



All Day Brunch

10.30am to 4pm Tuesday - Saturday

Free Range Poached or Scrambled Eggs on artisan toasted **multigrain or sourdough** (eggs,gluten) V 6
(Gluten free toast available)

Eggs Benedict poached eggs on toasted muffin with prosciutto ham and hollandaise sauce (eggs,vinegar,butter,gluten) 8.5

Eggs Florentine poached eggs on toasted muffin with spinach & hollandaise sauce (eggs,vinegar,butter,gluten) 8

Eggs Royal poached eggs on toasted muffin with smoked salmon & hollandaise sauce (eggs,vinegar,butter,gluten) 9

Focaccia Sandwiches

All served with red onion marmalade and American mustard in a fresh focaccia (vinegar, mustard, gluten)

Bacon 6.75

Bacon & Sausages 7.5

Gourmet Cumberland Sausages 6.5

Add a poached egg for 1.3

Sandwiches

Chicken with Pickled Roasted Peppers sundried tomato pesto (nut free), spring onion, salad leaves, artisan ciabatta (cheese,gluten,vinegar) 6.5

Chicken & Vine Tomatoes salad leaves, mayo, artisan ciabatta (egg,milk,gluten) 6.2

Serano & Manchego vine tomatoes, tomato relish, salad leaves, artisan ciabatta (mustard, dried fruit, gluten) 6.5

Prosciutto & Smoked Applewood Cheese vine tomatoes, mayo, salad leaves, artisan ciabatta (cheese,egg,gluten) 6.5

Halloumi & Portobello Mushroom spring onion, sweet chilli sauce, mayo, salad leaves, artisan focaccia V (cheese,vinegar,egg,gluten) 6.5

Vegan Avocado & Pickled Roasted Peppers vegan mayo, salad leaves, artisan focaccia (soy,gluten) 6.5

Pamboli Toasts

Served with olives (with stones in), pickles & kraut, on tomato & garlic rubbed artisan sourdough toast

Prosciutto ham and Smoked Applewood Cheddar (gluten,cheese) 7.5

Prosciutto (gluten) 8

Smoked Applewood Cheddar V (gluten,cheese) 6.5

Vegan Smashed Avocado on artisan multigrain or sourdough VE (gluten) 7.5
(fresh chilli optional - please ask)

Vegan Portobello Mushrooms on artisan toasted multigrain or sourdough VE (gluten) 7
(Gluten free toast available)

American Pancakes, fresh berries, maple syrup V 7.5 **Extra:** Crispy bacon 3.5 (gluten)

Scrumshus Granola Greek Yoghurt, mixed fresh fruit & honey V
(Dairy, jumbo oats, raisins, nuts, seeds, honey, may contain traces of wheat) 6.5

Vegan Portobello Mushrooms on artisan toasted multigrain or sourdough VE 7

Vegan Vegan Burger, middle Eastern slaw, vegan mayo, sweet chilli jam on artisan focaccia VE (gluten,vinegar) 8.7

North African Squash & Chickpea Hotpot quinoa salad, coriander, tzatziki, toasted whole wheat pitta bread V (celery,dairy,gluten) 9.5

Vegan Gluten Free Thai Red Vegetable Curry, wholegrain Basmati rice VE,GF (celery) 8 With Chicken 9.9

Duo of Beetroot & Parsley Hummus, dukkah, lebneh, toasted whole wheat pitta breads & crudites V
(nuts,sesame,dairy,gluten) 7.7

Sliced Tomatoes with olive oil and flaked sea salt, basil, bocconcini balls (mini mozzarella balls) & Smoothbean! Salsa Verde with toasted sourdough or multigrain V
(cheese,gluten,vinegar,mustard) 8

Oak Smoked Salmon toasted artisan multigrain lemon crème fraîche, salad leaves (dairy,gluten) 10

Vegan Soup du jour served with toasted artisan sourdough or multigrain (gluten) 6

Extras: #Bacon 3.5

#Gourmet Cumberland sausages 3

#Prosciutto ham (2 slices) 3

#Smoked salmon 40g 4

#Sliced Avocado 2.5 #Mushrooms 2

#poached egg 1.3

#scrambled eggs (2) 3

VE - Vegan, GF - Gluten Free, V - Vegetarian, (Allergens in bold & brackets)

(Gluten free and vegan items are prepared in environments where wheat & other allergens such as nuts may be present). Allergens in bold





Smoothbean! Small plates (Evenings)

This is an evolving menu with more plates to be added soon!

Confit tomatoes, basil, bocconcini & green sauce V (*vinegar,cheese*) 5

Prawns & chorizo (*crustaceans*) 6

Duo of beetroot & carrot hummus, mint yoghurt, dukkah, whole wheat pitta breads V (*nuts,dairy,sesame,gluten*) 5

Oak smoked salmon, toasted multigrain, lemon crème fraiche (*gluten,dairy*) 6

Manchego, prosciutto & pequillo pepper skewers (*cheese*) 6

Roasted Pimientos de Padron peppers, rock sea salt VE 5

Grilled chicken skewer with harissa yoghurt (*dairy*) 6

Lebneh, pomegranate seeds, sumac, Za'atar rapeseed oil, whole wheat pitta breads V (*dairy,gluten*) 5

Patatas Bravavs, roasted potatoes with tomato sauce & vegan mayo with paprika VE 5

Halloumi/Portobello Mushroom V (*cheese*) 5

Stuffed Mushrooms -quinoa, chopped vegetables VE 5

Marinated Tofu (*soy,vinegar,gluten*) VE 5

North African Hotpot with whole wheat pitta bread VE (*celery,gluten*) 5

Sweet Potato wedges VE 4

Olives VE 3

Nuts (*nuts*) VE 3

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Tues - Wed 10.30am - 5.30pm
Thurs - Sat 10.30am - 11.00pm
Smoothbean.co.uk
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Prices are subject to change
& include VAT @ 20%

