

# THE URBAN MEADOW

CAFÉ BAR



## BRUNCH

9AM - 2.30PM

<b>TOAST/BAGEL</b> <small>g.m</small>	<b>4.5</b>
JAM / MARMALADE / MARMITE PEANUT BUTTER / CREAM CHEESE	
<b>GRANOLA BOWL</b> <small>v g.s.n</small>	<b>7</b>
Coconut yoghurt & homemade granola topped with blueberries & banana, chia seeds and drizzled with berry coulis	
<b>BACON SARNIE</b> <small>g.m</small>	<b>6.5</b>
Bath Road Butchers' bacon in a bagel or crusty white bread with your choice of sauce	
<b>BACON &amp; AVO BAGEL</b> <small>g.e</small>	<b>8</b>
Crispy bacon, smashed avocado and mayo in a toasted bagel. <i>Level up: add a poached egg</i>	
<b>SMOKED SALMON BAGEL</b> <small>g.m.f</small>	<b>9</b>
Smoked salmon and cream cheese with chives and dill on a toasted open bagel.	
<b>EGGS &amp; AVO</b> <small>v g.e</small>	<b>10</b>
Smashed avocado on turmeric sourdough topped with two poached eggs, chives, basil oil and a sprinkle of chilli flakes	

<b>BUTTERNUT SMASH</b> <small>ve g</small>	<b>10</b>
Smashed avocado & butternut squash purée on turmeric sourdough with roasted cherry vine tomatoes	
<b>SMOKEY BEANS ON TOAST</b> <small>ve g</small>	<b>8</b>
Smokey homemade baked beans on French sourdough toast with a sprinkle of parsley <i>We love adding feta to this!</i>	
<b>WHIPPED FETA</b> <small>v g.m.n</small>	<b>10</b>
Whipped feta on turmeric sourdough with roasted beetroot, rocket & balsamic glaze	
<b>SHAKSHUKA</b> <small>v g.m.e</small>	<b>11</b>
Baked Cacklebean eggs in a spicy tomato sauce with feta cheese & roasted peppers, served with turmeric sourdough	
<b>MAPLE CRUMPETS</b> <small>ve g.n</small>	<b>8</b>
Homemade maple butter melted on toasted crumpets with pecans & banana, dusted with cinnamon	

### EXTRAS

<b>Bacon</b>	<b>2.5</b>
<b>Salmon</b>	<b>3</b>
<b>Halloumi</b>	<b>3</b>
<b>Feta</b>	<b>2.5</b>
<b>Poached Egg</b>	<b>1.5</b>
<b>Spinach</b>	<b>1.5</b>
<b>Smokey baked beans</b>	<b>2.5</b>
<b>Roasted tomatoes</b>	<b>2</b>
<b>Whipped feta</b>	<b>2.5</b>

## LUNCH

SERVED 12PM - 2.30PM

*Choose a toasted sourdough sandwich or bagel. Served with a side salad*

<b>ULTIMATE CHEESE TOASTIE</b> <small>g.m.e.mu</small>	<b>9</b>
Double Gloucester, Swiss cheese, spring onions and mustard mayo	
<b>THE MEADOW</b> <small>ve g</small>	<b>8.5</b>
Butternut squash purée, roasted beetroot, spinach, avocado & tomato chutney	
<b>THE REUBEN</b> <small>g.m.mu</small>	<b>9</b>
Pastrami, Swiss cheese, gherkins sauerkraut & mustard	
<b>LE BRIE</b> <small>v g.m</small>	<b>8.5</b>
Creamy brie with rocket and cranberry sauce... <i>Add bacon... do it!</i>	
<b>SOUP OF THE DAY</b> <small>ve</small>	<b>7</b>
Please ask for today's flavour. Served with crusty white bread or a bagel.	

Our menu is cooked fresh to order in a small kitchen. We cannot guarantee that all our products are free from allergens. Please advise us of any allergies or dietary requirements.

A discretionary 10% service charge is added to all tables of 2 or more dining with us.

All service charges go directly to our front and back of house team.

Allergen Guide : g - gluten m - milk e - egg mu - mustard f - fish c - celery s - soy -

all our dishes with bread can be made with a gluten free bagel, just ask!