

Who are we?

Serendipities is a social enterprise working with adults with additional needs, dedicated to creating and inspiring social change. We believe in equality for all, and everything that we do is to help build socially and environmentally sustainable communities. All our profits go into developing the skills & confidence of our members, individuals with additional needs, autism and mental health barriers. We are the safe training space of Uppertunity. Google us.

About our food

We aim to create a sustainable future not only for our members, but for our environment too.

We do this by using only plant based ingredients (yes, 100% vegan, but our food is for all!) and locally sourced wherever possible, and we aid in preventing food waste by using perishable food still fit for consumption that would otherwise go to waste. So some things on our menu change on a daily basis. This is where we get fun and experimental!

All our drinks are ethical and sustainable too.

The coffee and teas are traceable, with their profits made going to social causes.

Our recipes are our own and all made with love by our staff and volunteers.

Why are we awesome?

We are changemakers! We are people, community and environmentally led. We aren't fancy or "smanshy". Instead, we are an inclusive and open space for everyone, bringing the community together. We run evening events, helping to reduce isolation and increase community awesomeness. We offer "pay what you" can on our soups and hot drinks. We offer a free exhibition space for local artists. And we work with various other groups, creating waves of love!

How can you be awesome?

Simple. Buy our food. Experience our culture.

Taste yummy vegan food. Chat to us. Spread
the love. Repeat.

If you have a food aversion, please let us know and we will assist.

	All Day Breakfast	
	TOASTED BAC*N BAGEL & SYRUP	£3.00
	VEGAN BACON STRIPS TOPPED WITH MAPLE	
	SYRUP (CONTAINS GLUTEN & SOYA)	
	MORNING ROLL WITH 1 FILLING	£3.00
	MORNING ROLL WITH 2 FILLINGS	£4.00
	MORNING ROLL WITH 3 FILLINGS	£5.00
	CHOOSE FROM: VEGAN BACON WITH GRILLED	
	TOMATO, VEGAN LORNE, VEGAN SAUSAGE, VEGAN	
	HAM OR VEGAN BLACK PUDDING (CONTAINS	
	GLUTEN 8 SOYA)	
	ADD BAKED BEANS, HASHBROWN OR POTATO SCONE	£0.50
	SERENDIPITIES WEE WAFFLES	£3.00
	SERENDIPITIES WAFFLES	£5.00
	WAFFLES SERVED WITH FRUIT, ICE CREAM, SYRUP,	
	CHOCOLATE SAUCE & CREAM. ASK FOR	
	CHOCOLATE WAFFLES IF AVAILABLE. (CONTAINS	
	GLUTEN & SOYA)	
	FRENCH TOAST (SWEET)	£3.50
	2 SLICES OF BREAD GRILLED IN HOMEMADE	
	SAVOURY VEGAN 'EGGY' SAUCE, WITH FRUIT AND	
	SYRUP (CONTAINS GLUTEN & ALMONDS, GLUTEN	
	FREE OPTION).	
	FRENCH TOAST (SAVOURY)	£4.00
	2 SLICES OF BREAD GRILLED IN HOMEMADE	
	SAVOURY VEGAN 'EGGY' SAUCE, WITH BACON AND	
	SECRET BREAKFAST SAUCE (CONTAINS GLUTEN 8	
	ALMONDS)	
	BREAKFAST BURRITO	£4.50
	A UNIQUELY FOLDED WRAP WITH 2 MEATY VEGAN	
	FILLINGS, OUR SECRET BREAKFAST SAUCE AND	
	SCRAMBLED TOFU. CHOOSE FROM SAUSAGE,	
	LORNE OR BLACKPUDDING (CONTAINS GLUTEN &	
	SOYA)	
	WEE FRY UP	£7.50
	VEGAN SAUSAGES, VEGAN BACON, HOMEMADE	
	POTATO SCONE AND HASH BROWN, VEGAN BLACK	
	PUDDING, SECRET BREAKFAST SAUCE, SLICES OF	
	TOAST, BEANS, GRILLED TOMATO & MUSHROOM	
1	(CONTAINS GLUTEN & SOYA, GLUTEN FREE OPTION)	

Pies and Toasties		All Day Lunch	
MAC & CHEESE PIE	£2.00		PWYC
	£2.00	FRESHLY MADE BOWL OF SOUP SERVED WITH	PVVYC
OUR OWN HOMEMADE MAC AND CHE*SE IN A PIE		HOMEMADE CROUTONS AND BREAD. SEE SPECIALS	
(CONTAINS GLUTEN, SOYA, COCONUT & MUSTARD)		BOARD (BREAD CONTAINS GLUTEN, GF OPTION)	
CHEEKIN CURRY PIE	£2.00	THE SALAD OF THE DAY	£3.95
OUR HOMEMADE CHEEKIN CURRY MIX IN A PIE		LARGE BOWL OF THE SALAD OF THE DAY ON A	
(CONTAINS GLUTEN & SOYA)		BED OF LEAFY GREENS AND MIX SALAD. SEE	
		SPECIALS BOARD. (ASK FOR GLUTEN FREE)	
BREAKFAST PIE	£2.00	SERENDIPITIES MAC & CHEESE	£7.95
LAYERS OF VEGAN SAUSAGE, BEANS, SCRAMBLED		BAKED MAC & CHE*SE USING HOMEMADE VEGAN	
TOFU & TOPPED WITH A HASHBROWN (CONTAINS		CHE*SE SAUCE, GARLIC BREAD & MIX SALAD	
GLUTEN 8 SOYA)		(CONTAINS GLUTEN, COCONUT & SOYA)	
		VEGETABLE LASAGNA	£7.95
MINCE PIE	£2.00	HOMEMADE LASAGNA WITH VEG, HOMEMADE	
		TOMATO SAUCE AND HOMEMADE CHE*SE SAUCE,	
HOMEMADE VEGAN MINCE, ONION AND GRAVY		SERVED WITH MIX SALAD AND HOMEMADE GARLIC	
FILLING IN A PIE		BREAD (CONTAINS GLUTEN & SOYA)	
(GLUTEN & SOYA)		WASTE NOT CHEESY CASSEROLE	£6.95
	+£2.00	HOMEMADE LAYERED BAKED CASSEROLE DISH	
MAKE A PIE A MEAL BY ADDING GARLIC BREAD	. 22.00	USING A MIX OF VEG AND LENTILS, TOPPED WITH	
AND SIDE SALAD OF THE DAY		SLICED POTATOES & GRILLED CHE*SE, SERVED	
	£3.00	WITH MIX SALAD AND HOMEMADE GARLIC BREAD (CONTAINS MUSTARD, BREAD CONTAINS GLUTEN)	
CHEESE TOASTIE	25.00		
TRADITIONAL GRILLED CHE*SE TOASTIE WITH A		Signature Filling	
SIDE SALAD AND CRISPS (CONTAINS GLUTEN &		CHOOSE A BAKED POTATO, WRAP OR BAGEL. ALL	
COCONUT)		COME WITH SALAD OF THE DAY, OR HAVE YOUR	
	£4.00	FILLING WITH AN EXTRA LARGE SALAD OF THE DAY	,
CHEESE AND HAM TOASTIE		CORONATION CHEEKIN	£5.95
TRADITIONAL GRILLED CHE*SE AND VEGAN HAM		CREAMY INDIAN STYLE VEGAN CHICKEN, HOMEMADE	=
TOASTIE WITH A SIDE SALAD AND CRISPS		CHUTNEY, FRESH SPINACH & HUMMOUS (CONTAINS	
(CONTAINS GLUTEN & COCONUT)		GLUTEN, MUSTARD & ALMONDS)	
	+£0.50		
ADD CHUTNEY, TOMATO, PICKLED ONION AND/OR GHERKINS.		CHUNKY CHICKPEA TOONA	£5.95
Platter for One		CHICKPEA MIX TO SIMULATE CREAMY TUNA WITH	
Flatter for Otte		FRESH SPINACH AND HUMMOUS (GLUTEN FREE &	
PLATTER FOR ONE	£7.95	SOYA FREE. CONTAINS MUSTARD)	
5 DIFFERENT VEGAN CHE*SES SERVED WITH			
CRACKERS, CHUTNEY AND A MEDITERRANEAN		MEDITERRANEAN VEG	£5.95
SKEWER (GLUTEN FREE, CONTAINS SOYA &		MIXED BAKED MEDITERRANEAN VEGETABLES WITH	
COCONUT. CRACKERS CONTAIN GLUTEN)		HERBS AND GARLIC, FRESH ROCKET AND GREEN	
		PESTO (GLUTEN FREE & SOYA FREE)	

Sweet Treats		Coffees	
SEE OUR CAKE DISPLAY FOR OUR HOMEMADE		AVAILABLE MILKS: OAT, SOYA, ALMOND, COCONUT,	
CAKES WHERE WE GET CREATIVE WITH		HAZELNUT AND PEA	
INGREDIENTS (GLUTEN & SOYA FREE OPTIONS)	AMERICANO	£1.90	
ICE CREAM SUNDAE	£2.50	ESPRESSO	£1.90
2 SCOOPS OF VEGAN ICE CREAM, WITH HOMEMADI		FLAT WHITE	£2.35
FRUIT COMPOTE AND TOPPED WITH SQUIRTY		CAPPUCCINO	£2.65
CREAM (GLUTEN FREE)		LATTE	£2.65
ADD 3 TOPPINGS	£1.00	ICED LATTE	£2.80
CHOOSE FROM OREO CRUMBLE, BISCOFF		COLD COFFEE WITH CRUSHED ICE, CHOICE OF	
CRUMBLE, MARSHMALLOW, WHITE CHOCOLATE		YOUR MILK AND TOPPED WITH CREAM	
CHIPS, BISCOFF SPREAD OR CHOCOLATE SAUCE		мосна	£2.80
		SYRUPS	£0.50
PUPMEAL (ALL VEGAN)	£4.00	CHOCOLATE COOKIE, CARAMEL, SALTED CARAMEL,	
A DOG FRIENDLY MEAL CONTAINING A HOMEMADE		VANILLA, HAZELNUT, TOFFEE APPLE, MAPLE SPICE,	
CUPCAKE TOPPED WITH A DOGGIE TREAT,		CURAÇAO TRIPLE SEC (ORANGE), CREME BRÛLÉE,	
RAMEKIN OF CREAM AND A DOG CHEW TREAT		FOREST NOIRE, TOASTED MARSHMALLOW, MINT	
Cold Drinks		HOT CHOCOLATE	£2.40
JAZZED UP SPRITZER	£2.50	25p MARSHMALLOWS/WHIPPED CREAM	each
OUR SPECIAL BLEND OF CORDIAL (ELDERFLOWER	,	Speciality Drinks	
OR RASPBERRY & LEMON, OR BLUEBERRY &		COOKIES AND CREAM	£3.50
BLACKCURRANT, OR GINGER) WITH CRUSHED ICE,		YOUR CHOICE OF COFFEE OR HOT CHOCOLATE,	
SODA WATER & FRUIT		BLENDED WITH MARSHMALLOW SYRUP AND	
COLD CANS (SPARKLING)	£1.80	TOPPED WITH OREO'S AND CREAM	
KARMA COLA , PASSION FRUIT & MANGO, APPLE &	L 1.00	MARVELOUS MINT	£3.50
RHUBARB, LEMON, ORANGE, GINGER BEER		YOUR CHOICE OF COFFEE OR HOT CHOCOLATE,	
RHODARD, LEMON, GRANGE, GINGER BEER		BLENDED WITH FROSTED MINT SYRUP AND	
FRESH ORANGE OR APPLE JUICE (SEASONAL)	£1.50	TOPPED WITH MINT CHOCOLATE AND CREAM	
Teas		CREME BRULEE	£3.50
REGULAR BREAKFAST TEA (CUP/POT) £1.8	85/£2.50	YOUR CHOICE OF COFFEE OR HOT CHOCOLATE,	
SPECIALITY TEAS (CUP/POT) £18	85/£2.50	BLENDED WITH CREME BRULE SYRUP AND TOPPED	
EARL GREY, BLACK LEMON, CRANBERRY ROSE		WITH BISCOFF COOKIE AND CREAM	
GREEN, ROOIBOS, STRAWBERRY OLD LOVE, LIFE'S	CHOCOLATE ORANGE SURPRISE	£3.50	
A PEACH, PEPPERMINT, CHAI, LEMONGRASS &	YOUR CHOICE OF COFFEE OR HOT CHOCOLATE,		
GINGER, RHUBARB SPRITZER, MELON & MINT, PEAR	BLENDED WITH CITRUS SYRUP AND TOPPED WITH		
& CINNAMON, CHAMOMILE, STRAWBERRIES &		ORANGE CHOCOLATE AND CREAM	
CREAM.		GINGERBREAD GINGERNESS	£3.50
CHAI TEA LATTE	£2.50	YOUR CHOICE OF COFFEE OR HOT CHOCOLATE,	
CHAI TEA BREW BLENDED WITH YOUR CHOICE OF		BLENDED WITH GINGERBREAD SYRUP AND TOPPED	
MILK, MIXED WITH CINNAMON SYRUP		WITH GINGER NUT COOKIE AND CREAM	