

House salads daily – all *VG/GF*

**Crunchy slaw with spring onion, dried fruit & lemon dressing**

**Mediterranean super greens with olives, sun-dried tomatoes & nettle ginger dressing**

**Three beans with coriander & apricot balsamic drizzle**

**Tricolour quinoa with tomatoes, red peppers & mango lime dressing**

Teatime or Pudding - cakes *such as*

**Blackcurrant crumble slice VG/GF**

**Lemon slice V/ GF**

**Caramel shortcake V/GF**

**Chocolate brownie V/GF**

**Banana & dark chocolate VG**

**Iced coffee slice V/GF**

**Maple pecan slice VG/GF**

**Rhubarb slice**

**Mini cupcakes**

Weekend brunch (Sats only) -

**Avocado and edamame bean smash on sourdough VG/GF £8**

**Mushroom & cashew pie with house salad bowl – VG/GF £11**

***Service:***

*Please communicate food allergies clearly to staff team*

*A 10% service charge added to eat-in orders.*

Market Salads daily – such as

Winter slaw with dried cranberries

Watermelon, spring onion and feta

Mixed bean & coriander

Watercress, cucumber and walnut

Chutney & pickle pots daily– such as

Mango chutney and pickled cucumber

Tomato chutney and gherkin

Apple chutney and silverskin onion

Weekend brunch (Sats only) -such as

Smashed avocado and edamame bean toast with chilli topping (vegan)

West country sausage and mustard mayo served warm in a brioche bun (GF option)

Vegan sausage and vegan mayo served warm in a brioche bun (vegan)

Teatime or Pudding

House range of distinctive cakes such as

Cupcakes - mix of flavours

Blackcurrant crumble slice (GF/vegan)

Caramel shortcake or Chocolate Brownie (GF)

Red velvet cake (vegan)

Iced coffee slice or maple pecan flapjack (GF)

Lemon & elderflower mini loaf

Morning start /Eleveneses

Pain au chocolat or croissant £3

Distinctive cakes on the counter – GF & vegan options

Greek yoghurt, honey and granola topping (GF) £4

Cheese Scone with butter or soft cheese £4

Small plates

House houmous and crudités (vegan/GF) £6

Sausage roll with chutney & pickle pot (GF option) £8

Cheese & onion pasty with chutney & pickle pot (GF option) £8

Spinach & butternut ‘sausage’ roll with chutney & pickle pot (vegan/GF) £8

‘Curry in a hurry’ pasty with chutney & pickle pot (vegan/GF) £8

#### Clifton boards £10

Cheese & Tomato Quiche and garden salad bowl (GF option) £10

Bacon & Cheddar Quiche and garden salad bowl (GF option) £10

Mushroom & cashew pie and garden salad bowl (vegan option) £10

#### West Country board

West Country Cheddar, house houmous, pickles pot and bread roll (GF option) £11

#### Bowl of goodness - soup and roll £5

Tomato and red pepper soup with bread roll (vegan /GF option)

#### EMZI MENU - EXTRAS

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Tomato chutney and gherkin

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##### Weekend brunch (Sats only) -such as

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Cupcakes - mix of flavours

Blackcurrant crumble slice (GF/vegan)

Caramel shortcake or Chocolate Brownie (GF)

Red velvet cake (vegan)

Iced coffee slice or maple pecan flapjack (GF)

Lemon & elderflower mini loaf



Menu