FOOD MENU

Kitchen hours 9-4 daily

Our food is homemade & locally sourced



BRUNCH SERVED UNTIL 12PM

Toast (VEO) (LGFO) 3.90

Two rounds of Welbeck sourdough 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

Spiced Porridge (VEO) (LGF) 5.95

Spiced porridge, topped with berry compote and oat crumble

Toms on Toast (VE) (LGFO) 8.50

Two rounds of Welbeck sourdough ciabatta with guacamayo, garlic roasted cherry tomatoes, sunflower seeds and peashoots

Eggs on Toast (LGFO) 8.50

Two rounds of Welbeck sourdough ciabatta, sweet chilli jam, spinach and two fried eggs

Vanilla French Toast 9.50

French toast with your choice of either:

- Smoked streaky bacon and maple blueberry sauce
- Strawberries, whipped mascarpone, compote and shortbread crumb

Ultimate Bacon (LGFO) 8.40

Available all day! A winning combination of smoked back and streaky bacon, cooked with a Sunset Espresso maple glaze and cracked black pepper

Fancy an upgrade?

Add bacon/fried egg/halloumi to any brunch for £2

SANDWICHES

Served on Welbeck sourdough ciabatta (LGFO)

Club Sandwich 8.95

Roast chicken breast, streaky bacon, dijonnaise, rocket and tomato

NY Deli 8.50

Peppered Pastrami, cornichons, Emmental, tomato, rocket and mustard

Coffee & Cake Deal - £6.95

Any cake and regular hot drink included

Grilled Halloumi 8.40

Halloumi with guacamayo, summer squash and leaves

King Billy 7.95

Shallot jam, thyme roast beets, goats cheese and leaves

Ultimate Plant (VE) 7.95

Shallot jam, thyme roast beets, vegan smoked Applewood and leaves

Our food is **homemade ℰ locally sourced**

GRILLED

Served on Welbeck sourdough bread, with our classic cheese blend

Herbivores (VEO)

The Classic (LGFO) 8.00

Our cheese blend with Dijon

Guac to the Future (LGFO) 9.90

Spiced pulled jackfruit, jalapeno & black bean salsa, Mexicana, nacho crumb and guacamayo Smokey and the Bandit

Mac Sabbath (VE) 9.90

Neon Raptor mac n cheese with spinach, chilli jam, vegan mozzarella and crispy onions

Carnivores

Chickki Minaj (LGFO) 10.80

Spiced chicken breast, jalapeno & black bean salsa, Mexicana, nacho crumb and guacamayo

Nduja Think I'm Sexy? 10.80

Spicy nduja meatballs, spaghetti, tomato vodka sauce, mozzarella, parmesan and crispy onions

SALAD BOWLS

Beetroot Salad (VE) (LGF) 8.50

Thyme roasted beetroot, squash and sunflower seed with mixed leaves and herb dressing

Greatest Of All Thyme

(LGFO) 9.90 Thyme-roast beets, rocket, goats cheese, balsamic glaze and sunflower seeds

(VE) (LGFO) 9.90 Garlic-marinated cherry tomato, basil and almond pesto, vegan smoked Applewood and rocket

Reuben Hood (LGFO) 10.80

Peppered pastrami, sauerkraut relish, Emmental, cornichons and Sauce Shop mustard

Sesame Noodle Salad (VE) 8.50 Sesame noodle salad with mangetout, spring onions, roast cashews, mixed leaves and teriyaki dressing

Upgrade your salad with toppings for £2 each chicken / jackfruit / halloumi / goats cheese

Please notify staff of any allergies at the time of ordering Due to the small 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

See what's fresh today

Specials are on the baord

Sweet & savoury bakes are on the counter

Share your photos with us @blendnottingham

Our coffee is roasted locally by Stewarts of Trent Bridge

Love our coffee? Take it with you!

Every coffee on our menu is available on our retail display as whole beans 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



blend

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 seasons, 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 uses water, temperature and time to gently

remove caffeine - no harsh chemicals, just great-tasting coffee. You won't notice the difference!

COFFEE OF THE MONTH Limited-edition speciality coffee that changes every month to bring you something new and exciting! 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 something for everyone.

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