

LUNCH

from 11:30am

SNACKS

Kale Chips 5.5

Activated Almonds 6

BRUNCH PLATES

Open Bagel - avocado, tomatoes, seeds 13 add poached eggs 4.5

Wild Mushrooms - spinach, tomatoes, toasted sourdough 15 add fried eggs 4.5

Hash Browns - tomato, harissa, kale, peppers, toasted seeds 14.5 add poached eggs 4.5

Brunch Nourish Bowl - quinoa, edamame, avocado, basil pesto, seeds, hemp 13.5 add poached eggs 4.5

Berry Pancakes - chia jam, maple syrup, vanilla chantilly 14

Waffles - Nutella, toasted pecans, chocolate chips, maple syrup, vanilla chantilly 14

or Fresh British strawberries, vanilla chantilly, maple syrup, raspberry crumb

Brunch Bun - Hash brown, spinach, smoked cheddar, fried egg, house made ketchup, pretzel bun, side of smoky beans 14

SET MENU

3 courses for 22, Monday-Thursday

Choice of any Cold Pressed Juice 250ml or Superfood Smoothie 8oz

Choice of Lunch Plate:

Open Bagel, Pesto Penne, Pad Thai, Kimchi Rice, Any Special

Choice of Sweet Treat:

Brownie, Bounty, Twix, Peanut Crunch, Toffee Apple, Raspberry Keto

TOASTS, BURGERS, BURRITO

Mexican Burrito - sweet potato, chilli ragu, salsa, avocado, wild rice, cashew sour cream 15 add smoked cheddar 2

Black Bean Burger - pickles, lime slaw, onion chutney 15 add avocado 2.5 add smoked cheddar 2

Halloumi Burger - hot honey, avocado, chilli jam 15

LUNCH BOWLS

Please enquire for today's soup, salad, sandwich

Chilli Bowl - guacamole, salsa, cashew sour cream, tortillas 14.5 add smoked cheddar 2

Pesto Penne - sun dried tomatoes, artichokes, spinach, basil, rocket 15

add Twineham Grange cheese 1.5 add mozzarella 3.5

Pad Thai - oriental vegetables, flat noodles, peanuts, burnt lime, fresh herbs 15 add halloumi 3.25

Kimchi Wild Rice - spicy sweet potato, snow peas, kale, gochujang sauce 15 add halloumi 3.25

SMALL PLATES

3 plates for 17 or each 7 | add a side salad 4

Kale & Garlic Hummus | Miso Cauliflower | Lime Slaw | Hash Browns | Smashed Avocado

Rosemary Chips | Chopped Asian Salad | Grilled Olives, Feta & Sundried Tomatoes | Smoky Beans

We make all sauces in house: chia jam, almond butter, churned butter, ketchup 1

Naturally fermented GF Bread 1.5

Please highlight any food intolerances or allergies when placing your order. While every care is taken to limit cross contamination, our plant-based kitchen does not have an allergen free zone. Allergen menus available upon request. All prices are inclusive of VAT and an optional service charge of 12.5% will be added to your bill. www.thejuicesmith.com