

- 3.00 2 SLICES OF ORGANIC TOAST / TEACAKES w/ homemade jam, nut butter (peanut / hazel nut) or honey / butter available on request
- 3.50 ORGANIC OATS & MAPLE SYRUP w/ milk | 1.00 add fruit compote / seeds / granola dust
- 3.75 TODAY'S PORRIDGE - see whiteboard for today's composition
- 3.50 #15 ORGANIC GRANOLA | 1.00 add fruit compote / seeds / granola dust **Breakfast**
served all day

- 5.75 VEGHETTI
spiralised seasonal veg in #15 seasonal sauce, topped with vegan handmade grana padano.
- 4.50 SEASONAL VEGETABLE SOUP | 1.25 / 1.50 add organic local bread or quinoa bread
- 6.00 TODAY'S SALAD | 1.25 / 1.50 add organic local bread or quinoa bread
- 4.75 TODAY'S SANDWICH served warm or cold; see white-board for today's selection **Seasonal Dishes**
served daily, until it's gone
see whiteboard for selection

- 8.45 HOUSE FRY UP *gf/ v/ *ve
seasonal local veggies, scrambled/ fried free-range eggs or scrambled tofu, black beans in sauce, local organic bread & handmade vegan sausages + swap vegan sausages for free-range chicken sausages.
*ve swap egg for scrambled natural tofu/ *gf swap bread for quinoa bread
- 7.50 SCRAMBLED TOFU ON TOAST ve
scrambled natural tofu cooked with turmeric, spinach & chilli peppers and served with radish, rocket and watercress.
- 6.50 MASHED AVO & EGG ON TOAST v/ *ve
with spring onion, red chilli & coriander.
*ve swap boiled egg for our baked chickpeas
- 5.60 BRUNCH SALAD *gf/ v/ *ve
mixed leaves, crispy courgette, sun dried tomato & house-made croutons topped with a free-range deep fried egg and served with our tangy dressing.
*ve swap egg for tofu & swap dressing / *gf without croutons
- 7.30 TACOS v/ *ve
free-range boiled egg, mashed avo, raw salsa fresca, black beans in sauce & fat-free Greek yoghurt in two house-made soft tortillas
*ve without Greek yoghurt & egg.
- 7.30 KATI ROLL v/ *ve
mumbai style sweet potato, raw green pepper, grated carrot, kale, red onion, fresh mint & fat-free Greek yoghurt chutney in a house-made paratha bread.
*ve without chutney
- 7.80 QUINOA BOWL gf/ v/ *ve
kale, broccoli, carrots, red onion, mushroom & free-range egg whites cooked all together with British grown organic quinoa
*ve swap egg for tofu **Brunch**
served daily until 2:30pm

- 1.25 Toasted Organic Bread (1 slice) *butter on request
- 1.50 Toasted Organic Quinoa Bread (2 slices)
- 1.25 Free Range Egg x 1 (scrambled, boiled or fried)
- 2.50 Scrambled Tofu
- 1.75 Vegan Sausage / Chicken Sausage
- 2.50 Grilled Chicken
- 1.75 Black Beans
- 1.75 Mashed Avo
- Mix & Match Options / Meal Boosters**
available until 2:30pm

- 5.00 Our Organic Quinoa Loaf | 0.80/ 100g #15 Organic Granola | 1.95 - 4.50 Daily Bakes* | 2.20 Cobs Bakery Organic Loaves | 1.80 Rattlesden Free Range Eggs
* ask about our handmade artisan bakes & plant based treats (refined sugar free, gluten free & dairy free) **Things To Take With You**
available all day

v = vegetarian / ve = vegan / gf = gluten free / m = contains meat

In a bid to keep our promise that all our food is either prepared fresh on site every morning or made to order, we do not use bain maries or microwaves therefore please allow some time for your food to arrive. We cannot guarantee that our food is free from traces; if you have any specific requirements please advise us when placing your order; alternatively allergen menus are available upon request.

Tea

Kandula hand-picked pyramid tea bags

Coffee

Hot Numbers Espresso & Decaf & a rotating guest coffee

2.50	English Breakfast	2/ 2.20	Espresso / Double Espresso
	Earl Grey	2.20	Americano
	Ebony Chai	2.30	Macchiato
	Vanilla Chai Rooibos*	2.30	Cortado
	Ceylon Green*	2.70	Flat White
	Chamomile Rose*	2.70	Latte
	Morrocian Mint*	2.70	Cappucino
	Strawberry Hibiscus*	2.00	Childrens Hot Cacao
	Sliced Mango Green*	1.00	Children's Babyccino
	Lemon & Ginger*		(foamed milk, marshmallow & cocoa)

#15 Speciality

3.30	Our Hot Cacao (add Reishi Mushroom 0.50)
3.00	Chai Milk
3.30	Matcha Green Milk
2.80	Turmeric & Ginger Root Milk
3.30	Saffron, Cardamom & Almond Milk
2.80	Honey & Cardamom Milk Over Ice

0.50/	Swap cow's milk for coconut, house -
0.40	made almond or soya milk

Boosters

available as either additions to have in drinks or to have as a *shot (add 1.00).

- *Organic Spirulina
- *Organic Chlorella
- *Organic Wheatgrass
- Granola Dust
- Organic Flaxseed
- Protein Powder
- Baobab
- Organic Matcha
- Turmeric & Ginger Root
- Organic Coconut Oil
- Organic Cacao

Wholesome Shakes*

made with dairy free vanilla ice cream & artisan ingredients

5.50	Vanilla Bean Cacao	
	Espresso	
	Toasted Coconut	
	Mixed Berries	
	Turmeric & Ginger	
	Rose	
	Homemade Hazelnut Butter	2.75
	Homemade Peanut Butter	2.95

#15 Lemonade (250ml)

still, produced in-house daily

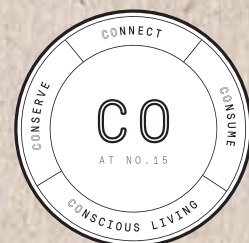
- Original
- Seasonal (ask for today's offering)

*Love our shakes? Why not invest in one of our insulated reusable tumblers & save by collecting points to spend in store everytime you bring it in to refill; whilst keeping our planet greener!

In addition to the above, we have a variety of artisan & locally sourced cold drinks in our fridge, take a peek when you visit the counter to place your order.

OUR SUPPLIERS

Flour - Glebe Farm, Doves Farm & The Prior's Flour
 Eggs & Other Dairy - Rattlesden Farm
 Fruit & Vegetables - Kale and Damson
 Bread - Cobs Bakery & Norfolk Street Bakery
 Meat - Mill Road Butchers / Rattlesden Farm



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