

# tart

## tart brunches:

Served every day until 2pm

Prosecco	7, two for 10	NZ sauv blanc	6.5, 8	Pinot grigio	5, 7
Rioja	5.5, 7	Pinot noir	5.25, 7.25	Lager / ipa	4

**NEW** Sautéed mushrooms on cornbread, a poached egg, rocket, pine nuts, garlic herb crème fraîche and truffle oil n 9

Royale: poached eggs, smoked salmon, spinach, capers/gherkins & hollandaise in a short-crust pastry case 9.5

Halloumi, avo, poached eggs, chilli relish & mint aioli on puff pastry 9.3

**NEW** Smashed avocado on sourdough with a poached egg and dukkah n 7

Benedict: poached eggs, parma ham, tomato salsa & hollandaise on puff pastry 9

Home-baked granola with greek yoghurt, fresh fruit & honey 5.85

Soup & sourdough vg base 4.5

Want gluten-free cornbread or sourdough instead? No problem, it's 1 extra

### Extras:

Poached egg	1.25	Chorizo	2.5
Halloumi	2.5	Avocado	2.75

Parma ham	1.75	Smoked salmon	3
Cornbread	1.75	Bread & butter	2.5

## terribly tasty tarts:

New year, new tarts and salads!

Spinach, chestnut mushroom, bacon and mature cheddar 6.6 <sup>+salad</sup> 9.75

Regular bowl 4.5. Large 7.85 (have a mix)

Roast carrot, lentil and rocket salad with tahini dressing soy vg

Chorizo, red pepper, tomato & goats cheese 6.6 <sup>+salad</sup> 9.75

Red salad: cabbage, radichio, quinoa, radish, beetroot, red onion, apple, pomegranate and pink grapefruit with feta and sumac

Salmon, leek and potato with dijon mustard 6.6 <sup>+salad</sup> 9.75

Farro, wild rice, broccoli, pecan & orange vg

Butternut squash, kale, sage, walnut and stilton 6.3 <sup>+salad</sup> 9.75

Spiced roasted cauliflower with chickpea and currants vg

Beetroot, pea and feta 5.7 <sup>+salad</sup> 9.75

Special salad - 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 1.50

**Weekday steal!** Any cake & coffee or tea for just 5 (mon-fri after 3pm excluding 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

# tart

## volcano speciality coffee:

---

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	free
Cappuccino	2.6	Extra shot	0.6
Latte	2.7	Soy, oat or almond milk	0.4
Chai latte	2.6	Decaf	0.5

## good and proper teas:

---

Brockley breakfast: 4 single-origin black teas	2.4	Peppermint: deliciously fresh and peppery	2.4
Earl grey: old classic with cornflowers & bergamot	2.4	Rooibos: honey-sweet with notes of vanilla	2.4
Jade tips: chinese green tea with a little sweetness	2.4	Ruby oolong: everyday oolong - rich and smooth	2.4

## wine & beer:

175cc, 250cc, Btl

---

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 organic orange juice	2.2	Luscombe wild elderflower bubbly	2.5
Luscombe organic devon apple juice	2.2	Luscombe organic sicilian lemonade	2.5
Luscombe organic apple & pear juice	2.2	Luscombe organic hot ginger beer	2.5
Harrogate still or sparkling	1.5	Vitacoco coconut water	2