



NO ONE CAN WORK ON AN EMPTY STOMACH.

We're happy to present our seasonal menu created by our in-house chef especially for your crew. You can expect high quality and healthy ingredients, original recipes from all around the world, sustainability ethics and tons of yumminess.

Vegetarian, vegan or gluten free preferences?

All our menus can be adjusted to suit any dietary requirements.

BEVERAGE

Filter Water (from dispenser) —————	Free	Red Bull —————	£3
Still Water (Evian) —————	£1	Purdey's —————	£3
Sparkling Water (Perrier) —————	£2	Ella's —————	£3
Tonic and Soda Water —————	£2	Coffee Pods (Pack of 10) —————	£10
Vita Coco —————	£3	Decaf Coffee Pods (Pack of 5) —————	£5
Coca Cola —————	£2	Alt-Milk (Oat / Almond) —————	£4
San Pellegrino —————	£2		

FOOD

Breakfast & Lunch = £24/pp

Lunch = £16/pp

Dessert = £4/pp

Please note that a minimum of 6 people is required.



BREAKFAST

(Only available with Lunch + Breakfast deal)

Breakfast includes **one** menu,
freshly pressed juice and **tea**.

#1

Greek Yoghurt Parfait
(Red fruits, honey, coconut oil
and granola)

#2

Pastries
(Plain croissant, Pain au Chocolat
Cinnamon roll, ...)

#3

Mini Morning Bap
(Halloumi, guacamole and vinegar glaze)

JUICES

Freeshly Pressed

#1

Mr Green
Apple, mint, cucumber

#2

Kind Elixir
Carrot, elderflower, ginger

#3

Good Morning
Banana, orange, kiwi

LUNCH

#1

Indonesian Style Coconut Chicken
curry and rice

#2

Chilli No Carne with beans,
couscous, green peppers and tomato

#3

Oven-baked Lasagna with tomato
sauce, pesto and three cheeses

DESSERTS

#1

Dark Chocolate and
Apricot Crumble

#2

Raspberry and Lemon
Tart

#3

Salted Chocolate
Brownie