The Chobble Template

Weekend Brunch

Delicious plant-based brunch every weekend.

Starters

Light bites to begin your meal.

Smashed Avocado Toast (VE) **£8.50**
Creamy avocado on sourdough bread.

Beetroot Hummus Plate (VE GF) **£9.00**
Vibrant pink hummus with crudités.

Tomato Bruschetta (VE) **£8.00**
Toasted bread with garlic and tomatoes.

Loaded Nachos (VE GF) **£10.00**
Corn chips with cashew cheese sauce.

Fluffy Pancakes (VE) **£9.50**
Stack of pancakes with maple syrup.

Fresh Spring Rolls (VE GF) **£7.50**
Rice paper rolls with peanut dip.

Sweet Potato Fries (VE GF) **£6.50**
Crispy sweet potato with garlic aioli.

Desserts

Sweet vegan treats to finish.

Chocolate Brownie (VE GF) **£6.50**
Fudgy brownie with vanilla ice cream.

Lemon Cheesecake (VE) **£7.50**
Tangy cashew cheesecake with berry sauce.

Dark Chocolate Tart (VE) **£7.00**
Rich chocolate ganache in crisp pastry.

Coconut Ice Cream (VE GF) **£6.00**
Three scoops of creamy coconut ice cream.

Fluffy Pancakes (VE) **£9.50**
Stack of pancakes with maple syrup.

Vegan Tiramisu (VE) **£8.00**
Coffee-soaked sponge with cashew cream.

Beverages

Fresh juices, smoothies and hot drinks.

Green Power Smoothie (VE GF) **£7.00**
Kale, banana, mango, coconut water.

Oat Milk Latte (VE GF) **£4.50**
Smooth espresso with creamy oat milk.

Brunch Specials

Weekend brunch exclusive dishes.

Fluffy Pancakes (VE) **£9.50**
Stack of pancakes with maple syrup.

Dietary Key: (VE) Vegan, (GF) Gluten Free