

blend sunshine menu

brunch

Assorted pastries From **£2.50**
baked fresh daily (Afop)

Sourdough toast **£3.75**
served with butter & homemade blueberry jam (Afop)

Sourdough french toast **£7.50**
Choose either bacon OR fresh seasonal fruit, butter & maple syrup

Granola fruit bowl **£5.50**
Seasonal fruit, coconut yoghurt & homemade maple sesame granola (Af) (lGF)

The Ultimate Bacon Sandwich **£6.75**
A combination of back & streaky smoked bacon, glazed with black pepper & honey

Coffee & homemade cake £5.50

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

AF: Animal Friendly, does not contain any animal-based products

LGF: Low Gluten Friendly, does not contain any glutinous grains (Wheat, Barley or Rye)

LF: Lactose Intolerance Friendly, does not contain any dairy ingredients

NF: Nut Intolerance Friendly, does not contain any peanuts or tree nuts

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.

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

grilled cheese

Served on sourdough with our classic cheese blend

herbivores (Afo) (Lgfo)

The Classic **£7.00**
Our cheese blend with dijon mustard

Brieyoncé **£7.95**
Roasted wild mushroom, brie, spinach

Goatbusters **£7.95**
Goat's cheese, shaved carrot, courgette, pepper mix, basil and rocket pesto

Cheesy Harrelson **£7.95**
Fresh tomato, basil and rocket pesto, dairy free mozzarella (Af)

Bojack Hoisin **£7.95**
Hoisin jackfruit, spring onion, sesame, homemade pickles, dairy free mozzarella (Af)

carnivores (Lgfo)

Ham Solo **£8.50**
Sneinton Cider Co pulled pork, emmental, homemade pickles, caramelised dijon

Mother Choriza **£8.50**
Provolone, homemade pepper salsa, jalapenos, and chorizo

Nick Cajun **£8.50**
Cajun chicken thigh, smoked applewood cheddar, fresh peppers, homemade ranch dressing

Kevin Baconator **£8.50**
Smoked black pepper & honey glazed bacon, stilton with our homemade espresso BBQ sauce

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

sandwiches (Lgfo)

Served on sourdough bread

Blend BLT **£5.50**
Smoked streaky bacon, mixed leaves, tomato & dijonaise

Cajun Club **£8.00**
All the goodness of our BLT but supersized with our cajun chicken

Basil and rocket pesto, sundried tomatoes, goat's cheese & mixed leaves **£5.50**

Homemade pickles, caramelised dijon, shaved carrot, mixed leaf & spring onion (Af) **£5.50**

salads (Afop) (Lgfo)

Served on a rocket and spinach base with a fresh basil & dijon dressing

Add extra toppings for £2 each

Strawberry, toasted almond & spring onion **£7.50**
(Chef recommends goat's cheese or cajun chicken)

Roasted garlic new potatoes, dill marinated courgettes & fresh tomatoes **£7.50**
(Chef recommends pulled pork or provolone)

Fresh peppers, sunny tomatoes & pumpkin seeds **£7.50**
(Chef recommends brie or chorizo)

Check the board for new chef specials! £8.95