



MENU

BREAKFAST

MUSHROOM & HASH BROWN STACK vg/nf/gf

Garlic infused mushrooms on hash browns w/ aioli, spinach & toasted sunflower seeds

FOOD

REISHI MUSHROOM SOUP vg/nf/gf

+ artisan bread
+ toasted sunflower seeds

FRIES vg/nf/gf

WILD MUSHROOM MEDICINE BOWL vg/nf

Garlic infused wild mushrooms, chickpeas, chilli kimchi, lemon & parsley cous cous, raw veg, activated seeds, zesty vegan aioli & turkey tail for immune and gut support

+ spice (jalepenos)
+ crunch (crispy onions)

CHAGA CACAO GLOW POT vg/nf/gf

Coconut chia pudding infused with energising chaga, cacao, beetroot, banana & guarana seed. Cooling, creamy & adaptogenic - topped with rose petals and chocolate dust for extra glow.

+ espresso

*Made with high-quality, organic mushroom tinctures from the Bristol Fungarium.
Foraged, grown & extracted in the UK.*



MUSHROOM LOADED FRIES W/ LIONS MANE

Crispy fries topped with garlic-infused baby button mushrooms & drizzled with brain-boosting lions mane.

CHOOSE YOUR TOPPINGS:

CLASSIC vg/nf

Tangy gherkins, crispy onions, fresh parsley & zesty vegan aioli

PESTO vg/nf/gf

Toasted sunflower seeds, zesty lemon, fresh basil & pesto dressing

BBQ vg/nf

Spicy jalapenos, crunchy corn, crispy onions & loads of smoky bbq sauce