

THE URBAN MEADOW

CAFÉ BAR



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

BRUNCH

ALL DAY UNTIL 3.30PM

TOAST/BAGEL g.m 4.5

JAM / MARMALADE / MARMITE
PEANUT BUTTER / CREAM CHEESE

BACON SARNIE g.m 6

Bath Road Butchers' bacon in a bagel or crusty white bread and choice of sauce

GRANOLA BOWL **ve** g.s 7

Coconut yoghurt & homemade granola topped with blueberries & banana, chia seeds and drizzled with berry coulis

BACON & AVO BAGEL g.e 8

Crispy bacon smashed avocado and mayo in a bagel. Served with a side salad

SMOKED SALMON BAGEL g.m.f 9

Smoked salmon and cream cheese with chives and dill on an open bagel, with a side salad

EGGS ON TOAST **v** g.e 8

Poached Cacklebean Eggs on turmeric sourdough or a toasted bagel sprinkled with chilli flakes, chives and basil oil

EGGS & AVO **v** g.e 10

Smashed avocado on turmeric sourdough topped with two poached eggs, chives, basil oil and a sprinkle of chilli flakes

SAUCY EGGS g.m.e 10

Poached Cacklebean eggs on turmeric sourdough with homemade hollandaise and chives

with spinach 11

with bacon 12

with salmon 10

SHAKSHUKA **v** g.m.e 10

Baked Cacklebean Eggs in a spicy tomato sauce with feta cheese & roasted peppers served with crusty white bread

FRENCH TOAST **v** g.m.e 11

Hobbs House brioche french toast with Cacklebean eggs. Choose your topping

Summer berries & cream

Bacon & Maple syrup

SPRING SMASHED AVO **v** g 11

Smashed avocado on turmeric sourdough with asparagus, roasted cherry tomatoes, feta, chives and basil oil

EXTRAS

Bacon 2 Salmon 3 Halloumi 3 Feta 2

Poached Egg 1.5 Spinach 1

SARNIES & SALAD

FROM 12PM

THE MEADOW **ve** g 8

Avocado, squash, beetroot, spinach and tomato chutney in a bagel or toasted sandwich. With a side salad

THE REUBAN g.m.mu. 8

Pastrami, Swiss cheese, gherkins sauerkraut & mustard warm in a bagel or sandwich. With a side salad

SOUL BOWL **ve** 8

Toasted chickpeas, asparagus, beetroot, butternut squash and avocado on a bed of spinach & rocket leaves, topped with pomegranate seeds

Add Halloumi 3 Bacon 2 Salmon 3 Feta 2

AFTERWARDS

AFFOGATO m

Vanilla ice cream with espresso 6

add Amaretto, Kahlua or Baileys 8

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. Gluten free bagels available

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



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CAFÉ BAR

COFFEE

ESPRESSO	2.6
AMERICANO	2.8
CAPPUCCINO	3.5
LATTE	3.5
FLAT WHITE	3.5
PICCOLO	3.2
MACHIATO	3.2
MOCHA	3.8

CHOOSE

DECAF	-
ALTERNATIVE MILK	+40P
Oat / Almond / Coconut	
EXTRA SHOT	+50P
SYRUP	+40P
Vanilla / Caramel / Hazlenut	

ICED

ICED LATTE	3.5
ICED AMERICANO	3
ICED CHAI LATTE	3.5
ICED MOCHA	3.5
ICED CHOCOLATE	3.5

ORGANIC TEA

ENGLISH BREAKFAST	2.8
EARL GREY	2.8
GREEN	2.8
BERRY	2.8
TURMERIC	2.8
FRESH MINT	2.5

OTHER HOT

MASALA CHAI LATTE	3.5
MATCHA LATTE	3.5
TURMERIC LATTE	3.5
BEETROOT LATTE	3.5
HOT CHOCOLATE	3.5

Add Cream +20p Marshmallows +20p

FRESH

ORANGE JUICE	2.5/4
BERRY BLAST	4.2
Mixed berries, mint, banana, almond milk	
GREEN GOODNESS	4.2
Apple, pear, cucumber, spinach, lime	
CHOCO MAGIC	4.2
Cacao, banana, peanut butter, coconut milk	

SOFT

FOLKINGTONS PRESSÉ	3
Elderflower / Lemon & Mint / Rhubarb & Apple	
COCA COLA/DIET COKE	2.2
BASIL SMASH	5
Cucumber, lime, basil + ginger ale	

COCKTAILS

MIMOSA	8
BELLINI	8
BLOODY MARY	10
ESPRESSO MARTINI	11
PASSIONFRUIT MARTINI	11
DARK & STORMY	10
NEGRONI	12

BEER / CIDER

STROUD BREWERY ORGANIC	5.5
Budding Organic Pale Ale 4.5%	
Hop Drop Organic Pale Ale 4.5%	
Light Organic Lager 4%	

DUNKERTONS

Craft Organic Cider 5.4%

BREWDOG

Punk IPA 5% (GF available)	4.5
Punk Alcohol Free 0%	4

WINE

SPARKLING

Vina Pomona Prosecco	
125ml 6.5	26
Irroy Extra Brut Champagne	60

HOUSE WINE

175/250ml/Bottle

Arena Negra - Chile	6.5/8/22
Sauvignon Blanc	
Merlot	

La Bauquire Provence Rose 8/10/29