

DAY MENU



ALLERGENS



GLUTEN



NUTS



SOY



SESAME



CELERY



MUSTARD



SULPHITES



RASPBERRY SUNRISE

A layer of Raspberry & Peach topped with Mango, Orange & Turmeric Smoothie

GUT BALANCE

Kale, Pineapple, Ginger, banana & Avocado Smoothie

REVIVE

Watermelon, Raspberry, Celery & Mint Juice

IMMUNISE

Strawberry, Apple & Ginger Juice



TOMATO & BASIL SOUP

Served with Flaxseed Crackers

AVOCADO & MINT GAZPACHO

A Chilled soup with avocado, Mint, Lime, Peppers, Tomato, Cucumber and a touch of chilli.

MUSHROOM BROTH

TOMATO AVOCADO PARCEL

Avocado & tomato wrapped in grilled courgette with a chopped nut base, drizzled with herb oil and topped with pickled red onion. Lighter Choice

CRISPY TOFU BAO BUNS

Lightly spiced tofu in breadcrumbs served in soft bao buns with spinach, peanut sauce and crispy onions. Served with a lightly spiced chilli slaw.

<u>Equilibrium</u>

BLACK BEAN STIR FRY

Courgette Noodles with Sweet Chilli & Vegetables in a sunflower seed & date sauce. Lighter Choice

























SAAG ALOO

A Lightly spiced spinach, potato and butterbean curry, served with wild rice and poppadoms. Equilibrium



CEASER SALAD

Gem lettuce, croutons, roasted fennel and parmesan drizzled with Caesar dressing. <u>Lighter Choice</u>





ZUCCHINI RAVIOLI

Roasted zucchini parcels stuffed with fresh spinach pesto. Served with tomato sauce & vegan cheese.





FALAFEL WRAP

Gem lettuce, peppers, tomato, red onion and falafels with sweet chilli sauce wrapped in a tortilla, served with Sweet potato fries & spicy mayo. Equilibrium









KALE & SWEET POTATO SALAD

Roasted sweet potato, cashew nuts & chickpeas in a warm sunflower & date sauce garnished with pomegranate. Lighter Choice







