

# FOOD MENU

at Contemporary

---

Kitchen hours 10-4 daily

Our food is  
homemade &  
locally sourced



## BRUNCH

SERVED UNTIL 2PM

### Toast & Jam (VEO) (LGFO) 3.90

Two rounds of Welbeck Bakery ciabatta, served with butter and homemade jam or honey

### Super Seed Granola (VE) (LGF) 5.95

Homemade pumpkin and sunflower seed granola, served with plant-based yoghurt and topped with berry compote and chia seeds

### Carnivore 2.0 (LGFO) 11.50

Owen Taylors sausage, back bacon, fried egg, homemade beans, garlic & thyme mushrooms, hash brown and toast

### Herbivore 2.0 (VE) (LGFO) 11.50

Vegan sausages, homemade beans, smashed avocado, garlic & thyme mushrooms, hash brown and toast

### Breakfast Sando (LGFO) 8.50

Sausages, fried egg, Monterey Jack cheese and hash brown, served in Welbeck Bakery white tin loaf with mayonnaise and sriracha honey

### Butterbeans & Kale (VE)(LGFO) 9.50

Butterbean spread topped with crispy kale, Za'atar chickpeas and miso sauce on toast

### Avocado on Toast (VE) (LGFO) 8.50

Smashed and sliced avocado on toast, finished with a drizzle of chilli oil

### Pico, Pork & Eggs (LGFO) 9.50

Pico de gallo, shredded pulled pork & eggs served on toast

(switch out pork for jackfruit for a veggie option)

### French Toast 9.50

Brioche French toast served with your choice of:

- Secret recipe fried chicken with sriracha hot honey and a cinnamon sugar dusting
- Fresh strawberries with whipped mascarpone, compote, and a shortbread crumb

Fancy an upgrade?  
Add bacon / fried egg / halloumi to any brunch for £2 each

## SALAD BOWLS

SERVED FROM 12PM

### Kale Caesar Salad with Roasted Chickpeas & Grapes (VE) (LGFO) 8.50

Kale, lettuce, roasted grapes & Za'atar chickpeas with homemade Caesar salad dressing

### Cucumber Crunch (VE) (LGFO) 8.50

A fresh mix of red onion, cucumber, tomatoes, carrot, spinach, rocket, pine nuts, chilli & parsley topped with a citrus maple dressing

### Harissa Vegetable Tabbouleh

(VE) 8.50

Roasted butternut squash & celeriac tabbouleh with homemade green harissa

### Trio of Salads (VE) 9.50

Our elite salad plate offering a mix of all three salads

Upgrade your dish with extras for £2 each  
grilled chicken / fried chicken / halloumi

### Salad & Half a Classic Grilled Cheese Deal

Choose a salad of your choice  
with half a classic grilled cheese!

for 8.50 (VEO) (LGFO)

## GRILLED CHEESE

SERVED ALL DAY

Packed with our classic cheese blend—rich, melty, and full of flavour layered between thick-cut Welbeck Bakery sourdough and grilled to golden perfection. Generously sized and built to satisfy (LGFO)

### The Classic (VEO) 8.00

Our legendary cheese blend with Dijon

### Pork Fiction 10.80

Layered ham, pulled pork, tangy mustard, Mojo sauce, sliced gherkins, and melty Emmental cheese topped with extra Mojo and pickle

### Grapes Against the Machine 10.80

Grilled chicken, sweet roasted grapes, peppery rocket, and mature smoked cheddar finished with a drizzle of rich balsamic glaze

### Jackin' Phoenix (VE) 9.90

Pulled jackfruit with crunchy slaw, pickled jalapeno, layered with vegan Mexicana cheese dressed with fresh pico de gallo

AVAILABLE WITH DAIRY CHEESE

### Miso Impossible (VE) 9.90

Miso mushrooms with kale, vegan cheddar topped with roasted chickpeas & miso sauce

AVAILABLE WITH DAIRY CHEESE

Check the specials board for this week's featured grilled cheeses!

## SANDWICHES (LGFO)

SERVED FROM 12PM

Served on Welbeck Bakery ciabatta

### Mojo Chicken / Halloumi 8.50

Mojo sauce, chicken or halloumi, spinach, roasted peppers & sun-dried tomatoes

### Ham & Slaw 8.95

Crunchy slaw, ham, rocket, mature smoked cheddar, gherkin & mayo

### Harissa & Avocado (VE) 8.50

Harissa, avocado, rocket, sun-dried tomatoes and butternut squash

### Fried Chicken Sando 9.50

Secret recipe fried chicken, Monterey Jack, rocket, gherkin with mayonnaise & sriracha honey, served in a Welbeck white tin loaf

Our food is homemade  
&  
locally sourced

Share your photos with us  
@blendatemporary

## SIDES (VE) (LGF)

SERVED ALL DAY

Mixed Leaf Salad 3.00

Skin-on Fries 4.00

Salt & Pepper Hash Browns 5.00

Cajun Corn Ribs 5.00

Please notify staff of any allergies at the time of ordering!

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

VE - Vegan  
VEO - Vegan Option Available

LGF - Low Gluten Friendly  
LGFO - Low Gluten Friendly Option Available

Our coffee is  
roasted locally by  
Stewarts of Trent Bridge

Love our coffee?  
Take it with you!

Every coffee on our menu  
is available from our retail  
display as whole bean or  
freshly ground in-house to  
suit your brew method.


Looking for something else?

Shop online at *Stewarts  
of Trent Bridge* for even  
more selection, with home  
delivery or local pickup at  
any Blend location.


Need a recommendation?

Our Blend team is always happy to  
help you find your perfect coffee!



 @stewartscoffeesuk

 @stewartscoffees

 [www.stewartscoffees.co.uk](http://www.stewartscoffees.co.uk)



**blend**  
at Contemporary

What's Your Brew?

## SUNSET ESPRESSO

Winner of the 2024 Great Taste Award!  
Our most popular Espresso blend of Brazilian  
and Honduran beans. A delicious coffee  
with a deep aroma & notes of almond with a  
smooth finish.

## SEASONAL ESPRESSO

This unique blend will evolve with the sea-  
sons, ensuring you always experience the  
finest coffee flavours at that time. Please  
ask your server what's brewing today!

## SWISS WATER DECAF

Winner of the 2024 Great Taste Award!  
The Swiss Water Process is one of the most  
natural methods to gently remove caffeine  
- without compromising on flavour. You  
won't notice the difference!

## COFFEE OF THE MONTH

Limited-edition speciality coffee -  
something new and exciting every month!  
Available as a batch brew or Clever Dripper  
pour-over. Please ask your server what's  
brewing today!

## Become a Coffee Master!

Unlock your inner barista with fun  
and interactive barista courses  
and coffee workshops from  
Stewarts of Trent Bridge!

Whether you're mastering latte art or learning the  
secrets behind the perfect brew, there is some-  
thing for everyone.

Take your coffee skills to the next level  
and book your spot on their website!