

blend autumn menu

brunch

Assorted pastries from £2
baked fresh daily (veop)

Sourdough toast £3.50
served with blueberry jam (veop)

Sourdough french toast £6.50
choose either bacon OR fresh seasonal fruit, butter & maple syrup

Granola fruit bowl £5.25
seasonal fruit, coconut yoghurt & homemade maple sesame granola (ve) (gf)

The Ultimate Bacon Sandwich £6
a combination of back & streaky smoked bacon, glazed with black pepper & honey

coffee & homemade cake £4.80

All our cakes are baked in house, and the coffee is roasted next door. It doesn't get more local than that!

(ve) vegan (v) vegetarian (gf) gluten free (veop) vegan option available (gfo) gluten free option available
please notify staff of any allergies at time of ordering.

Due to the small size of our kitchen, our menu may not be suitable for those with a tree nut allergy.

Planning on working from blend? Please check with our staff for our laptop-friendly times and spaces.

Please note the kitchen closes one hour before the shop closes.

grilled cheese

served on sourdough with our classic cheese blend

herbivores (v) (gfo)

The Classic £6.50
our cheese blend with dijon mustard (v)

Brieyoncé £7.50
roasted wild mushroom, brie & spinach (v)

Kales from the Crypt £7.50
dolcelatte, roasted kale, black pepper, pickled onions (v)

Root 66 £7.50
roasted parsnips, pickled apple, vegan cheese, sage & walnut pesto (ve)

Thai Hard £7.50
coconut-roasted butternut squash, red thai curry pesto, vegan cheese (ve)

carnivores (gfo)

Kevin Baconator £7.95
smoked black pepper & honey glazed bacon, stilton and our homemade espresso BBQ sauce

Brisket at Tiffany's £7.95
coffee-rubbed brisket, Monterey Jack cheese, dill and caper mustard, pickled red onion

Rainnbow Wilson £7.95
prosciutto, rainbow chard, sage & walnut pesto and goats' cheese

sandwiches (gfo)

served on sourdough bread

Blend BLT smoky streaky bacon, rocket, tomato and dijonnaise £5.50

goats' cheese, sage & walnut pesto, roasted sweet potato and rocket (v) £5.50

roasted kale, pickled apple, wholegrain mustard and spring onions (ve) £5.50

salads (veop) (gfo)

served on a rocket and spinach base with a fresh herb and mustard dressing add croutons 50p add extra toppings for £1.50

roasted sweet potato, toasted pecans, spring onions £6.50
(try with stilton or brisket for £1.50)

roasted kale, pomegranate seeds, roasted parsnip and toasted walnuts £6.50
(try with prosciutto or goats' cheese for £1.50)

soup

soup of the day (v) (gfo) £4.95
served with homemade croutons

soup and sausage roll (veop) £6.50

please keep me if you are a regular visitor