



BREAKFAST & BRUNCH

Served weekdays 9am-12pm & weekends 9am-3pm

GOOD MORNING DRINKS

Alcohol drinks served from 11am

BLOODY MARY ABSOLUTE	6.50	MIMOSA	6.00
RED SNAPPER Beefeater	6.50	Fresh orange juice, prosecco	
BLOODY MARIA Olmeca Altos	6.50	ESPRESSO MARTINI	7.00
BLOODY DERBY Maker's Mark	6.50	Absolut, Kahlúa, espresso	
Served with Big Tom spiced tomato juice		SCHÖFFERHOFER	4.00
Please see our drinks menu for the complete drinks range		Grapefruit wheat beer 2.5% ale, 500ml can	

FULL PLATES

THE ENGLISH BREAKFAST

One smoked bacon, one sausage, one egg (poached, fried or scrambled), home fries, kale & field mushroom, black pudding, roast vine tomato, baked beans and a slice of granary toast

7.95

THE BIG BOLD ST BREAKFAST

Two smoked bacon, two sausages, two eggs (poached, fried or scrambled), home fries, kale & field mushroom, black pudding, roast vine tomato, baked beans and two granary toast

10.95

VEGETARIAN BREAKFAST (V)

Halloumi, two eggs (poached, fried or scrambled), home fries, kale & field mushroom, roast vine tomato, baked beans and two granary toast

8.25

VEGAN BREAKFAST (VV)

Falafel sausages, kale & field mushroom, roast vine tomato, baked beans, sourdough, spiced avocado, home fries

7.95

LIGHTER OPTIONS

TWO SLICES OF GRANARY TOAST

Jam or marmalade

1.95

TWO EGGS ON TOAST

Two eggs (poached, fried or scrambled)

4.50

LEAF BREAKFAST SANDWICH

Choose one from the following, served on bread or toast: Smoked bacon, sausage, halloumi or egg

3.75

GRANOLA

Mixed seeds, yoghurt, blueberry compote

3.50

AMERICAN STYLE PANCAKES

Maple syrup, Greek yoghurt, blueberry compote

6.75

CINNAMON PORRIDGE (V)

Blueberry compote, Vegan milks available, 25p extra

4.50

CINNAMON TOAST (V,N)

Banana purée, pecan & oat crumble, vanilla mascarpone

7.25

Please note we don't allow the swapping of items on our menu.
To add to any breakfast or brunch: Sausage, bacon, egg or home fries 0.95 | Smoked salmon or halloumi 2.00 Mushroom & kale, tomato, black pudding or baked beans 0.75

V: VEGETARIAN VV: VEGAN
GF: GLUTEN FREE N: CONTAINS NUTS

We cannot guarantee the absence of allergens in any of our food. Vegan & gluten free bread is available.

Staff keep 100% of all tips received, thank you.



BREAKFAST & BRUNCH

Served weekdays 9am-12pm & weekends 9am-3pm

SPECIALITY BRUNCH

TURKISH EGGS

Two poached eggs, garlic and lemon yoghurt, spiced brown butter, griddled sourdough and your choice of the following:

Beetroot, cumin, hot smoked salmon

Chorizo, chilli, spring onion, vine tomato

Crumbled feta, kale & field mushroom, sunflower seeds (V)

GRIDDLED SOURDOUGH

Black pepper and basil griddled sourdough with your choice of the following:

Spiced avocado, halloumi, vine tomato, two poached eggs, sumac (V)

Smoked bacon jam, kale & field mushroom, gorgonzola, two poached eggs, pistachio dukkah (N)

Charred tenderstem broccoli, mushroom, leek and kale ragu, two poached eggs, feta, seeds (V)

Spicy N'duja sausage, vine tomato, two poached eggs, romesco sauce & mascarpone

BRUNCH FAVOURITES

8.25	EGGS BENEDICT Shredded ham hock, poached eggs, hollandaise sauce, toasted English muffin	6.95
	EGGS ROYALE Smoked salmon, poached eggs, hollandaise sauce, toasted English muffin	6.95
	EGGS ASPARAGUS (V) Poached eggs, grilled asparagus, roast vine tomato, hollandaise sauce, toasted English muffin	6.95
7.95	SMOKED SALMON & SCRAMBLED EGG Smoked salmon, scrambled eggs, kale, granary toast	7.75
	SHAKSHUKA POACHED EGGS (V, N) Two poached eggs, spiced tomato & cumin sauce, pistachio nuts, toasted sourdough	6.75

Please note we don't allow the swapping of items on our menu.
To add to any breakfast or brunch: Sausage, bacon, egg or home fries 0.95 | Smoked salmon or halloumi 2.00 Mushroom & kale, tomato, black pudding or baked beans 0.75

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BRUNCH & LUNCH

Served everyday 12pm - 5pm

NIBBLES

NOCELLARA OLIVES (VV, GF)	4.25
FOCACCIA (VV) Balsamic & herb oil	3.95
"LOADED HUMMUS" (VV) Pomegranate, onion, cucumber, rapeseed oil, smoked paprika, toasted ciabatta Add feta for £1	4.25
CRISP FRIED FALAFEL (V, GF) Tzatziki	4.25
CHORIZO Cooked in sherry & honey, served with focaccia	6.25
CRISP FRIED SQUID Soy & chilli dressing	5.95
COCONUT DUCK ROLLS (N) Lemongrass & ginger dipping sauce	6.95
PULLED JACKFRUIT TACOS (VV, GF) Mango and chilli salsa, pickled red onion	6.25
INDONESIAN SPICED FISH BHAJI (GF, N) Pineapple & chilli jam	6.95
SPANISH CHICKEN (GF) Paprika roast peppers & potatoes	5.95
GARLIC, BASIL & CHILLI KING PRAWNS Toasted ciabatta	5.95
SKIN ON SWEET POTATO CHIPS (V, GF) Saffron aioli, house seasoning	4.50
HAND CUT CHIPS (VV, GF) Ginger ketchup, house seasoning	3.95
MIXED SALAD (VV, GF) House dressing	3.50

SHARING

FISH SHARING PLATTER (N) Crisp fried Indonesian spiced fish bhaji, crisp fried squid, caper salad, garlic, basil & chilli king prawns, smoked salmon, aioli, toasted focaccia	16.95
MEAT SHARING PLATTER Prosciutto ham, olives, lomo, chorizo vela, marinated peppadews, mozzarella, focaccia, toasted ciabatta	14.95
GREEK MEZZE (V) Hummus, tzatziki, olives, falafel, feta & chickpea parcels, Greek salad, toasted ciabatta	11.95

SANDWICHES

Add hand cut chips for **2.75** or sweet potato chips for **3.25**. Gluten free breads available.

FALAFEL (V) Tzatziki & aioli dressing	4.75
MOROCCAN CHICKEN Harissa mayonnaise, tomato, salad	4.95
PORK & LEEK SAUSAGE Confit onion, mustard mayonnaise	4.75
ROAST GAMMON HAM Gem lettuce, tomato, mayonnaise	4.75
HUMMUS (VV) Toasted bread, chopped salad. Add feta for £1	4.25
GRILLED HALLOUMI (V) Guacamole, tomato	4.95

SOUP

Add soup to any sandwich for **3.25** extra

SOUP OF THE DAY See daily specials	4.50
RED PEPPER & TOMATO (VV)	4.50

All soups are served with fresh focaccia (VV)

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Served everyday 12pm - 5pm

GRIDDLED SOURDOUGH

Served until 3pm

Black pepper and basil griddled sourdough with your choice of the following: **7.95**

Spiced avocado, halloumi, vine tomato, two poached eggs, sumac **(V)**

Smoked bacon jam, mushroom, gorgonzola, two poached eggs, pistachio dukkah **(N)**

Charred tenderstem broccoli, mushroom, leek and kale ragu, two poached eggs, feta, seeds **(V)**

Spicy N'duja sausage, vine tomato, two poached eggs, romesco sauce & mascarpone

BURGERS & FLATBREADS

All served with chips. Upgrade to sweet potato **1.50**

LEAF VEGGIE BURGER (V) **9.75**

Toasted sesame brioche, cheese, Asian slaw, beetroot & cumin mayonnaise

LEAF 100% GROUND BEEF BURGER **10.95**

Toasted sesame brioche, cheese, lettuce, sliced tomato and a tomato & mustard relish

SPANISH CHICKEN BURGER **10.25**

Toasted sesame brioche, cheese, lettuce, sliced tomato, chorizo & harissa mayonnaise

Add to any burger

Brie & caramelised onion **(V)**, Halloumi & guacamole **(V)**, Bacon jam, Seitan shawarma **(VV)**, Pulled jackfruit **(VV)** **1.95**

FALAFEL & GRILLED HALLOUMI FLATBREAD (V) **8.75**

Quinoa, cabbage, pomegranate, mint, tahini & herb mayonnaise

MOROCCAN CHICKEN FLATBREAD **9.50**

Quinoa, cabbage, pomegranate, mint, tahini & herb mayonnaise

MAINS

JERK LAMB RUMP (GF) **13.95**

Coconut & coriander rice, roast garlic beans, chilli, Exotic Garden tea & mango dressing

10oz BEEF STEAK (GF) **13.95**

Medium rare beef steak, chimichurri, Mediterranean chorizo salad, pomegranate vinaigrette. Served with chips

PAN FRIED CHICKEN (GF) **11.95**

Bubble & squeak, creamed cabbage, pancetta crumb, honey mustard dressing

SEAFOOD LINGUINE **12.95**

King prawns, mussels, squid, chilli, garlic & ginger white wine sauce, vine tomatoes, rocket

CRISP FRIED SALT & PEPPER SQUID **9.25**

Thai style vegetables, wild rice salad, sweet chilli, soy dressing

MARKET FISH

See specials board for today's offering

GOAN VEGETABLE CURRY (VV, GF) **9.75**

Coriander rice & poppadoms Add chicken for **1.50**

SWEET POTATO, FETA & ROAST PEPPER SALAD **8.95**

(V, N, GF)
Mixed leaves, cashew nuts, toasted hazelnut & orange dressing

LEAF VEGAN KEBAB (VV) **10.25**

Seitan shawarma, fruit pilaf, pickled red onion, tomato salad, lemon & garlic tahini, chilli sauce, flat bread

PULLED JACKFRUIT (V, GF) **9.95**

Slow cooked and rolled jackfruit, Mediterranean halloumi salad, pomegranate vinaigrette. Served with chips

SOUTH AMERICAN SPICED STEW (VV, GF) **9.25**

Cassava, plantain crisps, tapioca fritter

VEGAN OPTIONS AVAILABLE

Please ask your server for more information

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EVENING MENU

Served Tuesday - Saturday 5pm - 10pm & Sunday - Monday 5pm - 9pm

MAINS

JERK LAMB RUMP (GF) 13.95

Coconut & coriander rice, roast garlic beans, chilli, Exotic Garden tea & mango dressing

10oz BEEF STEAK (GF) 13.95

Medium rare beef steak, chimichurri, Mediterranean chorizo salad, pomegranate vinaigrette. Served with chips

PAN FRIED CHICKEN (GF) 11.95

Bubble & squeak, creamed cabbage, pancetta crumb, honey mustard dressing

SEAFOOD LINGUINE 12.95

King prawns, mussels, squid, chilli, garlic & ginger white wine sauce, vine tomatoes, rocket

CRISP FRIED SALT & PEPPER SQUID 9.25

Thai style vegetables, wild rice salad, sweet chilli, soy dressing

MARKET FISH

See specials board for today's offering

GOAN VEGETABLE CURRY (VV, GF) 9.75

Coriander rice & poppadoms Add chicken for 1.50

SWEET POTATO, FETA & ROAST PEPPER SALAD (V, N, GF) 8.95

Mixed leaves, cashew nuts, toasted hazelnut & orange dressing

LEAF VEGAN KEBAB (VV) 10.25

Seitan shawarma, fruit pilaf, pickled red onion, tomato salad, lemon & garlic tahini, chilli sauce, flat bread

PULLED JACKFRUIT (V, GF) 9.95

Slow cooked and rolled jackfruit, Mediterranean halloumi salad, pomegranate vinaigrette. Served with chips

SOUTH AMERICAN SPICED STEW (VV, GF) 9.25

Cassava, plantain crisps, tapioca fritter

VEGAN OPTIONS AVAILABLE

Please ask your server for more information

BURGERS & FLATBREADS

All served with chips. Upgrade to sweet potato 1.50

LEAF VEGGIE BURGER (V) 9.75

Toasted sesame brioche, cheese, Asian slaw, beetroot & cumin mayonnaise

LEAF 100% GROUND BEEF BURGER 10.95

Toasted sesame brioche, cheese, lettuce, sliced tomato and a tomato & mustard relish

SPANISH CHICKEN BURGER 10.25

Toasted sesame brioche, cheese, lettuce, sliced tomato, chorizo & harissa mayonnaise

Add to any burger

Brie & caramelised onion (V), Halloumi & guacamole (V), Bacon jam, Seitan shawarma (VV), Pulled jackfruit (VV) 1.95

FALAFEL & GRILLED HALLOUMI FLATBREAD (V) 8.75

Quinoa, cabbage, pomegranate, mint, tahini & herb mayonnaise

MOROCCAN CHICKEN FLATBREAD 9.50

Quinoa, cabbage, pomegranate, mint, tahini & herb mayonnaise

SOMETHING SWEET

LEAF CREAM TEA (V) 5.95

Scone, jam, clotted cream & a tea of your choice

WARM CHOCOLATE BROWNIE (V) 4.50

Clotted cream

FRESH CAKES MADE DAILY

See the counter for today's selection

DESSERT OF THE DAY

Ask your server for more information

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SMALL PLATES

- CHORIZO**
Cooked in sherry & honey, served with focaccia
- CRISP FRIED SQUID**
Soy & chilli dressing
- COCONUT DUCK ROLLS (N)**
Lemongrass & ginger dipping sauce
- INDONESIAN SPICED FISH BHAJI (GF, N)**
Pineapple & chilli jam
- SPANISH CHICKEN (GF)**
Paprika roast peppers & potatoes
- PULLED JACKFRUIT TACOS (VV)**
Mango and chilli salsa, pickled red onion
- GARLIC, BASIL & CHILLI KING PRAWNS**
Toasted ciabatta
- CRISP FRIED FALAFEL (V, GF)**
Tzatziki
- LOADED HUMMUS (VV)**
Pomegranate, onion, cucumber, rapeseed oil, smoked paprika, toasted ciabatta.
Add feta for **£1**
- NOCELLARA OLIVES (VV, GF)**

SHARING

- 6.25 FISH SHARING PLATTER (N) 16.95 9.75**
Crisp fried Indonesian spiced fish bhaji, crisp fried squid, caper salad, garlic, basil & chilli king prawns, smoked salmon, aioli, toasted focaccia
- 5.95**
- 6.95 MEAT SHARING PLATTER 14.95 10.95**
Prosciutto ham, olives, lomo, chorizo vela, marinated peppadews, mozzarella, focaccia, toasted ciabatta
- 6.95**
- 5.95 GREEK MEZZE (V) 11.95 10.25**
Hummus, tzatziki, olives, falafel, feta & chickpea parcels, Greek salad, toasted ciabatta
- 6.25**
- ### SIDES
- 4.25 THICK CUT CHIPS (VV, GF) 3.95**
Ginger ketchup, house seasoning
- 4.25 MIXED SALAD (VV, GF) 3.50**
House dressing
- 4.25 SKIN ON SWEET POTATO CHIPS (V, GF) 4.50**
Saffron aioli, house seasoning
- 4.25 FOCACCIA (VV) 3.95**
Balsamic & herb oil

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HOT DRINKS

COFFEE

All coffees served double
as standard

Espresso	2.40
Espresso Macchiato	2.50
Cortado	2.50
Americano 8oz Cup	2.50
Cafe Au Lait 8oz Cup	2.70
Latte 8oz Cup	2.70
Cappuccino 8oz Cup	2.70
Mocha 8oz Cup	3.00
Filter Coffee	2.25
Irish Coffee	5.00

TEA LATTE

Earl Grey Latte	3.25
Chai Latte	3.25
Butter Truffle Latte	3.25
Matcha Latte	3.75

HOT CHOCOLATE

All made with Belgian
chocolate topped with
toasted marshmallows

White Chocolate	3.30
Milk Chocolate	3.30
70% Dark Chocolate	3.30

ICED DRINKS

ICED LATTE & COFFEE

Swap for almond (N), coconut,
soy or oat milk for 35p extra

ICED MATCHA LATTE (VV, N)	3.75
Agave, almond milk	
ICED CHAI LATTE (VV)	3.30
Agave, coconut milk	
ICED COFFEE	3.30
Double shot espresso, honey, milk	

SPECIALITY ICED TEA

All sweetened with agave (VV)

Mango My Days	3.25
Basket of Berries	3.25
Passionfruit & Orange	3.25
Strawberry & Kiwi	3.25
Turkish Apple	3.25
Blood Orange	3.25



GOOD MORNING DRINKS

Alcohol drinks served from 11am

BLOODY MARY Absolut	6.50	MIMOSA	6.00
RED SNAPPER Beefeater	6.50	Fresh orange juice & prosecco	
BLOODY MARIA Olmeca Altos	6.50	ESPRESSO MARTINI	7.00
BLOODY DERBY Makers Mark	6.50	Absolut, Kahlua & espresso	
All with Big Tom tomato spiced juice		SCHÖFFERHOFER	4.00
		Grapefruit wheat beer 2.5% 500ml can	

SOFT DRINKS

JUICES

Fresh Squeezed Orange Juice	3.00
Cranberry Juice	2.50
Pineapple Juice	2.50
Cloudy Apple Juice	2.50
Pink Grapefruit Juice	2.50
Big Tom Spiced Tomato Juice	2.30
Diet Coke/Coke Zero 330ml	2.50
Coke 330ml	2.65
Ting	2.30

FRITZ

Kola Coffee Cola	2.95
Spritz Organic Rhubarb	2.95

REAL KOMBUCHA

All natural, probiotic fermented tea drink

Royal Flush	3.95
Smokehouse	3.95
Dry Dragon	3.95

BELVOIR PRESSÉ

Elderflower	2.95
Raspberry Lemonade	2.95
FENTIMANS	
Ginger Beer	2.95
Rose Lemonade	2.95
Victorian Lemonade	2.95
Dandelion & Burdock	2.95
Mandarin & Seville Orange	2.95

DOUBLE DUTCH MIXERS

Tonic Water	2.30
Cucumber & Watermelon Tonic	2.30
Pomegranate & Basil Tonic	2.30
Ginger Beer	2.30
Double Dutch Skinny Tonic	2.20



NATURAL WINES

A small selection of wines made with minimal intervention. All these wines are vegan, low in sulphur and unfiltered. The wines are naturally produced, and some are certified biodynamic. All of them are guaranteed delicious!

WHITE NATURAL WINES

DE MARTINO VINAS TINAJAS MUSCAT

Bottle

30.00

Itata Valley, Chile (VV)

Fermented in traditional terracotta jars (Tinajas), and then spends 8 months on the skins. This delightful orange wine is unfiltered with minimal sulphur added. Enticing chamomile and orange blossom aromas).

PAPAGIANNAKOS NATURAL SAVATIANO

30.00

Attika, Greece (VV)

Low intervention, manual cultivation, no pesticides and fertilisers. Free run juice is transferred to stainless steel tanks. Spontaneous, natural yeast fermentation takes place, no sulphites are added, unfiltered to this interesting and delicious white wine.

RED NATURAL WINES

MAS FOULAQUIER VIOLETTA

Bottle

30.00

Pic Saint-Loup - Languedoc, France (VV)

A blend of Grenache, Carignan, Syrah and Merlot, certified biodynamic by Demeter. In the cellar, the wines all are raised in Foulaquier's signature, low-intervention style - native yeasts, no filtering, and minimal sulphur added only at bottling.

JUAN ANTONIO CLOS LOJEN BOBAL

27.00

Manchuela Castilla - La Mancha, Spain (VV)

From the spiritual home of the Bobal grape. Grapes are farmed biodynamically, and in the winery a natural approach is taken with little added sulphur, wild yeast fermentation, followed by 7 months in French oak.

L

WINES

WHITE WINES

	125ml	175ml	250ml	Bottle
MACABEO	3.50	4.50	6.00	18.00
<i>Lobo Lobo - Spain</i>				
An attractive dry white with floral aromas and a crisp finish				
CHARDONNAY	-	4.90	6.25	19.50
<i>Spearwood - Australia</i>				
Fresh, juicy white wine with melon fruit flavours				
CHENIN BLANC	-	-	-	19.50
<i>False Bay "Slow" - South Africa (VV)</i>				
Wild yeast fermentation and old vines give bready aromas and herbaceous complexity. Proof South Africa is making some of the most exciting whites wines in the world				
PINOT GRIGIO	-	5.50	7.20	20.95
<i>Ponte - Venezia, Italy (VV)</i>				
Light & fruity, dry with good structure				
ALBARIÑO	-	-	-	25.95
<i>La Val Orballo - Rias Baixas, Spain (VV)</i>				
Aromas of stone fruit, honey, and floral notes mingle with wild herbs, sweet mandarin skin and apple				
SAUVIGNON BLANC	-	6.50	8.50	26.00
<i>Ren - Marlborough, NZ (VV)</i>				
A classic zesty & vibrant Marlborough Sauvignon				
CHABLIS	-	-	-	29.95
<i>Domaine De La Motte - Burgundy, France (VV)</i>				
Mineral fruit with added depth from a small addition of oak-aged wine into the blend				

(VV): Vegan

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WINES

RED WINES

	125ml	175ml	250ml	Bottle
CABERNET SAUVIGNON	3.50	4.50	6.00	18.00
<i>Brightside - Spain</i>				
A mid bodied red wine that has plummy fruit reasonable grip of tannin				
MERLOT	-	4.75	6.30	18.95
<i>Sun & Air - Western Cape, SA (VV)</i>				
A completely fresh style of merlot, greengage fruit with an elegant leafy quality				
SHIRAZ	-	-	-	19.95
<i>The Listening Station - Victoria, Australia (VV)</i>				
Soft supple Victorian Shiraz. Bright, aromatic and juicy				
PINOT NOIR	-	-	-	21.95
<i>Sierra Grande - Central Valle, Chile (VV)</i>				
A delicate and elegant Pinot Noir showing ripe fruit flavours of plums and wild strawberries				
MALBEC	-	5.75	7.75	22.95
<i>Alta Vista - Mendoza, Argentina (VV)</i>				
Aromas of plum, black cherry and exotic spices, with notes of coffee and vanilla from oak barrels				
RIOJA (ORGANIC)	-	5.95	7.95	23.50
<i>Artesa - Spain (VV)</i>				
Vibrant plum and cherry aromas combine with woody, herbal notes and a vanilla infusion				
CHIANTI RISERVA	-	-	-	23.95
<i>Uggiano 'Roccialta' - Tuscany, Italy (VV)</i>				
Aromas of black cherry, bramble fruit and hints of violet, with a supple tannis and a long rounded finish				
SAINT-ÉMILION GRAND CRU	-	-	-	29.95
<i>Château Milon - Bordeaux, France (V)</i>				
Mineral fruit with added depth from a small addition of oak-aged wine into the blend				

(VV): Vegan

L

WINES

ROSÉ WINES

	125ml	175ml	250ml	Bottle
CHIARETTO ROSÉ	3.75	4.75	6.50	18.50
<i>Palazzi Monferrato - Piemonte Italy</i>				
Barbera/Pinot Nero blend. Fresh strawberry & red currant aromas.				
CINSAULT MOURVÈDRE ROSÉ	-	5.25	6.75	19.95
<i>False Bay 'Whole Bunch' Coastal Region SA</i>				
A pale, spicy, textural rosé, summer fruits on the palate. Provence style at an affordable price.				
WHITE ZINFANDEL ROSÉ	-	-	-	20.95
<i>Another Story - California USA</i>				
Luscious strawberry ice cream on the nose supported by a bright, berry fruited palate				

SPARKLING WINES

	125ml	175ml	250ml	Bottle
PROSECCO	5.75	-	-	24.50
<i>Ponte- Venice, Italy</i>				
Clean, dry and crisp with a creamy finish				
CHAMPAGNE NV	-	-	-	37.00
<i>Guy Laforge - France</i>				
Made traditionally in Aÿ this classic house Champagne is fresh and approachable with lovely yeasty fruit characters				
CHAMPAGNE ROSÉ NV	-	-	-	60.00
<i>Billecart Salmon</i>				
Pale salmon pink with shades of gold. Full of palate tingling excitement!				

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BOTTLED LEAF COCKTAILS

Mixed to perfection into your own LEAF bottle, cocktail classics with a tea twist

BUTTER TRUFFLE (N)	6.95	BLOOD ORANGE ROOIBOS MARGARITA	6.95
RUM OLD FASHIONED		Olmeca Altos tequila, organic agave, LEAF Blood Rooibos	
Kraken spiced rum, aromatic bitters, LEAF Butter Truffle tea			
BONFIRE NEGRONI	6.95	CHERRY BLOSSOM MANHATTAN	6.95
Beefeater gin, Campari, Antica Formula, LEAF Lapsang tea		Rittenhouse Rye whiskey, Antica Formula, Maraschino liqueur, LEAF Cherry Blossom tea	
LEMONGRASS & GINGER	6.95	LYCHEE ROSE	6.95
MAR-TEA-NI		Gin, Kwai Fee lychee liqueur, LEAF Rose Petal infusion	
Gin, St Germain elderflower liqueur, LEAF Lemongrass & Ginger Rooibos			

SPRITZ

FRESH FRUIT

Vodka, homemade peach shrub and your choice of:

Blueberries & Thyme	5.50
Watermelon & Basil	5.50
Strawberry & Rose	5.50
Pomegranate & Orange Blossom	5.50

BELSAZAR VERMOUTH

Biodynamic aromatised wine

White with fresh mango & thyme	5.50
Rose with fresh strawberries & basil	5.50
Red with fresh rosemary & flowers	5.50

APEROL

Soda, prosecco & fresh orange 6.50

SEEDLIP NON-ALCOHOLIC

Garden 108, Double Dutch cucumber & watermelon tonic, cucumber	5.50
Spice 94, Double Dutch tonic, bitters, pink peppercorns, pink grapefruit	5.50



CRAFT GIN

Add a 200ml natural tonic water from double dutch for 2.30, Double Dutch skinny tonic 2.20

GINS OF LIVERPOOL

LEAF DRY GIN 4.55

Our own handmade gin, copper pot distilled with LEAF Champagne Cassis tea. Presented with colour infusing dehydrated blackcurrants. IWSC Bronze Medal 2017.

LEAF X TURNCOAT BOLD ST CHAI GIN 4.55

Collaboration with boss local distillers Turncoat, using our own Masala Chai tea blend. Garnished with star anise and orange wheel.

TURNCOAT CASCADE GIN 4.35

Ex craft brewer Terry takes his hops and magics them through his still to create this craft beer/craft gin flavour mash up. A big juicy wedge of pink grapefruit and a savoury sprig of rosemary amplify the intriguing flavours.

TURNCOAT DRY GIN 4.35

Liverpool premier distillery's flagship gin, all we can do is add a wheel of pink grapefruit and a sprig of rosemary but the craftsman's work has been done.

GINS FROM THE REST OF BRITAIN

CHAPEL DOWN GIN 4.50

From the kings of English wine making, using their Bacchus grape. We add slices of green grape and some lovely thyme for a herbaceous waft with each sip.

JENSEN'S OLD TOM GIN 4.50

Bermondsey's finest, a slightly sweeter Old Tom style. Juniper berries with fresh rosemary to tickle your nose as you sip.

HEPPLE GIN 4.60

Foraged juniper and botanicals from wild Northumberland. A pretty glass with green apple and blackcurrants

TINY REBEL CLWB TROPICANA GIN 4.60

Your read that right! You favourite Welsh fruity beer reimaged as a gin. We're gonna keep adding to the fruit burst vibes with pomegranate seeds, passionfruit and chunks of fresh pineapple



CRAFT GIN

Add a 200ml natural tonic water from double dutch for 2.30, Double Dutch skinny tonic 2.20

WORLD GINS

KOVAL ORGANIC BARRELED GIN 5.50

Handmade at Chicago's first distillery since prohibition. Deep woody flavours with oolong smoke and burnt orange garnish

SPIRIT OF HVEN ORGANIC GIN 4.65

Handcrafted luxurious Swedish gin, twisted lemon peel and fresh thyme

GINETIC GIN 4.00

French style handcrafted gin, distilled in traditional Charentais stills. Garni citron et les fleurs (as the French would say)

ROKU GIN 4.55

From Japan's legendary Suntory. Flavours of Japan; Sakura, juzu, sencha. We'll be adding citrus peels and jasmine tea pearls for a little Leaf tweak at the end

FLAVOURED GINS

SLINGSBY RHUBARB GIN 4.60

Harrogate's finest tippie, infused with fresh tart rhubarb. A handful of strawberries and a sprig of mint make this a summer smasher. Add a tonic, or a ginger beer if you fancy

SLINGSBY GOOSEBERRY GIN 4.60

The taste of English summer in a glass. Green apple and some pretty flowers complete the look

LEAF ROSE GIN 4.35

Our tea master steeps LEAF rose petals with gin for 48 hours to create this wonderfully floral pink hued masterpiece. Topped off with rose petals, perhaps try it with rose lemonade

BOË VIOLET GIN 4.60

Remember parma violets? Finished with pretty flowers, try it with a fruity pomegranate & basil tonic

THAT BOUTIQUE-Y GIN COMPANY SPIT ROASTED PINEAPPLE GIN 4.60

Pineapples, spit roasted with demerara sugar, as a gin?! Yes! Garnished with chunks of pineapple. Try it with a Ting

FOUR PILLARS BLOODY SHIRAZ GIN 4.60

Premium Aussie gin, infused with Shiraz grapes for 8 weeks. Lime wheel, raspberry and a mint sprig to make it look cute.

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LOOSE LEAF TEA

BLACK TEA

Autumn Fire (N) ★	2.55
Butter Truffle (N)	2.55
Ceylon	2.45
Darjeeling 2nd Flush	2.55
Decaf English Breakfast	2.45
Earl Grey	2.35
English Breakfast	2.35
Lapsang Souchong	2.45
Lavender Grey	2.55
Masala Chai	2.55
Pu-Erh	2.45
Russian Caravan	2.45
Vintage Chai	2.65
Wild Cherry	2.55

GREEN TEA

Baked Apple (N)	2.55
Caramello (D)	2.55
Cherry Blossom	2.55
Dragon Well	3.10
Exotic Garden	2.55
Fairy Wings	2.55
Gunpowder Supreme	2.55
Jasmine Huang Shan Ya	2.55
Jasmine Pearls	3.55
Moroccan Mint	2.45
Peach & Petals	2.55
Prickly Pear	2.55
Spiced Green Tea (N)	2.55

OOLONG TEA

Oolong	2.55
Iron Buddah	2.55

WHITE TEA

Champagne Cassis	2.65
Heaven Scent	2.65
Silver Needle	3.35
Sweet Blueberry	2.65
White Peony	2.65

HERBAL TEA

Chamomile Flowers	2.45
Ginger Root	2.45
Peppermint ★	2.45
Pure Life Wellness ★	2.65
Rose Petals	2.45
Secret Garden ★	2.65
Three Graces	2.65

FRUIT TEA

Basket of Berries	2.45
Blood Orange	2.45
Passionfruit & Orange	2.45
Strawberry & Kiwi	2.45
Turkish Apple	2.45

ROOIBOS TEA

African Mint	2.45
Berry Rooibos	2.55
Blood Orange	2.55
Chilli & Ginger	2.55
Green Rooibos	2.55
Lemongrass & Ginger	2.55
Mango My Days	2.55
Pure Rooibos	2.55
Vanilla Rooibos	2.55