



The Project Café is a not for profit community resource. We aim to provide a shared platform, holding the interests of the people, the community and the environment at the heart

## Cafe Menu

This menu is simple, wholesome and vegetarian. The kitchen is committed to using the freshest local vegetables and organic produce that Scotland offers us seasonally

### Meals

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 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** alongside 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.