

# tart

card payments only

There's no minimum amount so you can tap, swipe or sign for any transaction no matter how small.

**tart brunches:** Served every day until 2pm

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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	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

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

## Extras:

Poached egg 1.25	Chorizo 2.5	Parma ham 1.75	Smoked salmon 3
Halloumi 2.5	Avocado 2.75	Cornbread 1.75	Bread & butter 2.5

## terribly tasty tarts:

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Chestnut mushroom, spinach bacon and mature cheddar	6.6	+salad 9.75
Chorizo, red pepper, tomato & goats cheese	6.6	+salad 9.75
Salmon, leek and potato with dijon mustard	6.6	+salad 9.75
Butternut squash, kale, sage, walnut and stilton	6.3	+salad 9.75
Tomato, caramelised onion and gruyere	5.7	+salad 9.75

## scrumptious salads:

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Regular bowl 4.5. Large 7.85 (have a mix)

Roast carrot, lentil and rocket salad with tahini dressing soy vg
Red salad: cabbage, radicchio, quinoa, radish, beetroot, red onion, apple, pomegranate and pink grapefruit with sumac vg
Red rice, broccoli, pecan & orange vg
Spiced roast cauliflower with chickpea and currants vg
Special! Ask the team

## hmmm sweet heaven:

Our selection changes daily. Gluten-free cakes are often available. Ask the team!

**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