



# WILD FOOD CAFÉ

PLANT-BASED RESTAURANT & WELLBEING OASIS

## BRUNCH COCKTAILS

<b>Wild Mary</b> <i>quinoa vodka, secret bloody mary blend, tomato, celery</i> 8.5   alcohol free option 6	<b>Mimosa</b> <i>prosecco, orange</i> 7   alcohol free option 5.5
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## BOTTOMLESS BUBBLES

| WEEKENDS FROM 10AM - 3PM |

<b>Alcohol-Free</b> <i>noughty (thomson &amp; scott) or virgin mimosas</i> 15	<b>Champagne</b> <i>nv grand réserve (devaux)</i> 45	<b>Prosecco</b> <i>prosecco frizzante (ca morlin) or mimosas</i> 20
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Choose any brunch item from below and add your bottomless bubbles for a 90 minute sitting.  
Please note the food is not included in the price.

## BRUNCH

### Avocado on Toast | N G

*sourdough toast, avocado, wild pesto, cashew aioli, radish, cranberry,  
pickled mooli, sauerkraut, mixed seeds and chilli flakes* 10.5

### The Fully Wild Breakfast | N G

*spinach chickpea omelette, avocado, sourdough toast,  
rosemary mushrooms, roasted pumpkin and smoky baked beans* 15

### Kimchi Pancake | N

*chickpea, kimchi & spring onion pancake, cashew aioli,  
sesame carrot, rainbow chard and onion & coriander salsa* 10.5

### Sweet Pancakes | N

*quinoa, buckwheat & maca pancakes, goji orange cream,  
blueberry jam, seasonal fruit and maple syrup* 10.5

### Dillicious Carbonara | N G

*linguine in a cashew cream sauce with garlic, oyster  
mushrooms, kale, parsley, dill and white wine* 13

### Wabi-Sabi Salad

*kale, pickled mooli, kimchi, chestnuts, oyster mushrooms, nori, avocado, cucumber,  
squash, cranberry, hemp seeds and sunflower seed sour cream dressing* 12

## SIDES

**Marinated Olives** 4.25

**Simple Side Salad** 3

**Sweet Potato Wedges with Cashew Aioli | N** 4.5

**Invisible Chips** 3

*0% fat, 100% charity, just ask*

Not all ingredients are listed for each dish, please inform a team member of any allergy or dietary requirements. Contains: N - Nuts, G - Gluten.

A 12.5% discretionary service charge will be added to your bill. All proceeds go directly to our team.



## ALLERGENS

### BRUNCH COCKTAILS

**Wild Mary**  
*celery, soy, garlic, onion*

**Mimosa**  
*sulphites*

### BRUNCH

**Avocado on Toast | N G**  
*cereals containing gluten: wheat, mustard (removable),  
nuts: cashew (removable), sesame (removable), garlic*

**The Fully Wild Breakfast | N G**  
*cereals containing gluten: wheat (removable), mustard (removable),  
nuts: cashew (removable), sesame (removable), soy, sulphites, garlic, onion*

**Kimchi Pancake | N**  
*sulphites, sesame (removable), mustard (removable), nuts: cashew  
(removable), soy, garlic, onion*

**Sweet Pancakes | N**  
*nuts: cashew (removable), sulphites*

**Dillicious Carbonara | N G**  
*cereals containing gluten: wheat (removable), mustard (removable),  
nuts: cashew, sulphites (removable), garlic (removable)*

**Wabi-Sabi Salad**  
*soy, sulphites, garlic, onion*

### SIDES

**Marinated Olives**  
*soy, garlic, onion*

**Simple Side Salad**

**Sweet Potato Wedges with Cashew Aioli | N**  
*mustard (removable), nuts: cashew (removable), garlic (removable)*