



TARTINES

Any tartine can be made with buckwheat bread ^{GF}

AVOCADO TOAST ^{VG}	8 ⁵⁰
Smashed avocado, baked seeds, chilli flakes, mustard cress, on toasted wheat	
+ Organic poached egg	2 ⁵⁰
ORGANIC EGG & SALMON SALAD	10 ⁵⁰
Hot smoked salmon, spiced egg mayo, pickled red onion and mustard cress, on toasted wheat	
SMOKED SALMON CALIFORNIA	10 ⁵⁰
With chive cream cheese, pickled cucumber, radish and dill, on carrot rye	
CHICKEN CLUB	11 ⁵⁰
Smoked chicken and crispy bacon with apple and tarragon crème fraiche, on carrot rye	
MINT PEA & ASPARAGUS ^{VG}	9 ⁷⁵
With hummus, marinated beetroot, toasted seeds and Prosciutto, on toasted wheat	
KING CRAB	12 ⁵⁰
Chilli and lime mayonnaise, capers, tarragon, cucumber and asparagus, on carrot rye	

SANDWICHES

CHIMICHURRI RARE BEEF	14 ⁵⁰
With remoulade, marinated beets, cucumber, Taleggio and Parmesan, on a toasted seeded demi-baguette	
RAINBOW ROASTED VEGETABLE ^{VG / N}	13 ⁵⁰
With red pepper hummus, micro basil, Prosciutto and pesto, on a toasted seeded demi-baguette	
V.L.T. BUN ^{VG}	8—
Marinated organic tempeh, avocado, truffle mayo, Prosciutto, plum tomato and baby gem, in a sweet potato brioche	
CHICKEN & PORCINI FOCACCIA	12 ⁵⁰
Free-range chicken breast with a creamy wild mushroom and truffle sauce	
GRILLED CHEESE & LEEK CROQUE	12 ⁵⁰
Cheddar and aged Gouda, on white sourdough	
+ SMALL SOUP	3—
Add a small soup of the day to any of our tartines or sandwiches	

SIDE ORDERS

NOCELLARA OLIVES ^{VG}	4 ⁵⁰
SOURDOUGH BREAD ^{VG}	3 ⁵⁰
LEAF & HERB SALAD ^{VG}	4—
DIPS WITH TOASTED BREADS ^{VG}	4 ⁵⁰
A choice of either:	
• Guacamole	• Red pepper hummus
• Babaganoush	• Mint pea hummus
SEVERN & WYE SMOKED SALMON	5 ⁵⁰
DUCK PARFAIT	6—
With marmalade and toasts	

SALADS

Served with sourdough or buckwheat bread ^{GF}

LONG SUMMER PANZANELLA ^{VG / N}	10 ⁵⁰
Green beans, artichokes, roast peppers, onion, tomatoes, radish, croutons and pesto	
VEGGIE & GRAIN BOWL ^{VG}	11 ⁵⁰
Minted pea bulgur wheat, red pepper hummus, asparagus, beets, new potatoes, beans, and toasted seeds	
SMOKED CHICKEN CAESAR	12 ⁵⁰
Baby gem, crispy bacon, croutons, anchovies, Parmesan crisp and roast garlic aioli	
SALMON NICOISE	13 ⁵⁰
Baby gem and spinach with new potatoes, pickled red onion, olives, tomatoes, organic egg and mustard dressing	
Add to any salad:	3 ⁵⁰
+ AVOCADO (half)	
+ FREE-RANGE CHICKEN	
+ HOT SMOKED SALMON	

HOT DISHES

Served with sourdough or buckwheat bread ^{GF}

ORGANIC SOUP OF THE DAY ^{VG}	6 ⁵⁰
BAKED FRENCH ONION SOUP	8 ⁵⁰
With Cheddar and Parmesan croutons	
RED PEPPER, LEEK & FETA QUICHE	9 ⁵⁰
With minted pea bulgur wheat and mixed leaves	
SPINACH & PINE NUT SWIRL ^{VG / N}	9 ⁵⁰
With minted pea bulgur wheat and mixed leaves	
LENTIL & ROAST TOMATO DHAL ^{VG}	10 ⁵⁰
Organic dhal with tomato, baby spinach and toasted pumpkin seeds	
SAFFRON CHICKEN TAGINE	13 ⁵⁰
With apricot, chickpeas and Greek yoghurt	
CHILLI SIN CARNE ^{VG}	11 ⁵⁰
Five bean stew with soya yoghurt and guacamole	

TO SHARE

ORGANIC BREAD & DIPS ^N	12 ⁵⁰
Hummus, babaganoush, romesco and olives	
LE PAIN QUOTIDIEN MIXED BOARD ^N	16 ⁵⁰
Cheeses, meats, olives, dips and breads	
CHEESE BOARD	14 ⁵⁰
Bath Blue, Black Bomber Cheddar, Taleggio, crackers and wafers	
BUTCHER'S BOARD	14 ⁵⁰
Duck parfait, Parma ham, fennel salami, onion marmalade and breads	

PATISSERIE

ORANGE POLENTA CAKE ^{VG / N / GF}	4 ⁵⁰
CARROT CAKE ^{VG / N}	4 ⁵⁰
APPLE UPSIDE-DOWN CAKE	5 ⁷⁵
CHOCOLATE & ORANGE CHEESECAKE	5 ⁷⁵
LEMON TART	5 ⁵⁰
STRAWBERRY CREAM TART	6—
BAKEWELL TART ^N	5 ⁷⁵
CHOCOLATE & SALTED CARAMEL TART ^{VG}	6 ⁵⁰
RASPBERRY & WHITE CHOCOLATE TART	6 ⁵⁰
MERINGUE & SEASONAL FRUIT	6—
With cream, mango and raspberry coulis	
CHOCOLATE BROWNIE ^{GF}	3 ⁷⁵
CRANBERRY & OAT COOKIE ^{VG / GF}	3 ⁵⁰
DARK CHOCOLATE COOKIE ^{VG / GF}	3 ⁵⁰
FRESH BAKED BUTTERMILK SCONES WITH CREAM & JAM (plain or sultana)	4 ⁷⁵
BAKED PAIN PERDU PUDDING	6 ⁵⁰
With clotted cream	

PATISSERIE & HOT DRINK

7—

Pair any of our cakes, tarts, brownies or cookies with any organic tea or coffee

BREAD END WAFFLES

A Belgian tradition, homemade with our organic sourdough bread ends, which are soaked overnight and added to our batter

+ Banana, Noisella, yoghurt, honey, nuts and cacao ^N	8 ⁵⁰
+ Wild mushroom and Porcini sauce with organic poached egg and fresh chives	11 ⁵⁰

We want to create healthy food that is good for our guests and the planet. We are Food Made Good members of the Sustainable Restaurant Association.



Our meat is all from free range British farms and our fish is approved by the Marine Stewardship Council. Our eggs are organic and sourced from British farms.

VG = VEGAN / N = CONTAINS NUTS / GF = GLUTEN FREE

Before you order, please let us know if you have any allergies or intolerances. We're a bakery so items that don't contain gluten may contain traces. We mark GF on all our bakery and patisserie and serve GF bread which can replace any toast or bread.

Service is not included. We'll add a discretionary service charge of 10% for groups of five or more.