

# LE PAIN QUOTIDIEN

Our name means "the daily bread." We bake our organic bread from scratch every day and we support organic and local agriculture whenever possible.

## Lunch & Dinner

### Specials



#### Chilli Sin Carne

vegan chilli with fresh guacamole, soya sour cream, diced tomatoes and spring onions 11.95

#### Baker's Lunch

Bowl of soup with 1/2 tartine of your choice 10.45  
supplement for lobster & prawn toast 4.95

#### Warm Grains Bowl with

**Heirloom Carrots and Harissa**  
quinoa and farro, cucumber, beetroot caviar, red cabbage and coriander 11.45

### Tartines

A traditional open-faced sandwich.  
Because our ingredients look too delicious to hide..  
*Gluten free bread available\**

#### Heirloom Carrots & Hummus Tartine

avocado, red cabbage, chia seeds, black pepper 7.95  
add chicken 3.45

#### Smoked Salmon, Ricotta & Avocado

with courgette, seeds and chives 10.45



#### Avocado Toast

smashed avocado, seeds, citrus cumin salt, lemon juice and olive oil 8.45  
add feta 2.95  
add chicken 3.45

#### Smoked Chicken "Club"

with roasted chorizo crisps, egg and smoky aioli 10.45

#### Lobster & Prawn Toast

hand picked lobster, king prawns, beetroot hummus, radish & aioli dressing 15.95

#### Chicken, Feta & Avocado

with tomato, seeds, harissa oil and coriander 10.95

### Salads



#### Lebanese Mezze

chickpea hummus, beetroot hummus, falafel and olives, served with our Lebanese flatbread 12.45

#### Smoked Chicken Cobb

mixed leaves, crispy prosciutto, egg, Stilton, tomatoes and mustard vinaigrette 12.45

#### Tuna

mixed leaves, egg, olives, cucumber, radish, basil & mustard vinaigrette 11.45

### Shared Plates

Perfect for sharing as a starter and ideal with a glass of wine!

#### Mixed

A selection of continental and British charcuterie and cheeses from artisan producers 15.95

#### Charcuterie

a selection of continental and British charcuterie from artisan producers 15.95

#### Cheese

a selection of continental and British cheeses from artisan producers 15.95



#### Hummus

green pea, beetroot and chickpea hummus, served with vegetable crudité 12.95

Enjoy any Sharing Plate with a 1/2 price bottle of wine.  
Available Everyday, after 5pm.

### Afternoon Tea

Served from 3pm.

Two 1/2 tartines, two regular hot beverages with a scone and tart of your choice 24.95  
add 2 glasses of Prosecco 9.95  
add 2 glasses of English Sparkling wine 15.95

### Sides



Mixed Olives 3.95



Hummus 4.45



Roasted Vegetables 4.45



Seasonal Salad 3.95



Guacamole 3.95



Roasted Potatoes 4.45

Mashed Potato 4.25



Beetroot Hummus 4.45

### Hot Dishes

#### Chicken & Leek Pie

served with roasted potatoes, carrots, French beans 13.45

#### Smoked Chicken

#### Caesar Brioche Bun

smoked chicken, parmesan, aioli and home pickled red onion in a brioche bun served with roasted potatoes 14.95



#### Vegan Cauliflower and Butternut Coconut Curry

served with spicy mango chutney and ancient grains 12.45

#### British Steak & West

#### Country Ale Stew

slow cooked British steak and Devon Stout stew served with creamy mashed potato 14.75



#### Vegan Ragu

spelt pasta with vegan Bolognese made with tofu mince, fresh basil & herbs 14.95

#### Organic Spelt Risotto

creamy risotto with parmesan, roasted almonds, basil oil & chives 14.95  
add grilled sea bass 6.95  
add smoked salmon 5.45  
add hand picked lobster meat 8.95

#### Heritage Tomato Pizzette

toasted Focaccia base, topped with grilled Mozzarella di Bufala and freshly cut heritage tomatoes. Served with a seasonal side salad 13.45

A discretionary service charge of 12.5% will be added to the bill.

\*Food allergy? Let us know. All our dishes are prepared in a gluten-rich environment.

If you have any special dietary requirements including allergens please speak to your server  
lepainquotidien.co.uk @lepainquotidien @lepainquotidienuk @lpquk



100% Vegan