

# LINNAEAN

## ALL DAY MENU

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.

Plant-based croissant, chocolate sauce and toasted almonds (VE) [NUTS]	6	Linnaean cacklebean scrambled eggs on sourdough bread with wild mushrooms, cavolo nero, cherry tomatoes and feta cheese by Neal's Yard [DAIRY] [SESAME] [EGGS]	12
Superfood banana raspberry smoothie bowl with oats, fresh fruits, shelled hemp seeds and homemade granola (GF) (VE) [SOY]	8	Asian stir fry with orange glazed organic 'Club Culture' tempeh, fresh vegetables, pickles and toasted sesame (GF) (VE) [SESAME] [SOY]	13
Signature matcha pancakes with fresh fruits, homemade granola and matcha yogurt (GF) (VE) [SESAME]	10	Middle East inspired vegan posh kebab served on flatbread with fresh leaves, pickles, pistachios and tahini dressing (VE) [CELERY] [NUTS] [SESAME] [SOY]	12
Chocolate pancakes spring edition with vegan whipped cream, apricot jam and popcorn (GF) (VE) [SESAME]	10	Rice noodles with homemade kimchi, edamame, wild mushrooms. Optional scrambled egg (GF) (VE) [SESAME] [SOY]	14
Sweet crêpe with caramelised banana, light coconut mousse, mango syrup and broken meringue (VE) [SOY]	9	Buckwheat crêpe with leek béchamel, sautéed wild mushrooms, and fresh leaves. Optional organic Wensleydale cheese by Neal's Yard (GF) (VE) [CELERY] [NUTS] [SESAME] [SOY]	12
SIDES		DESSERTS (PLANT BASED)	
Roasted sweet potatoes with vegan aioli (GF) (VE) [SESAME] [SOY]	4	Vegan pistachio brownie on a cushion of organic matcha, spirulina and chlorella superfood blend (VE) [NUTS]	6
Quinoa tabbouleh (GF) (VE)	4	Pineapple, basil and cinnamon biscuit trifle with 70% dark chocolate (VE) [SOY]	6
Focaccia bread and vegan garlic butter (VE) [SOY]	5	Selection of homemade desserts from our display (ASK FOR ALLERGENS)	
Neal's Yard feta cheese salad (GF) [DAIRY]	5		

GF – Gluten Free (not suitable for celiacs) VE – Vegan

In line with our culinary proposal, all our desserts are low-calorie and rich in nutraceutical and healthy substances. We do everything from the heart to offer you the best of the best. Foods are not recommended for people with severe celiac disease or severe food allergies because we cook in a kitchen where we also cook products with gluten, nuts, soy, mustard, celery and dairy products.

Join our Community. Be not only the first to hear about exclusive events and limited offers, but make a positive impact. For every new subscriber we will be donating a food item to a local foodbank.

