

our menu

special & leafy greens £4.25

special, salad & leafy greens £7.50

full plate: special, 2 salads, dip & leafy greens £9.50

portion of salad £3

salad plate: 2 salads & leafy greens £7.25

sharing plate: salad, cheese, bread, fruit, chutney & dip £9

soup & bread £4

soup & salad £7.25

soup & special £7.75

We have **soya milk, soya butter and hand-made gluten free quinoa bread** or oatcakes - please ask! We also stock oat milk - a brilliantly delicious and sustainable alternative to dairy

We are proud to work with of our local 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, Roots and Fruits** and various farmer friends, depending on the seasons.

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

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

Our local coffee option comes from the Glasgwegian 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.