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 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 sourdough 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 white tin loaf with mayonnaise and sriracha honey **Mushrooms on Toast** (VE) (LGFO) 8.50 Garlic and thyme sautéed mushrooms served on toasted sourdough, finished with a rich balsamic glaze

Avocado on Toast (VE) (LGFO) 8.50 Smashed and sliced avocado on toasted

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

Ham & Eggs (LGFO) 9.50

Thick-cut ham with two fried eggs, served on toasted sourdough with spiced collard greens

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

Hummus Plate (VE) (LGF) 8.50

Homemade red pepper hummus with chop salad, dukkah, topped with a balsamic glaze

Soup of the Day & Half a Classic Grilled Cheese Deal

for **8.50** (VEO) (LGFO)

Sesame Noodle Salad (VE) 8.50

Sesame noodle salad with mangetout, spring onions, pak choi, topped with a teriyaki dressing

Our food is **homemade** & **locally sourced**

Share your photos with us @blendatcontemporary

GRILLED CHEESE

SERVED ALL DAY

Served on Welbeck sourdough bread, with our classic cheese blend (LGFO)

The Classic (VEO) 8.00

Our legendary cheese blend with Dijon

Shroom Raider (VEO) 9 90

South Carolina BBQ Sauce, garlic & thyme mushrooms, Monterey Jack & sauerkraut

Chickeal O'Neal 10.80

Grilled chicken, pak choi, spring onion, teriyaki, Emmental and a pot of pickles

Collard Me Maybe (VE) 9.90

Homemade tender collard greens, vegan slaw & vegan cheese mix

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

SANDWICHES

SERVED FROM 12PM

Served on Welbeck ciabatta (LGFO)

Ultimate Ham 8.50

Toasted white loaf, thick cut ham, Monterey Jack cheese, gherkin, shredded lettuce & mayonnaise

Hummus & Avocado (VE) 8.40

Ciabatta roll with homemade red pepper hummus, mixed leaves, gherkin, sun-dried tomato and avocado

Hummus Chicken / Halloumi 8.50

Ciabatta roll with homemade red pepper hummus, mixed leaves, sun-dried tomato, grilled chicken OR halloumi

Fried Chicken Sando 9.50

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

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

SIDES (VE) (LGF) SERVED ALL DAY

Mixed Leaf Salad 3.00 Skin-on Fries 4.00 Salt & Pepper Hash Browns 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.

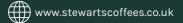
Need a recommendation?

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













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 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 something for everyone.

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