

# THE GROCER AT 15



## BREAKFAST

Toasted sourdough with cultured butter + Carved Angel raspberry jam or marmalade — V	3.75
Cacklebean boiled eggs + sourdough soldiers — V	5.95
Grocer bacon sandwich with homemade tomato chutney	6.5
Toasted banana bread with butter — V [Add greek yoghurt + blueberries]	5.5 [7.5]
Greek yoghurt, apple, blueberries + pomegranate with maple syrup and pistachio — N/V	7
Granola, greek yoghurt, banana, blueberries + pomegranate seeds drizzled with honey — N/V/S	7.5

## PASTRIES

Croissant	2.5
Pain au chocolat	3.25
Pain au raisin	3.25
Almond croissant	3.25
Chocolate almond croissant	3.25

## ON TOASTED SOURDOUGH

Banana, peanut butter + pecans — N	6.5
Avocado, feta, chilli + lime — V [Add a fried egg]	8 9.5
Tuna mayo, avocado + mango chutney	11
Pan fried chorizo sausage with fried eggs + tomato chutney	12
Beef mince with piccalilli + Godminster cheddar	12
Burrata, cherry tomatoes, olives + cashew nut pesto — V/N	12

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

## SEASONAL SALADS

Served from 11.30am

Small plate — choice of 3 salads	12
Large plate — choice of 4 salads	14

Roasted aubergine with garlic yoghurt, za'atar + pomegranate seeds — S/GF/V	
Chargrilled broccoli with chilli, ginger, garlic + soy — VE/GF	
Basmati rice, chickpeas, currants, cashew nuts, coriander + parsley — N/GF/VE	
Roasted carrot with yoghurt, cinnamon, honey + coriander — GF/V	
Roasted cauliflower with pomegranate seeds, hazelnuts, parsley + maple syrup — N/GF/VE	
Roasted peppers with garlic, capers, pecorino + fig balsamic — GF/V	
<b>Add to your salad plate</b>	
Avocado	3.5
Halloumi	3.5
Poached free range chicken	3.5

## TOASTIES

Served with mixed leaves and tomatoes

English ham + Godminster vintage organic cheddar	8
Mozzarella, vine tomato + cashew nut pesto — V/N	8
Roasted aubergine, Kinda Co vegan cheese + cashew nut pesto — VE/N	8

## SOUP

Seasonal homemade soup served with sourdough	6.95
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## CAKES

Cannoli — N/GF	2.5
Pastel de nata	2.5
Flapjack — VE/S	3
Chocolate, raspberry + coconut bar — VE/N	3.5
Salted chocolate brownie — GF	4
Carrot cake — N	4.75
Passionfruit meringue cake	4.75
Moroccan orange cake — N/GF	4.75
Chocolate guinness cake	4.75
Coffee + walnut cake — N	4.75
Chocolate fudge cake — VE	4.75

## JUICE

Carrot, apple, lime + ginger	4.5
Passionfruit, apple + lemon	4.5
Apple, celery, cucumber, ginger, lemon + mint	4.5

OUR KITCHEN CLOSSES AT 4PM

CARD PAYMENTS ONLY

10% discretionary service charge will be added