

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.

Breakfast

Specials

Crunola™ Banana Split
coconut, organic yoghurt, banana, organic Crunola™, blueberries, turmeric & mint 6.95

Mushroom Toast
mushroom duxelles, goat's cheese, organic pesto rosso, rocket, tomatoes & lemon 8.45

Scrambled Egg Toast
organic scrambled egg, avocado, tomatoes, organic pesto rosso, chives, coriander and a wedge of lemon served with a harissa oil 9.45

Organic Eggs

All eggs are cooked fresh to order, and are served with our freshly baked organic bread

Two Boiled Eggs 5.95

Scrambled Eggs
with grilled mushroom 7.95
with crispy Serrano ham 8.45
with smoked salmon 8.95

Baked Organic Omelettes

Served with a seasonal salad

Super Greens and Ricotta 9.95

Wiltshire Ham and Cheddar 10.95

 **Avocado Toast**
homemade guacamole, organic superseeds, citrus cumin salt, lemon juice and olive oil 8.45
add feta 2.95
add chicken 3.45

1/2 Avocado Toast & Organic Scrambled Eggs 9.95
with smoked salmon 10.95

LPQ English Breakfast
homemade beans, organic baked egg and smoked dry cured bacon with spelt toast & harissa 10.95

Bowls

Organic Gluten Free* Porridge 4.45

choose from
honey & banana
stewed fruit
organic superseeds
vegan option available

Granola Parfait
organic gluten free* granola and organic yoghurt, topped with fresh fruit 5.45

 **Fruit Salad**
freshly cut mango, pineapple, melon and berries 4.95

Chia Seed Pudding & Flowerola
puffed brown rice, lavender, beet flakes, dark chocolate, strawberries and blueberries 6.95

Breakfast Bowl
organic scrambled eggs, avocado, organic ancient grains, radish, sprouting purple amaranth 9.45

Breakfast Sides

 Side of our Organic Bread 2.95

 Avocado 3.45

 Mushrooms 4.45

 Homemade Quacamole 3.95

Feta Cheese 4.45

Wiltshire Ham 4.90

Organic Gouda 4.95

Smoked Salmon 5.45

Organic Bakery

Warm Belgian Waffle
served with warm chocolate sauce 4.95

Toasted Organic Croissant with Ham & Cheese
freshly baked, served with a mixed leaf salad 5.45

Baker's Breakfast
choice of organic croissant or organic pain au chocolat with an assortment of our favourite organic breads, orange juice and an organic regular hot beverage 7.95

Gluten free bread available*

Organic Pastries

Croissant 2.95

Pain au Chocolat 2.95

Raisin Danish 2.95

Almond Croissant 3.45

Muffins 3.45
apple and cinnamon
chocolate & banana
 blueberry

Manhattan Chocolate Chip Cookie 3.45

Scones and Brioche

Baked extra-large for extra goodness

Savoury Cheddar and Mustard Scone
served toasted with organic Gouda 4.45

Traditional Baked Scone
with organic jam and fresh whipped cream 4.45

Spelt and Quinoa Scone
with currants and almonds, blueberry jam and ricotta 4.95

Butter Brioche 2.95

Our Promise To You

From organic fields straight to your plate, we are committed to offering you as many plant-inspired, organic options as possible. We make our organic bread and viennoiseries to our exclusive recipes. And we're proud to source eggs, yoghurts, cereals, soups and beverages directly from organic farms. We believe that what's good for you and good for the planet is simply good.

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  @lpqk

 100% Vegan

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Lunch & Dinner

Specials

 **Avocado Superseed Salad**
avocado, courgettes, radish, cucumber,
blueberries, organic superseeds, mixed leaves,
mustard vinaigrette 10.95

Belgian Style Croque-Monsieur
toasted organic sourdough wholewheat bread,
Wiltshire ham, organic Gouda cheese, mixed
leaf salad & organic tomato ketchup 12.45

 **Vegan Sharing Plate**
homemade guacamole, organic hummus
and beetroot caviar served with organic
Lebanese flatbread 8.95

Tartines

A traditional open-faced sandwich.
Gluten free bread available *

 **Avocado Toast**
homemade guacamole, organic superseeds,
citrus cumin salt, lemon juice and olive oil 8.45
add feta 2.95
add chicken 3.45

**Smoked Salmon,
Ricotta and Avocado**
with courgette, organic superseeds
and chives 10.45

Chicken, Feta & Avocado
with tomato, organic superseeds, harissa oil
and coriander 10.95

Smoked Chicken "Club"
with roasted chorizo crisps, organic egg and
smoky aioli 10.45

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

Sides

 Side of our Organic Bread 2.95

 Mixed Olives 3.95

 Avocado 3.45

 Seasonal Salad 3.95

 Homemade Guacamole 3.95

Mashed Potato 4.25

 Organic Hummus 4.45

 Beetroot Hummus 4.45

 Roasted Baby Potatoes 4.45

 Roasted Vegetables 4.45

Hot Dishes

Mushroom Toast
mushroom duxelles, goat's cheese,
organic pesto rosso, rocket,
tomatoes & lemon 8.45

 **Chilli Sin Carne**
vegan chilli with homemade guacamole,
soya sour cream, diced tomatoes and
spring onions 11.95

 **Vegan Cauliflower & Butternut
Coconut Curry**
served with spicy mango chutney and
organic ancient grains 12.45

Heritage Tomato Pizzette
toasted focaccia base, topped with grilled
Mozzarella di Bufala DOP, freshly cut heritage
tomatoes, served with a seasonal side salad
13.45

Chicken and Leek Pie
served with roasted potatoes, carrots
and French beans 13.45

**British Steak and West
Country Ale Stew**
slow cooked British steak and Devon Stout
stew served with creamy mashed potato 14.75

**Smoked Chicken
Caesar Brioche Bun**
smoked chicken, Grana Padano, aioli
and pickled red onion in a brioche bun
served with roasted potatoes 14.95

 **Vegan Ragu**
spelt pasta with vegan Bolognese made with
tofu mince, fresh basil and herbs 14.95

Organic Spelt Risotto
creamy risotto with Grana Padano,
roasted almonds, basil oil & chives 14.95
add smoked salmon 5.45
add hand picked lobster meat 8.95

Seasonal Soups

Daily selection of soups served
with fresh breads

 **Bowl of Organic Soup** 6.45

Baker's Lunch
bowl of organic vegan soup with
1/2 tartine of your choice 10.45
supplement for lobster
& prawn toast 4.95

Salads

Smoked Chicken Cobb
mixed leaves, crispy Serrano ham, Stilton,
tomatoes and mustard vinaigrette 12.45

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

 **Lebanese Mezze**
organic hummus, beetroot hummus, organic
falafel and olives served with our organic
Lebanese flatbread 12.45

Shared Plates

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

Mixed
a selection of continental and British meats
and cheeses from artisan producers 15.95

Charcuterie
a selection of continental and British meats
from artisan producers 15.95

Cheese
a selection of continental and British chesses
from artisan producers 15.95

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