pitta pockets, with hummus and avocado **£4**

Chickpea flatbread, served with homemade pesto (v, gf) **£3.5**

*kids*

### **Ask our staff for food allergies & intolerances**

Our homemade dishes are made with seasonal, local ingredients & 100% love!

Regardless of dietary preferences, our food menu was created to please everyone and lure you on a journey of great tastes and fresh ingredients, within the plant based environment of W6 Garden Centre!



**v:** vegan **gf:** gluten free



@w6gardencentre\_cafe