

BREAKFAST

Served 8am to 12 noon

JUICE GARDEN BIG BREAKFAST £6.95

Homemade baked beans, mushrooms, avocado, falafel, poached egg and tomatoes served with sourdough toast (V) (VG) Vegan option available

EGGS FLORENTINE £6.50

Poached eggs and spinach served on toasted sourdough muffin drizzled with nut cheese sauce (V)

SMASHED AVOCADO £4.95

With toasted rye bloomer (VG)

Add Smoked Salmon £2.95

Add Poached Eggs £1.80

Add Chestnut Mushrooms £1.00

BUCKWHEAT PANCAKES £5.95

Buckwheat pancakes served with berries and maple syrup or raw chocolate spread (VG) (GF)

RAWNOLA £3.95

Dehydrated oats, sunflower seeds, raisins, goji berries, agave nectar, vanilla, cinnamon, himalayan pink salt, served with a side of almond milk (VG) (GF)

Add Coconut Yoghurt £1.00

QUINOA PORRIDGE £2.95

Sweet cinnamon porridge, served with almond milk and topped with raisins (VG) (GF)

FRUIT BOWL £3.95

A selection of seasonal fruits covered in coconut yogurt and rawnola (VG)

SMOOTHIE BOWLS

ACAI £5.95

Banana, apple and strawberry topped with banana chips, goji berries and dragon fruit (VG)

GREEN £5.95

Banana, apple, spinach and spirulina blended to create an super tasty base and topped with coconut shavings rawnola, strawberries, chia seeds and blueberry (VG)

YELLOW £5.95

Banana, pineapple, almond milk, turmeric blended and topped with hemp seeds, sliced banana, chia seeds, bee pollen, baobab, cocoa nibs and rawnola (VG)

RED £5.95

Banana, beetroot, blueberries, maca and ginseng blended to create a super tasty base and topped with coconut shavings, chia seeds, pineapple slices and passion fruit (VG)

SPECIAL HOT DRINKS

HIBISCUS & ORANGE £3.50

Made with hibiscus flowers, agave and freshly squeezed oranges. A hot floral drink as tasty as it is colourful (VG)

HOT CHOCOLATE £3.50

A sweet classic made with cacao, nut milk, agave and vanilla (VG)

TUMERIC MYLK £3.50

Our nutritious warm and earthy drink featuring tumeric, almond milk and agave for added sweetness (VG)

ELDERFLOWER & LEMON £3.50

Fragrant and refreshing beverage made with elderflower cordial and citrus infused hot water (VG)

CHAI LATTE £3.50

Sweet and creamy nut based milk drink, flavoured with chai spices (VG)

SWEET GINGER £3.50

Ginger, agave and lemon juice combined to make a sweet & spicy invigorating drink (VG)

SALAD COUNTER

WE FILL THE BOX FROM OUR SALAD DISPLAY £3.95

All salad counter items are (GF)

Salad box will be made up of a selection of salads including:

- Pistachio, Siracha & Broccoli (VG)
- Quinoa, Kale & Butternut Squash (VG)
- Piquillo Peppers & Mixed Leaves (VG)
- Curried Cauliflower & Broccoli Florets (VG)

Depending on availability

Add Citrus Poached Salmon £2.80

Add Roast Chicken £2.80

Add Falafel (V) (VG) £2.00

SANDWICHES

Toasted on organic rye bread

MOROCCAN MAGIC £5.95

Falafel, nut cheese, hummus and salsa (VG)

AWESOME AVOCADO £5.95

Avocado, piquillo pepper, red onion, spinach and pesto (VG)

POPEYE CHICKEN £5.95

Chicken, avocado and spinach

SUPER SALMON £6.95

Smoked salmon, spinach, grated beetroot and cucumber

SLOPPY JOE £6.95

Lentil and bean sloppy joe served on a sesame vegan bun with red onion and pickled cucumber (VG)

SIDES

STEAMED KALE (V) (VG) £2.95

SWEET POTATO FRIES (V) (VG) £2.95

CHARGRILLED BROCCOLI (V) (VG) £2.95

GREEN SALAD (V) (VG) £2.95

SESAME QUINOA (V) (VG) £2.95

CHICKPEA KOFTA (V) (VG) £2.95

STEAMED BROWN RICE (V) (VG) £2.95

Our promise is to deliver the freshest, chemical free cuisine prepared using techniques and ingredients that maximise optimal nutritional health. Food to heal and nourish the body. We believe food is medicine.

Please be aware that our dishes are prepared in a kitchen where allergens are present. Please let your server know if you have any allergies or tolerances.

Our dishes are free from dairy, refined sugar, preservatives and additives. We have gluten free bread available and no gluten is used in our food production.



STARTERS

Served 12 noon to 10pm

SOUP OF THE DAY £4.25

Please ask member of staff for today's lovely soup (VG)

SWEET POTATO & CHICKPEA FALAFEL £4.50

With pickled fennel and beetroot goji ketchup (V)

SMOKED SALMON £5.50

Hot smoked salmon with rye sourdough, homemade pickles and tomato chutney

JUICE GARDEN SUSHI PLATTER £5.95

A selection of healthy sushi and sashimi with wasabi and cucumber relish and chilli dipping sauce (GF)

BRUSCHETTA £3.95

Cashew cheese, salsa and olive tapenade on toasted bread (VG)

HOT MAINS

Served 12 noon to 10pm

THAI CLEAN CURRY £8.95

Vegan Thai green curry with brown rice (V) (N)

SUCCULENT CHICKEN £9.95

Succulent chicken on sweet potato mash with sesame greens and red pepper sauce (GF)

LINE CAUGHT SCOTTISH SALMON £10.95

Poached line caught salmon on sweet potato mash with sesame greens and red pepper sauce (GF)

MILLET & LINSEED VEGGIE BURGER £8.95

Served on sourdough brioche with homemade pickles and sweet potato fries (V) (VG) Vegan sesame seed bun available (GF) Gluten free option also available

JUICE GARDEN EARTH BOWL £8.95

Vegan karahi curry with brown pilau rice, chickpea kofta, sweetcorn fritter and coconut yoghurt riata (N) (VG) (GF)

DESSERTS

Our desserts are uncooked, dairy free, soy free, gluten free and have no refined sugar (V) (N) (VG) (GF)

CHEESECAKE OF THE DAY £5.95

Served with a choice of banana or strawberry nice cream

RAW BROWNIE £5.95

Served with a choice of banana or strawberry nice cream

RAW APPLE CRUMBLE £5.95

Served with banana or strawberry nice cream

PROTEIN BALLS £2.10

An energising ball made with sweet dates & cashew as a base. 3 For £5 With added chia seeds, hempseed & sesame seeds for extra protein.

COFFEE

ESPRESSO £1.85

DOUBLE ESPRESSO £1.95

MACCHIATO £1.95

CAPPUCCINO £2.20

MOCHA £2.40

CAFFE LATTE £2.20

FLAT WHITE £2.20

AMERICANO £1.95

TEAS All £2.20

Breakfast, Red Berry, Lemongrass & Ginger, Green Tea Ginseng, Chamomile, Rooibos (Redbush), Whole Peppermint, Earl Grey Blue Flower

ALMOND MILK 50p