

VEGETARIAN BREAKFASTS & BRUNCHES

Served until 12pm

Breaking one's fast is an important life-event that should ideally be celebrated with drum rolls and trumpets. Alas, competent musicians are not known to be early risers. However, we hope that, even without musical accompaniment, the following menu (further enhanced by Brunch), will make you want to sing.

The Vegetarian Find

Slow roasted vine plum tomato, spinach, vegetarian sausage, sautéed mushrooms, potato and onion rösti served with fresh bread of your choice. 9.95

OPTIONS: GF DF VE

The Sandford Vegetarian Sausage

Vegetarian sausage buttly served with mustard and leek relish. 5.95

OPTIONS: GF DF VE

Sautéed mushrooms and slow roasted plum tomatoes on toast*. 4.95

OPTIONS: GF DF VE

Eggs (fried, scrambled or poached) on toast. 4.95

OPTIONS: GF DF

Harissa scrambled eggs on toast. 4.95

OPTIONS: GF DF

Homemade preserves and toast. 3.45

OPTIONS: GF DF VE

BREAD CHOICE OF FARMHOUSE,
RYE, SOURDOUGH & GLUTEN FREE

Chef's Porridge of the Day 3.95
with choice of toppings.
OPTIONS: VE DF GF

The Find Homemade Granola 4.95
Jess's Ladies yogurt with choice of topping.
OPTIONS: VE GF DF

EXTRAS Add any of the following

Tomato 0.95
Mushrooms 0.95
Avocado 1.95
2 Eggs 1.95
Spinach 1.95

THESE EXTRAS CAN BE SERVED VEGAN.

VE = Vegan DF = Dairy Free
N = Contains Nuts GF = Gluten Free

We only use free range eggs. Please let us know if you have any food allergies or dietary requirements.
Due to the busy nature of our coffee house we cannot guarantee the absence of nuts or other allergens.

WHERE POSSIBLE WE WOULD BE
DELIGHTED TO MAKE THESE DISHES
DAIRY-FREE OR VEGAN FOR YOU.



VEGETARIAN LUNCHES

Served 12 – 3pm

The true meaning of lunch has been debated for centuries by scholars; often during an actual lunch – which was both fitting and highly convenient. Thankfully, they never reached a conclusion, which has left the field open for us to create a gloriously varied lunch menu to satisfy every interpretation. Feel free to discuss.

GREAT DEBATES

Butternut squash, artichoke and bean cassoulet, rocket pesto served with sourdough bread. **VE DF** 9.95

OPTIONS: GF

Roasted beetroot risotto, feta, toasted seeds, pea shoots. 10.95

OPTIONS: VE GF DF

LIGHT DISCUSSIONS

Israeli couscous, dried tomatoes, roasted beetroot, sunflower seeds, feta and orange dressing. 7.45

OPTIONS: VE DF

Cotswold rarebit, devil mustard, roasted plum tomato, rocket. 6.95

OPTIONS: GF

Soup of the day served with your choice* of bread. 6.45

OPTIONS: GF DF

WHERE POSSIBLE WE WOULD BE DELIGHTED TO MAKE THESE DISHES DAIRY-FREE OR VEGAN FOR YOU.

SIDE ISSUES **OPTIONS: VE DF**

Bread of your choice with Netherend Farm Cotswold butter 1.95
FARMHOUSE, RYE, SOURDOUGH OR GLUTEN FREE
Sautéed potatoes, parsley butter, elephant garlic crisps. **GF** 2.95
Roasted winter vegetables infused with herbs. **VE GF** 2.95
Mixed leaves and citrus dressing. **VE GF** 1.95
Wilted winter greens. **GF** 1.95
Sweet potato fries, wasabi and butterbean dip. **VE GF** 1.95

NOTABLE SANDWICHES

Mint infused Beetroot, roasted butternut squash, oven dried tomatoes and rocket. **VE** 6.45

OPTIONS: GF DF

Egg and cress sandwich, with mustard mayonnaise. 6.45

OPTIONS: GF DF

CONCLUSIVE DESSERTS

Granny's baked rice pudding, blackberry compote. **GF** 5.95

Winter fruit pudding with Winstones vanilla ice cream. **GF** 5.95

Chocolate fondant, molten peanut butter core served with salted Winstones caramel ice cream. **N GF** 6.45

Affogato – espresso and Winstones vanilla ice cream. **GF** 3.95

OPTION: VE

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IN ADDITION TO OUR WONDROUS BREAKFASTS, BRUNCHES AND LUNCHES WE OFFER:

DAYLONG DELIGHTS

Served all day until 6pm

Because we believe every day deserves to be special, our selection changes daily. We can offer a most gratifying Soup of the Day; a range of nourishing yet stimulating Sandwiches, wondrous Salads and Savouries; and a collection of frankly irresistible Cakes and Pastries. Wherever possible, we source our ingredients and some finished foods from local artisan producers and suppliers who meet our ethical and quality standards. Many items are created and prepared in-house.

Please see our Board for the latest selection of delights.

TRIUMPHANT TEAS

Served from 3pm to 6pm

Afternoon Tea in its present form is said to have been invented by the aristocracy, desperate to fill the chronological void stretching between the end of luncheon and the beginnings of supper and/or dinner. For us, however, it can be the day's high point; with a choice of refreshing artisan teas from across the globe, serving soup, sandwiches, freshly-baked scones and pastries, glorious cakes, and the southwest's best cream and conserves.

Please refer to our Board or ask staff for details.

SUPREME SUPPERS

Served from 6pm

The precise timing of suppertime has often ignited controversy amongst arbiters of etiquette. To avoid confusion (and the alarming possibility of actual bunfights) we have unilaterally declared its official start as 6pm.

Moreover, because life's pleasures are almost always increased when enjoyed with others, all our supper dishes are designed for sharing.

Please see our separate SUPPER MENU for the most recent additions.

