Daytime Menu

FOLDE

Clarified 'Bloody' Mary 13 Mimosa 9 Coffee Negroni 13 Chilli Marg 13

Breakfast

Goats Cheese Omelette, Fresh Herbs, Crisps **nv**	13
Smokey Oyster Mushrooms & Cavolo Nero on Focaccia w Brown Sauce	13
Chilli Crisp Fried Eggs on Focaccia w Feta and Coriander **nv**	13
Roasted Tomatoes & Lemon Ricotta on Focaccia **nv**	12
Ve Option with Cashew Cream	
House Granola, Raspberry Compote, Chocolate Almond Butter	9
*Natural Yoghurt **nv** or Coconut Yoghurt*	

Toasties *(vegan cheese available)*

Caramelised Onion, Wholegrain Mustard & Cheddar w Dijonaise &, Pickled Cucumber **nv**	12.5
Chilli Cheese & Spiced Potato w Coriander Chutney **nv**	13

Sides

House Hash Browns w Brown Sauce	7
Charred Green Beans and Cavolo Nero, Caesar Dressing	7
Add Somerset Pecorino **nv** +2	
Fresh Focaccia	5
Oyster Mushroms	5
Poached Egg **nv**	2
Feta or Ricotta **nv**	2.5

Snacks & Dips *(from 12:00)*

Hickory Smoked Olives	5
Pickle Plate	5
Fresh Focaccia	5
Hot Potato Crisps, Salted or Masala	5
Folde Romesco, Almond & Guajillo Chilli Crisp	7.5
Butter Bean, Preserved Lemon, Oregano Oil	7.5
Smoked Aubergine and Walnut Dip, Mint	7.5

To Share *(from 12:00)*

Baked Feta, Plum Hot Honey, Charred Plum & Hazelnut Salsa **nv**	12
Radicchio, Nashi Pear, Beetroot and Balsamic Dressing, Pickled Blackberries	13
Coal Roasted Leeks, Ajo Blanco, Crispy Leeks, Chilli & Leek Oil	13
Barbequed Hispi Cabbage, Lime Leaf & Jalapeno Salsa, Whipped Tahini	15
Oyster Mushroom Skewer, Sweet Potato, Herbs, Smoked Dill Pickles	17

Sweet

Date and Ginger Banana Bread w Caramelised Banana, Tahini, Crumble, Date Syrup, Cacao Nibs	11
Basque Cheesecake **nv**	8
Chocolate Amaretto Tart	8
Chocolate and Hazelnut Cookie **nv**	4

nv = Not vegan
Discretionary service charge of 12.5%
Please advise your server if you have any allergies