

# THE GROCER AT 15 TAKE AWAY MENU



Our sourdough is baked at our micro bakery, its slowly fermented over three days, made from Artisan grade flour from Shipton Mill, handmade and baked fresh every day.  
No additives or improvers, just natural ingredients, pick up a loaf from The Grocer at 2!

## ALL DAY BREAKFAST

Grocer bacon sandwich with homemade tomato chutney	7.50
Add a fried egg	9.50
Granola, greek yoghurt, banana, blueberries + pomegranate seeds drizzled with honey - N/V	6.00
Toasted banana bread with butter - V	5.50
Add greek yoghurt + blueberries	7.50
Avocado, feta, cherry tomatoes, chilli, lime + pumpkin seeds - V	8.00
Add a fried egg	10.00
Bagel with smoked salmon, cream cheese, cucumber + lemon	8.50

## SANDWICHES + TOASTIES

Poached chicken, cucumber + red onion, peanut dressing sandwich - N	8.00
English ham + Godminster vintage organic cheddar	8.00
Panko aubergine, Godminster vintage organic cheddar, kimchi	8.00
Roasted red pepper, avocado + cashew nut pesto - N/VE	8.00
Tuna mayo + Godminster vintage organic cheddar	8.00

## SEASONAL SALAD BOXES

Served from 11:30am	
Small box ( 3 choices) / Large box (4 choices) to mix & match from options below	8.95 / 10.50
Roasted aubergine, garlic yoghurt, za'atar + pomegranate seeds - S/GF/V	
Chargrilled broccoli, chilli, ginger, garlic + soy - GF/VE	
Basmati rice, chickpeas, currants, cashew nuts, coriander + parsley - N/GF/VE	
Smacked cucumber salad with sumac onions and radish - GF	
Green beans with chives, hazelnuts, orange zest, walnut oil - N/GF/VE	
Add to salad plate	
Avocado	4.20
Chorizo sausages	4.20
Poached chicken	5.00
Tuna mayo	4.20

## GROCER HOMEMADE SOUP

Seasonal homemade soup served with toasted sourdough

## JUICE

Fresh orange/apple	5.75
Carrot, apple, lime + ginger	
Passionfruit, apple + lemon	
Apple, celery, cucumber, ginger, lemon + mint	

OUR KITCHEN CLOSSES AT 4PM & 3:30PM ON SUNDAYS | CARD PAYMENTS ONLY

V - Vegetarian | VE - Vegan | N - Nuts | GF - Gluten Free | S - Sesame | Gluten free bread available  
For additional allergen information, please ask a member of our team