

Wiltshire

ARTISAN CRAFTED

**Bakery & Café**

## BRUNCH

SERVED ALL DAY SATURDAY & SUNDAY

V = VEGETARIAN | DF = DAIRY-FREE | GF = GLUTEN-FREE

### SAUSAGE CRUMPET

stonecross farms sausage,  
pimento cheese, pepper jelly

- 9 -

### KATI ROLL (V)

red lentil kitchari, paneer cheese,  
mint labneh, tomato, sprouts,  
housemade flakey paratha

- 13 - ADD EGGS +3

### BLACK BEAN TOSTADA

fried egg, queso fresco, salsa roja,  
avocado crema, crispy corn tortilla

- 14 -

### MUSHROOM & KALE POLENTA CAKE

(V/GF, Vegan if no cheese/egg)

frondosa farm mushroom ragout, rootbound  
kale, spaghetti squash,  
crispy polenta, fried farm egg,  
smoked gouda fonduta

- 15 -

### LOX & SOURDOUGH BAGEL

beet and citrus cured salmon,  
'everything' bagel, capers,  
chive cream cheese, pickled red onions

- 14 -

### BAGEL & CREAM CHEESE (V)

toasted 'everything' bagel with  
chive cream cheese

- 3.50 -

### CROISSANT BREAD FRENCH TOAST

fresh berries & maple syrup

- 10 -

### GRANOLA & YOGURT PARFAIT (V/GF)

apricot & cherry granola, sorghum,  
maple greek yogurt, fresh berries,  
bee pollen and basil seeds

- 10 -

### MORTADELLA & BURRATA SANDWICH

mortadella, burrata, pistachio pesto,  
arugula, schiacciata bread

- 16 -

### HIPPIE BOWL (VEGAN/GF)

harissa hummus, quinoa pilaf, seasonal  
veggies, avocado, sunflower seed dukkah

- 15 -

### KALE SALAD

rootbound red russian kale, charred cabbage,  
broccolini, cauliflower, capers,  
brown butter bread crumbs,  
lemon parmesan dressing

- 8 / 14 -

### KIDS GRILLED CHEESE + FRESH FRUIT

- 8 -

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#### ADD-ON:

*Fried Egg - 3*

*Side of Bacon - 4*

*Side of Fresh Fruit - 4*