

# All day



OUR MENU IS 100% VEGAN

WE USE NUTS AND SEEDS IN MANY OF OUR DISHES, PLEASE LET US KNOW IF YOU ARE ALLERGIC TO NUTS AND/OR ANY OTHER INGREDIENT. (gf) gluten free

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

## Water

WE BELIEVE IN DRINKING BETTER

### **Bottomless filtered still or sparkling £2.50**

refillable 750ml bottle of filtered still or sparkling mineral water.

## Small Plates

### **Toasted sourdough £4.00**

sourdough with mixed olives and balsamic vinegar & olive oil

### **Samosas £6.00**

soya mince samosa, shredded carrot and padron pepper kasundi mustard pickle, coriander pesto mayo

### **Sweetcorn fritters (gf) £7.00**

sweetcorn fritters, chilli jam, mango salsa

### **Hummus (gf) £7.00**

broad bean and avocado hummus, cassava shards, toasted amaranth seeds

### **Bbq wings £7.50**

bbq cauliflower wings, sesame seeds, bbq dip

### **Beetroot carpaccio (gf) £7.00**

lamb lettuce, feta cheese, roasted chestnuts, creamy basil dressing

### **Rainbow bowl £12.00**

tabbouleh, Jerusalem artichokes, pineapple salsa, banana crisps, pickled red onion, Virgin Mary dressing

### **Neil's Yard bowl (gf) £12.00**

lentils, cauliflower, aubergine, courgette ribbons, crispy chickpeas, pomegranate, tahini dressing

### **Redemption bowl (gf) £13.00**

wild rice, roasted thyme butternut squash, Brussel sprouts, broad beans, pickled carrot, orange dressing

## Big Plates

### **Bbq pulled jackfruit £15.50**

creamy avocado smash, chipotle carrot cheese, spring onions, chillies, coriander, tapioca tortilla, garlic pitta bread

### **Tofish moqueca (gf) £16.50**

Brazilian stew, tofu, coconut farofa, basmati rice

### **Risotto (gf) £14.00**

butternut squash & lemon thyme risotto, pine nuts, parmesan

### **The Redemption burger £15.50**

plant based burger patty, carrot bacon, lettuce, tomato, cheese, sweet potato ketchup, chips

## Sides

### **Chips (gf) £4.00**

### **Cassava chips, sweet potato ketchup (gf) £6.00**

### **Loaded cassava chips (gf) £9.00**

chilli 'non' carne, chipotle carrot cheese, creamy avo smash

### **Lemon & pumpkin mac and cheese £6.50**

### **Broccoli, toasted almonds, olive oil (gf) £6.50**

# Soft drinks hot drinks & sweets



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## Soft Drinks

**Karma Cola, 330ml, £4.25**

**Karma Cola Sugar Free, 330ml, £4.25**

**Karma Lemony Lemonade, 330ml, £4.25**

**Jarr Ginger Kombucha, 240ml, £4.50**

**Merchant's Heart Hibiscus Tonic, 200ml, £3.00**

**Merchant's Heart Soda, 200ml, £3.00**

**Merchant's Heart Light Tonic, 200ml, £3.00**

Coffee *we have a range of nut and oat milk available*

**Espresso £2.00**

**Double espresso £3.00**

**Americano £3.00**

**Cappuccino / Latte £3.50**

**Flat white £3.50**

**Hot Chocolate £4.00**

**Turmeric latte £4.00**

**Matcha latte £4.00**

## Teas & Infusions

English breakfast, earl grey  
camomile, ginger and lemongrass,  
peppermint, rooibos **£3.50**

fresh mint or fresh ginger **£3.50**

## Sweet Treats

**Pear & chocolate brownie £7.00**

chocolate sauce, chocolate soil & cherry ice cream

**Pavlova (gf) £6.50**

passion fruit cream, orange and chia jam, fresh berries, mint cress

**Ice cream (gf) £5.00**

coconut, black sesame, sour cherry, purple corn, chocolate

**Sorbets (gf) £5.00**

mango, guava, passion fruit

# Wine



OUR DRINKS MENU IS 100% VEGAN.

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## White

175ml / 250ml / Bottle

### ***Grecanico Violetto, Sicily, Italy, 2019***

**£6.50 / 8.70 / 24.00**

delicately floral, with notes of apple blossom and citrus peel

### ***Sauvignon Blanc Mancura Etnia, Central Valley, Chile, 2020***

**£7.70 / 10.00 / 28.00**

tantalising tropical fruit aromas and white flowers

### ***Picpoul de Pinet, Beauvignac, France, 2019***

**£9.00 / 11.70 / 34.00**

elegant aromas of citrus, pear & white flowers, and a crisp, mineral palate

### ***Albariño, Serra de Estrella, Spain, 2019***

**Bottle £9.50 / 12.50 / £37.00**

hints of pear, apricot and ripe exotic fruits

## Red

175ml / 250ml / Bottle

### ***Negroamaro Violetto, Puglia, Italy, 2019***

**£6.50 / 8.70 / 24.00**

ripe and juicy dark fruit character and a hint of liquorice on the finish

### ***Prunus Dao Tinto, Portugal, 2017***

**£7.90 / 10.50 / 29.00**

mulberries, blackberries and anise, black cherry and raspberry

### ***Rioja Crianza Austral, Spain, 2016***

**£8.70 / 11.50 / 32.00**

perfect balance of tradition and modern style

### ***Pinot Noir Mount Holdsworth, Wairarapa, New Zealand, 2018***

**£11.00 / 14.50 / 42.00**

bright strawberry and cherry aromas

## Rosé

175ml / 250ml / Bottle

### ***Cinsault-Grenache Les Lauriers, Languedoc, France, 2019***

**£7.90 / 10.50 / 29.00**

wild berries with a hint of strawberry and plums

## Sparkling

### ***Prosecco Extra Dry, Bella Retta, Italy, NV***

**150ml £7.00 / Bottle £32.00**

white flowers, pear and melon

### ***Champagne Drappier Carte d'Or Brut, France, NV***

**Bottle £65.00**

white peach, quince and a touch of spice

## Water

WE BELIEVE IN DRINKING BETTER

### ***Bottomless filtered still or sparkling water***

**£2.50**

refillable 750ml bottle of filtered still or sparkling mineral water.

# Drinks & cocktails



OUR DRINKS MENU IS VEGAN

## Smoothies & Juices

**Avocado**, spinach, mint, wheat grass, fresh lime and apple juice **£4.50**

**Banana**, raw cacao, dates, coffee, lucuma and hazelnut milk **£4.50**

**Carrot**, melon, ginger, pear, maca powder and lime juice **£4.50**

**Beetroot**, physalis, orange, fresh turmeric and black pepper **£4.50**

Freshly squeezed orange juice **£3.50**

## Mocktails

### **Cucumbertini £7.50**

Seedlip 108, fresh cucumber, lemon verbena syrup, fresh lemon juice

### **Apple mockjito £7.50**

muddled apple, fresh mint and lime topped up with kombucha

### **Black magic £7.50**

activated charcoal, lemon juice, maple syrup, vanilla paste, Borrigo 47 Paloma, coconut water, aquafaba

### **Hibiscus sour £7.50**

three spirit Social Elixir, aquafaba, lemon juice, coconut syrup, hibiscus tea

### **When rhubarb met hibiscus £6.50**

VIBE Rhubarb, hibiscus tonic

## Cocktails

### **Hibiscus margarita £9.50**

hibiscus infused tequila, orange liqueur, agave syrup, Pink Himalaya salt

### **Rachel's nipponjin £9.50**

English whisky, raisin infused pisco, yuzu, ginger and lemongrass syrup

### **Espresso martini £10.00**

vanilla infused Eight Lands Organic vodka, coffee liqueur, coconut sugar syrup, coffee and coconut cream

### **Pineapple caipirinha £9.50**

cachaça, fresh lime, fresh pineapple, coconut sugar, caramelised pineapple

### **Cucu-flower £9.50**

fresh cucumber juice, elderflower liqueur, London dry gin and fresh lime juice topped with soda

## Beers & Ciders

bottles

**Freedom Helles, Organic Lager, 4.8% £5.50**

**Coalition Zen Pale Ale, 4.5% £5.50**

**Sassy Rosé Cider, 3% £5.50**

**Free Damm Lager, 0% £3.00**

## Spirits

25ml / 50ml

**Eight Lands Organic Speyside vodka**

**£5.00 / £9.00**

**East London liquor, London dry gin**

**£4.00 / £7.50**

**Eight Lands Organic Speyside gin**

**£5.00 / £9.00**

**The English original single malt whisky**

**£5.50 / £10.00**

**The Kurayoshi pure malt whisky sherry cask**

**£9.50 / £18.00**

**Rum diplomatico reserva exclusiva**

**£7.00 / £13.00**

**Mixers £1.00**

# Brunch

Saturday & Sunday 10am-4pm



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Water

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**Bottomless filtered still or sparkling £2.50**

refillable 750ml bottle of filtered still or sparkling mineral water.

Brunch

**Full English breakfast £12.00**

Vegan scrambled eggs, portobello mushrooms, rosemary plum tomatoes, baked beans, carrot bacon, sausage, toasted sourdough

**Shakshuka (gf) £10.00**

feta cheese, pine nuts, toasted sourdough

**Pancakes (gf) £9.50**

beetroot pancakes, coyo, blueberries, pomegranate, pistachio crumble, maple syrup, mint cress

**Bhaji (gf) £9.50**

Onion and cauliflower bhaji, courgette hummus, harissa yogurt, zattar

Small Plates

**Sweetcorn fritters (gf) £7.00**

sweetcorn fritters, chilli jam, mango salsa

**Hummus (gf) £7.00**

broad bean and avocado hummus, cassava shards, toasted amaranth seeds

**Beetroot carpaccio (gf) £7.00**

lamb lettuce, feta cheese, roasted chestnuts, creamy basil dressing

Big Plates

**Rainbow bowl £12.00**

tabbouleh, Jerusalem artichokes, pineapple salsa, banana crisps, pickled red onion, Virgin Mary dressing

**Neil's Yard bowl (gf) £12.00**

lentils, cauliflower, aubergine, courgette ribbons, crispy chickpeas, pomegranate, tahini dressing

**Redemption bowl (gf) £13.00**

wild rice, roasted thyme butternut squash, Brussel sprouts, broad beans, pickled carrot, orange dressing

**Bbq pulled jackfruit £15.50**

creamy avocado smash, chipotle carrot cheese, spring onions, chillies, coriander, tapioca tortilla, garlic pitta bread

**Grilled vegetables tostada £10.00**

warm tostada, carrot and courgette ribbons, chunky avocado smash, rocket, pumpkin seeds

**The Redemption burger £15.50**

plant based burger patty, carrot bacon, lettuce, tomato, cheese, sweet potato ketchup, chips

Sides

**Chips (gf) £4.00**

**Cassava chips, sweet potato ketchup (gf) £6.00**

**Loaded cassava chips (gf) £9.00**

chilli 'non' carne, chipotle carrot cheese, creamy avo smash

**Lemon & pumpkin mac and cheese £6.50**

**Broccoli, toasted almonds, olive oil (gf) £6.50**

# Redemption

& Bodega Argento

## DISCOVERY MENU

£25.00 PP (MIN. 2 PEOPLE)

*Sweetcorn fritters (gf)*

sweetcorn fritters, chilli jam, mango salsa

*Argento Rose, 2019,*

175ml £8 / 250ml £10 / Btl £28

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*Hummus (gf)*

broad bean & avocado hummus, cassava shards, toasted amaranth seeds

*Beetroot carpaccio (gf)*

lamb lettuce, feta cheese, roasted chestnuts, creamy basil dressing

*Argento Chardonnay, 2019,*

175ml £7 / 250ml £9 / Btl £25

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*Bbq pulled jackfruit*

creamy avocado smash, chipotle carrot cheese, spring onions, chillies,  
coriander, tapioca tortilla, garlic pitta bread

*Neal's Yard bowl (gf)*

lentils, cauliflower, aubergine, courgette ribbons, crispy chickpeas,  
pomegranate, tahini dressing

*Argento Single Vineyard Altamira Malbec, 2018,*

175ml £10 / 250ml £13 / Btl £38

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*Pavlova (gf)*

passion fruit cream, orange and chia jam, fresh berries, mint cress