

tart

tart brunches:

Served every day until 2pm

Want it gluten free? Have home-baked GF cornbread for 1.75 extra

Halloumi, avo, poached eggs, chilli relish & mint aioli on puff pastry (add chorizo!) 8.15

Benedict: poached eggs, Parma ham & hollandaise on puff pastry 8.35

Royale: poached eggs, smoked salmon, wilted spinach, capers/gherkins & hollandaise in a short-crust pastry case 8.25

Want sourdough instead?
No problem, it's 1.75 extra

Home-baked granola with Greek yoghurt, fresh fruit & honey 5

Smashed avocado with lime & chilli flakes on sourdough vg 4.95

Extras:

Poached egg	1.25	Chorizo	1.75
Parma ham	1.75	Halloumi	1.75
Bread & butter	1.75	Avocado	1.5
Smoked salmon	2.5		

terribly tasty tarts:

Add a salad for 8.75 Total

Smoked salmon, minted pea and dijon mustard 5.95

Chorizo, red pepper, tomato & goats cheese 5.95

Parma ham, poached pear, gorgonzola, rocket and red onion jam 5.95

Mushroom and leek with mature cheddar 5.5

Caramelized fennel, tomato, black olive, feta and toasted pine nuts n 5.5

scrumptious salads:

Large bowl 7, Regular 4.5. Mixing is fine!

Za'atar-roasted sweet potato, masala yoghurt, pickled chillies & shallots, toasted seeds

Farro/spelt, green beans, peas, toasted almonds, pesto and feta n

Broccoli & green bean with tahini dressing, toasted sesame & nigella seeds soy vg

Quinoa tabouleh (tomato, cucumber and red onion) vg

Special salad of the day – please ask the team

hmmm sweet heaven:

Gluten-free options available. Selection changes daily, sample below:

Sweet tart slice, e.g. bakewell 3.5

Slice or wedge of cake 3.5 to 4

Raspberry brownies gf 3.5

Pastries from 2.25

sweet treat (Mon-Fri after 3pm): Any cake & coffee or tea for just 5 (excludes bank hols)

Allergies: tarts contain wheat, dairy & eggs. Ask a staff member for specific allergy information. **Key:** **vg:** vegan / **gf:** gluten free / **soy:** contains soy / **n:** contains nuts

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volcano speciality coffee:

'The Mount' - dark cocoa base, notes of sugar cane, dates & toasted

Espresso	2	Café mocha	2.95
Macchiato	2.2	Hot chocolate	2.95
Americano	2.5	Iced americano or latte	3, 3.5
Flat white	2.6	Babychino	Nada
Cappuccino	2.6	Extra shot	0.6
Latte	2.7	Soy or almond milk	0.4
Chai latte	2.6	Agave nectar	Zip

good and proper teas:

Brockley Blend	2.4	Peppermint	2.4
Earl Grey	2.4	Rooibos	2.4
Jade tips	2.4	Ruby oolong	2.4

wine & beer:

Lanya sauvignon blanc (Chile)	4.8, 6.5, 18	Pinot noir de gras	5.75, 7.25, 23
Yealands sauvignon blanc (NZ)	6.5, 8, 26	Ramon bilbao rioja	5.5, 7, 22
Mandarossa pinot grigio	5, 7, 21	Cabernet sauvignon de gras	5.5, 7, 22
Zinfandel rosé de gras	4.8, 6.5, 18	Champion kolsch lager by canopy	4
Stelle prosecco	7, 25	Brockwell ipa by canopy	4

daily dose raw & cold-pressed juices:

Dulce Verde: kale, cucumber, apple, mint, lime	4.5
Zenzero: apple, ginger, lemon	4.5
O'Fresco: carrot, apple, turmeric, ginger, lemon	4.5
Matcha nüsse: matcha, medjool dates, almond milk	4.5

juices, pops & waters:

Luscombe orange juice	2.2	Luscombe wild elderflower bubbly	2.5
Luscombe Devon apple juice	2.2	Luscombe Sicilian lemonade	2.5
Luscombe Apple and pear juice	2.2	Luscombe hot ginger beer	2.5
Harrogate still or sparkling	1.5	Vitacoco coconut water	2