

FOOD AT BRICK

Bowls

Acai smoothie (VG/GF)	6.5
<i>berries, oats, soy milk, banana, maple syrup</i>	
Peanut butter banana (VG/GF)	6.5
<i>maca, almond milk, chocolate</i>	
Matcha green (VG/GF)	6.5
<i>Coconut milk, banana, pineapple, greens</i>	
Breakfast (V/GF)	6
<i>House granola, yoghurt, berries, maple syrup</i>	

Lunchtime

Soup of the day, <i>sourdough bread</i> (VG)	5
Open sandwiches:	
Soft boiled egg & avocado (V)	7
<i>coriander cress & chilli oil on sourdough bread</i>	
Chicken & red onion chilli relish	7.5
<i>baby gem on sourdough bread</i>	
Sweet potato falafel wrap (VG/GF)	6.5
<i>beetroot hummus, crunchy vegetables</i>	
Hot plates:	
Winter vegetable tagine (VG/GF)	8.5
<i>Moorish spices, vegetables and tomato</i>	
Yellow fish curry (GF)	9
<i>sustainable market sourced fish in spiced coconut milk</i>	
Welsh lamb cawl (GF)	10
<i>broth with carrots, leeks & potatoes, tarragon jus</i>	

All open sandwiches and hot plates served with 2 of the following:
 Kale salad, red cabbage, cucumber
 Quinoa, butternut squash, beetroot, edamame beans
 Wild rice, pickled turmeric cauliflower
 fresh herbs, leaves and chilli salad

Sweet

Coconut pancakes, maple syrup (VG/GF)	7
<i>banana or berries</i>	
Selection of cakes	
<i>ask your waiter</i>	
Chocolate "no cheese" cake (VG/GF)	5
<i>berry coulis & coconut</i>	
Baklava style yoghurt (V)	4
<i>Honey yoghurt, pistachio & wheat, Calvados syrup</i>	

please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens.

White wine: 175ml/ bottle

- Salt del Bou, Valencia, Spain £4.50/ £18
Malvasia/Macabeo grapes. Fruit & floral hints. Fresh, fruity & well-balanced
- Pinot Grigio, Veneto, Italy £5.00/ £20
Fruity bouquet with subtle, fresh fragrance
- Jean de la Roche, Loire, France £5.50/ £22
Sauvignon Blanc. Clean & crisp. Peach & lemon flavours

Prosecco DOC Treviso, Veneto, Italy £27
Spumante extra dry. Lively. Scents of white flowers & golden apple. Fresh & elegant.

Red wine:

- Inu, Maule Valley, Chile £4.75/ £19
Merlot. Black fruit & sweet toasted oak, well balanced & ripe tannins.
- IG Diurense, Douro, Portugal £5.25/ £21
Sustainably farmed grapes. Intense with blackberry notes.
- Carelli 34°, Mendoza, Argentina £5.25/ £22.50
Malbec. Plums & cherries, full & round. Well balanced.
We also serve wine in 125ml, all spirits in 25 and 50ml

House soft:

3.5

House lemonade

Elderflower pressé

Iced tea



Coke, Diet coke, Orangina, Ginger beer 2.5
Blood orange San Pellegrino 2
Still, Sparkling water 3
Fresh orange 3
Pineapple, Apple, Cranberry 2.2

Draught beer by Tap Social
29 in a million 4.75/3.5
Guest 4.75/3.5

Unity lager 4
Daura (GF) 4.2
Organic Weston cider 5

Japanese matcha latte 3

Coffee:
Espresso, Americano 2
Macchiato, Piccolo, Cortado 2.2
Flat white, Latte, Cappuccino 2.5
Chai latte, Hot chocolate 2.5
Dirty chai, Mocha 2.7

Tea:

Hibiscus+Blackcurrant
Rooibos
Chamomile
Peppermint
Earl grey
Assam 2.5

Lemon verbena
Jasmine pearl 2.7