

Sample Menu

All Organic, Vegan, Handmade & Delicious Free from Refined Sugars, Gluten & Soy



MORNING MEALS Served from 10 - 11:30

TEA CUP SUNDAE Cultured Cashew Yoghurt, Seasonal Fruit & Granola

AVO ON TOAST Seedy Bread & Smashed Avo with Greenery

UPCOMING EVENTS

Please check website for latest events

Please talk to us about ideas for private events and workshops. Anything is possible!

SOUP

Small: 3.5 / Large: 5 Small with Salad: 7.5

Add Bread of the Week & Cultured Butter 1.5

SALADS

Small: 6 / Large: 9

With everything you see in today's selection

> Add Gluten-Free Bread Nut Cultured Cheese Seasonal Ferments (all bomemade) 1.5





SPECIAL SALADS All of the daily salads with additions 10.5

BOTANIST BOWL

Super Salad with a Cultured Cashew Swirl, Herb Pesto, Fennel Pickle & Herb Granola smothered in lip-smacking Green Vinaigrette & Green Crackers

INDIAN SUMMER SALAD A golden bowl of goodness laced with Roasted Sweet

Potato, Curried Coconut, Tangy Raita, Ginger Pickle & a Sesame Oil

HARVEST MEZZE

A bountiful salad slate with Creamy Hummus, Chilli Jam, Roasted Chickpeas, Homemade Sauerkraut, Seasonal 'Crispbreads' & delicious Tabini Dressing.



SIDES {Price: 3}

Activated Nuts | Vegetable Crisps | Smokernut | Crackers | Kimchi | Sauerkraut



RAW DESSERTS 4.5



RADIANT ROCKY ROAD Chia, Pumpkin & Coconut enrobed in Cacao with Avocado Frosting

FLAPJACK SPECIALS Salted Caramel/ Chocolate / Fruity Tooty

SEASONAL CUPCAKES Crisp Pastry filled with Caramels/Jams/Creams

CHEESECAKE OF THE WEEK Crumbly 'Biscuit' base with a Creamy Cashew top

> WARRIOR BALLS Almond, Coconut & Chai Spices 2.5



THE FABULOUS CAKE SLATE

A creative selection of our raw, refined sugar-free & delicious sweet treats to share

For two people: 8 / For three people: 12

ASPARAGASM'S ARTISAN CHEESE



Ploughman's selection of our Cashew Cheeses, Chutney & Crackers

> Small: 7 / With salad: 9 / Large: 10 Cheese to go: priced by weight

Everything is available to Take Away with an ASPARA-GO deal of Kombucha & a Salad to go

£10



Drinks

SUMMER DRINKS

FOREST GREEN JUICE Pure green goodness 3.5

SEASONAL SPECIALS
Please see board for today's creation
4



ASPARAGASM'S OWN KOMBUCHA Kombucha is a naturally fermented,

chilled green tea 2.5

We make our own seasonal flavours! Please ask the team for today's selection







ELDERBROOK CORDIALS atural cordials made with fruit

Natural cordials made with fruit, coconut nectar & superfoods 2.5

Blood Orange, Carrot & Maca

Lime, Mint & Baobab

Blackcurrant, Blackberry & Mulberry

served: bot / still / sparkling

IN THE CHILLER

Sparkling Elderflower

Biona Coconut Water

ChariTea Iced Mate Tea

Gingerella: sparkling ginger

Please check individual prices



HOT DRINKS

ARTISAN COFFEE
Beans from Roundhill Roastery, Bath.
Seasonal harvests, only selecting small lots
from independent growers

AEROPRESS COFFEE Americano style 2.5

POUR OVER COFFEE
A light and delicate drink
2.5

All Best served black / Also available with warm homemade Nut Mylk

COLD BREW COFFEE
Cold infusion served over ice
2.5

MORNING GLORY Blended with coconut 3.75

DANDELION DECAFF A naturally caffeine free drink 2.5

> JEEVES & JERICHO TEAS Teapot for 2.5

Detox Tonic / Red Berry / African Rooibos Blackcurrant Pop / Lemon & Ginger Girlie Grey / Blooming Ceylon Spiced Masala Chai / Gunpowder Green Japanese Genmaicha Sencha

> Fresh Mint Tea 2.5



SPECIALITY DRINKS

MOLTEN HOT CHOCOLATE Cashew, Cacao, Maple Syrup, Carob, Vanilla, Cinnamon

TURMERIC LATTE Nut Mylk, Turmeric, Cinnamon, Vanilla, Cardamom, Pepper, Dates

MATCHA LATTE Nut Mylk, Matcha, Vanilla, Agave

MAGIC TEA
An energising tipple of hot Ginger
& Goji Berry



OPENING TIMES

Sunday - Monday: Closed Tuesday - Saturday: 10am - 5pm



