

## our menu

special & leafy greens £3.50

special, salad & leafy greens £6.00

**full plate:** special, 2 salads, dip & leafy greens £8.00

portion of salad £2.50

**salad plate:** 2 salads & leafy greens £6.00

**sharing plate:** salad, cheese, bread, fruit, chutney & dip  
£7.50

soup & bread £3.50

soup & salad £6.00

soup & special £6.50

Cakes vary from £1.50 - £3.25 /// Coffee, Tea & Soft Drinks vary from £1.60 - £2.50  
We have soya milk, soya butter and gluten free bread or oatcakes - please ask!  
We also stock oat milk - a brilliantly delicious and sustainable alternative to dairy

### **We are proud of our suppliers:**

Our sourdough bread is made at **Freedom Bakery**; a Community Interest Company based at HMP Low Moss, near Glasgow, training people in prison in artisan baking with the intention of finding an industry-related career post-release. They were the first social enterprise in Scotland to set-up in a prison.

Our veg comes from **Locavore, Pillars of Hercules Organic Farm, Organic World** and **Roots and Fruits** - depending on the seasons.

Our dry goods are sourced from **Greencity Wholefoods Co-operative** in Glasgow.

Our cheese comes from **LK Foods**, another local enterprise specialising in local Scottish cheeses, such as Dunlop Dairy in Ayrshire. LK Foods offer from a range of 95 Scottish cheeses!

Our jam comes from **In A Jar**, a social enterprise based in Edinburgh providing employment for people with special needs.

Our local coffee option comes from the Glaswegian roastery **Papercup** and our fairly-traded, organic coffee comes from **Puro**, who support the restoration of rainforests in their suppliers regions.

Our tea comes from **The Wee Tea Co.** based in Dunfermline.