# $T_{\text{ill}} nch = 12pm - 3pm$



We make everything from scratch in our kitchen to create our menus. We're particularly proud of sourcing as much of our ingredients from local, ethical or organic suppliers. We hope you enjoy what we have created today.

Sample Menu \*gf-gluten free, gfa-gf available, vg-vegan, v-veggie,

cn-contains nuts

## Seasonal Soup

with Homemade Malt Loaf Bread - see board (gfa, vg) £5.50

# Ouiche of the Week

with Salad Leaves & Slaw - see board (v) £8.00

### Spinach & Potato Vegan Pie

with Turmeric Rice, Seasonal Greens & Raita (vg)

#### The Warren Sandwich

Marinated Tofu (vg) or Halloumi (v), Pickled Red Cabbage, Beetroot Ketchup, Greens & Aioli with Salad Leaves & Slaw (gfa, vga/v) £7.50

# Asparagus & Wild Garlic Pesto Blaencamel Potato Salad

with Goats Cheese & Walnuts (gf,cn,vga) £8.50

# Bacon, Avocado & Halloumi Bun

with Wedges, Tomato Relish & Slaw (gfa) £12.95

> Sides: Wedges & Aioli - Halloumi Salad - Hummus & Flatbread All £4 each









# Good or bad we'd love to hear your feedback

Please advise our staff if you have any food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts &/or seeds.