

All Day Brunch and Light Bites

Please order at the counter

Please note we cannot guarantee that any of our food is allergen free

served 8.30am-3.00pm, Tuesdau-Saturdau

see our counter for daily cake availability

Vegan Menu

All Day Or Width and Eldrif Offes	served 0.200411-2.00pm, Ivesdoup-sourrain
Toast and homemade preserves£2.95 white or seven seeded sourdough, or gluten free bread Toasted Peterley pumpkin bread with vegan butter / peanut butter / maple syrup£4.50 Superfood chia, pecan and cacao nib granola£6.50 with coconut yoghurt, fruit compôte and maple syrup	Stack of fluffy pancakes cooked on our flat-top griddle with coconut yoghurt, blackberries and almonds£5.95 with roast Peterley apples, maple and hazelnuts£5.95 Smashed avocado and chilli£8.50 with sourdough toast, slow roasted tomatoes and toasted seeds Vegan shakshuka with tofu and lemon soy yoghurt _£8.95 spiced tomatoes and peppers with baked tofu, served with cumin flatbreads and lemony soy yoghurt
Why not add	Slaw reacted tematees / average 53.00
A pot of homemade preserves	Slow roasted tomatoes / avocado£2.00 Toasted seeds£1.00
LUNCh Mains and Salads Minted chickpea falafels with cumin flatbreads £8.95 with hazelnut dukkha, beetroot yoghurt and pomegranate Buddha curry bowl	Served 12.00 noon-3.00pm, Tvesday-Saturday Roast pumpkin, pistachio and date pastilla£10.95 home-grown pumpkin filo pie, served with Peterley pumpkin bread, date marmalade and dressed autumn leaves
Minted chickpea falafels with cumin flatbreads £8.95 with hazelnut dukkha, beetroot yoghurt and pomegranate Buddha curry bowl£9.95 Massaman butternut squash and peanut curry, crispy kale,	Roast pumpkin, pistachio and date pastilla£10.95 home-grown pumpkin filo pie, served with Peterley pumpkin bread, date marmalade and dressed autumn leaves
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Minted chickpea falafels with cumin flatbreads with hazelnut dukkha, beetroot yoghurt and pomegranate Buddha curry bowl	Roast pumpkin, pistachio and date pastilla£10.95 home-grown pumpkin filo pie, served with Peterley pumpkin bread, date marmalade and dressed autumn leaves See our counter for daily cake availability Seasonal fruit coconut crunch Raw cacao, coconut and pistachio 'cheesecake'

As above, and:

Orange and almond cake Chocolate, coffee and cardamom mud cake

Dairy free cakes (containing egg)



All Day Orchagle and I ight often

NGCI COKES (no aluten-containing ingredients)

Raw cacao, coconut and pistachio 'cheesecake'

Pecan and raspberry brownie

Chocolate and walnut cookies

Seasonal fruit coconut crunch

Fig, almond and honey cake

Carrot cake bars

Fruit financiers

Meringues

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Chocolate, coffee and cardamom mud cake

Blood orange and cardamom cake

Lemon, almond and polenta cake

Cherry, pistachio and coconut cake

Carrot, coconut and pistachio cake

Chocolate and beetroot cake

Orange and almond cake

No Gluten-Contouning Ingredients Menu

We do not describe any of our dishes as 'Gluten Free' as they are prepared in close proximity to gluten-containing ingredients.

We cannot guarantee that any of our food is suitable for coeliacs.

served 8.30am-3.00pm, Tuesday-Saturdau
Smashed avocado and chilli£8.50
with gluten free toast, poached eggs and toasted seeds (V)
Shakshuka with baked eggs and lemon yoghurt£8.95
spiced tomatoes and peppers with two eggs, served with
gluten free bread and lemony yoghurt (V)
Smoked salmon / Chiltern Fire chorizo / bacon£2.50
Slow roasted tomatoes / avocado£2.00
Fried egg / poached egg £1.50
Toasted seedsf1.00
served 12.00 noon-3.00pm, Tuesday-saturday
Salt beef open sandwich £8.95
locally reared pasture-fed salt beef, Oxford mature cheddar
and piccalilli on gluten free bread
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www.peterleymanorfarm.co.uk