

blend

contemporary menu

brunch

Sourdough French toast £6.50
Choose either bacon or fresh seasonal fruit, butter & maple syrup

Granola fruit bowl (GF) (VE) £5.25
Fresh seasonal fruit, coconut yoghurt, maple sesame granola

Ultimate bacon sandwich £6.00
Smoked back and streaky bacon with a black pepper & honey glaze

Poached eggs on toasted four seed sourdough £7.50
Sautéed asparagus wrapped in Parma ham, black pudding crumb, sriracha.
Optional upgrade to homemade baked beans for £1.50

Loaded avocado toast (V) £7.00
Mushrooms, avocado tender-stem broccoli and crispy kale
Optional upgrade to homemade baked beans for £1.50
Add smoked salmon gradvalax for £2.50

Homemade Beans Toast (V) £5.50
Three bean blend in a baked tomato sauce, with cheese on sourdough toast

sides and light bites

Sourdough toast with homemade seasonal Jam (VE) £3.50

Side Portion of Chips (VE/GF) £3.50

Leafy Side Salad (VE/GF) £3.25

Homemade soup of the day served with croutons. £5.50

Homemade soup with sausage roll (VEOP) £7.00

coffee & cake only £4.80

Any cake and regular hot drink included.

grilled cheese

Served on sourdough with our classic cheese blend. (GFO available)

Herbivores

The Classic (V) £6.50
Our cheese blend with Dijon

Brieyonce (V) £7.50
Roasted wild mushroom, brie and spinach

Cheesy Harrelson (VE) £7.50
Vegan mozzarella, pesto, tomato, confit leeks

Carnivores

Kevin Baconator £8.00
Pepper and honey glazed bacon, stilton, espresso bbq sauce.

Blenda Vista Social Club £8.00
Mojo marinated pork, dill pickles, fried ham, spinach, cheddar, mozzarella, English mustard.

Book of Boba Fetta £8.00
Chicken, Fresh Tomato, Pesto Mayo and Feta Cheese

sandwiches

Served with salted crisps, upgrade to chips for £1.50 (GFO)

Blend BLT on sourdough £6.00
Streaky, Rocket, tomato, dijonnaise

Fish finger sandwich on ciabatta £7.25
Fish fingers, pea lemon puree, rocket

Pulled pork on sourdough £7.00
Spinach, cheddar, orange and coriander marinade, Dijonnaise

Portobello French Dip on white submarine (VEOP) £6.25
Slow roasted portobello mushroom and pepper, cheese blend, pickled coriander, sriracha with an au jus dip

salads

Base made from rocket, spinach, and oak leaf parsley oil.

Add croutons add 50p
Add meat or cheese £1.50

Roast butternut squash, pecan, cherry herb dressing, coriander
Chef recommends vegan parmesan (Ve) or mojo pork (Gf) £6.50

Quinoa, tomato, tender stem, vegan herb yoghurt dressing.
Chef recommends brie(Gf) or chicken (Gf) £6.50

poke bowls

Cherry and pecan quinoa, avocado, baked black beans, avocado, kale, coriander cherry and thyme relish pink pickled onions stilton (GF/V) or chicken (GF) £10.50

Dijon dressed rocket, mango salsa, spiced brown rice, sautéed pear, tomato, red amaranth
mojo pork (GF) or confit leeks (VE) £10.50

Smoked salmon gravadlax, cod bites, micro mixed herbs, satueed asparagus and heritage carrot on a bed of mixed Beans £12.50

kids

Kids grilled cheese, cheese blend with spinach (VEOP) £4.50

Add ham (GF) £1.00

Home battered fish fingers, chips, and peas £6.00

Kids soup portion and sausage roll (VEOP) £4.50

(Ve) Vegan, (V) Vegetarian, (Gf) Gluten free, (Gfo) Gluten free option available, (Veop) Vegan option available, **Please notify staff of any allergies.**

Please note our kitchen closes one hour before the cafe shuts!