



SCAN ME !

VEGAN BOTTOMLESS BRUNCH

£45 pp / TUE - SUN / 11am - 5pm

Showcasing sustainability, seasonality, zero waste and an innate understanding of nutrition at every stage, each ingredient used by our head chef and his creative team in the Linnaean kitchen is treated with utmost respect and cooked or utilised in a way which shows it at its best. A predominantly plant-led organic menu, the offering at Linnaean provides a perfect balance between plant based and clean dining, and prides itself on an inclusive approach that provides a delicious experience for all. As with every element of Linnaean's approach to beauty and wellness, we use an artisanal approach such as fermented macrobiotic cooking that aids gut health and explores Linnaean's deep connection to nature.

CHOOSE A DISH FOR EACH COURSE ...

STARTER

Superfood banana raspberry smoothie bowl with oats, fresh fruits, shelled hemp seeds and homemade granola (VE, GF, soy)

Signature Matcha or Seasonal Chocolate pancakes, fresh fruits, popcorn and homemade seasonal jam (VE, GF, sesame)

MAIN

Buckwheat crêpe « Forestière » with leek béchamel, sautéed wild mushrooms, and fresh leaves. Optional Organic Wensleydale cheddar cheese by Neal's Yard (soy, nuts, celery, sesame, GF, VE)

Linnaean scrambled tofu on sourdough bread with wild mushrooms, cavolo nero and cherry tomatoes (VE, sesame)

Middle East inspired salad of fresh leaves, mixed nuts, raisins, pomegranate and tahini dressing (VE, sesame, nuts)

LIMITLESS DRINKS

Vegan Prosecco