

# LE PAIN QUOTIDIEN

## breakfast

### Maple Quinoa Porridge

organic, gluten-free porridge made with organic oat milk, banana, blueberries, pomegranate with pecans and maple syrup 5.95

## lunch

### Toasted Autumn Veg & Feta Tartine

hummus, roasted autumn roots, feta cheese & basil dressing 12.95

## hot dish

### Warm Autumn Grain Salad Bowl

organic spelt & quinoa with roasted autumn roots, pecans & soft goats cheese on a bed of rocket & baby kale 11.95

## meze

### Lebanese Platter

organic hummus, beetroot hummus, organic falafel, olives served with our organic Lebanese style flatbread 12.95

## desserts

### Baked Apple

wrapped in puff pastry served with cream 5.95

### Raw Nut Cakes 5.95

passion fruit & beetroot • salted caramel

## warm drinks

### Hot Organic Spiced Apple 4.95

organic apple juice, spiced with citrus, cinnamon & star anise

### Organic Speculoos Steamed Milk 3.10

flavoured with our cinnamon cookie spread

### Organic Noisella Steamed Milk 3.10

the nutty flavour of hazelnuts with rich Belgian chocolate

### Cinnamon & Apple Steeper 3.10

### Lemon, Honey & Ginger Steeper 3.10

*Ask for our non-dairy milk alternatives.*



Vegan






Gluten-free bread available



Recycled Paper

Allergen information is available. Please advise your server of any special dietary or allergen requirements.

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A discretionary service charge of 10% will be added to the bill.