



**Cloud Twelve**  
NOTTING HILL CLUB

An homage to the unity so needed in the world today, the Cloud Twelve menu embraces global flavours to deliver a delicious, vibrant and entirely plant-based offering for you to enjoy.

## BRASSERIE MENU

### ALL DAY

From 9am

#### MAPLE MACA BUCKWHEAT PANCAKES £10

Naturally Gluten-Free Fluffy Buckwheat Pancakes Bursting with Chia Seed, Linseed, and Golden Maca. Topped with Fermented Coconut Yoghurt, Fresh Seasonal Fruit and Maple Syrup.

#### AÇAÍ RAINFOREST FRUIT BOWL £9 (GF)

Açaí, Cacao, Cherry, Lucuma and Baobab Smoothie Bowl, Topped with Seasonal Fruit and Superfoods.

#### MEDITERRANEAN TOMATO & AVOCADO TOAST £9.50

Freshly Toasted Sourdough with Truffle Oil, Smashed Avocado and Balsamic Glazed Vine Tomatoes.

\*Gluten-free option available

#### SMOKED CARROT GRAVLAX & CREAM

#### 'CHEESE' BAGEL £10

Salt-Baked Smoked Carrot 'Salmon' Gravlax served with Fresh Dill, Vegan Cream 'Cheese' on a Toasted Bagel.

### SMALL PLATES

From 9am

#### BRUSCHETTA ALLA GRECA £7

Toasted Sourdough Drizzled with Extra Virgin Olive Oil and Topped with Slow Roasted Cherry Tomato, Basil, and Tofu 'Feta'. \*Gluten-free option available

#### ROASTED ROMANESCO & HUMMUS £8 (GF)

Roasted Dukkah Spiced Romanesco Steak Broccoli on a Bed of Aromatic Hummus with a Chilli Sauce Dressing.

#### TRICOLOR NACHO GF £8 (GF)

Three Varieties of Colour Corn Nacho Chips, Topped with Mashed Black Beans, Coconut Yoghurt, Guacamole, Marinara Sauce and Coconut Cheese.

#### SWEET PATATAS BRAVAS £7 (GF)

Sweet Potato Cakes with a Herbed 'Mayonnaise'.

#### AVOCADO & TOMATO SALAD £7 (GF)

Fresh and Vibrant Tomato and Avocado Salad with a Citrus Dressing.

### BAKERY

Enjoy a freshly baked selection of pastries and cakes available from the counter. If you would like some fresh bread or toast to go with your meal, please ask your server.

CN = Contains Nuts | GF = Gluten Free | \* This dish is available nut free

If you have any food allergies or intolerances, please ask a member of our staff for further information.

12.5% Service charge will be included in your bill.

### MAIN MENU

From 12pm

#### PUMPKIN & CHESTNUT CREAM SOUP £8

Warming Cream of Squash and Chestnut Soup with Truffle Oil and Sourdough Bread. \*Gluten-free option available

#### EAST TO WEST RAMEN £15 (GF)

Richly Fragrant Lemongrass and Coconut Broth Seasoned with a Miso Tare, with Shiitake Mushrooms, Fresh Vegetables, Tofu and Black Rice Noodles.

#### DRUMSTICK CURRY £15 (GF)

Moringa-Spiced Coconut Green Curry with Courgettes, Peas, Potato and Chickpeas, Served with Steamed Brown Rice.

#### BEEF AND BEAN BURGER £16

Smoky Barbeque Bean and Beet Patty with a Creamy Asian Slaw. Served in a Charcoal Spelt Bun.

#### SMOKED 'CHEESE' FONDUE £17

A Melted Blend Of The Finest Coconut-Based 'Cheeses', with Dipping Sourdough, Vegetables and Tofu Sausages.

\*Gluten-free option available

### SMOOTHIE BAR

Our in-house naturopath has designed each of our smoothies to aid self-healing using the power of plants. Made fresh using the best ingredients available, they are low in sugar while being delicious, nutritional powerhouses.

All £6

#### GREEN DEFENCE

Apple, Kiwi, Spinach, Flaxseed, Maca, Ginger and Plant Milk.

#### GREEN CLEANSE

Apple, Broccoli, Avocado, Spinach, Hemp, Wheatgrass, Barleygrass, Spirulina, Chlorella, Mint, Lemon and Plant Milk.

#### NAUGHTY BUT NOT

Dates, Blueberry, Cocoa, Goji, Cashew, Oat Cream, Cinnamon, Pea Protein and Plant Milk.

#### SUNSHINE HEALING

Mango, Avocado, Yuzu, Pine Pollen, Lucuma, Baobab, Lime, Pineapple and Plant Milk.

### EVENT BOOKING

Our brasserie is the perfect space to enjoy your special event. Whether you are joining us for a botanical afternoon tea or hiring the whole brasserie for a birthday celebration, we would love to host the occasion.

Please ask your server for more information.



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## DRINKS MENU

The journey and curation of our drinks has been carefully considered to ensure they enrich, nourish, invigorate, or relax, with the best natural ingredients and growing methods available. For your hydration, our water is purified using advanced reverse osmosis technology.

### HERBAL TONICS

Provided by Humble Warrior. No added sugar, light on fruit juice.  
**All £4**

#### UPLIFT

Tulsi, Ginger, Cinnamon, Green Tea, Pomegranate, Beetroot.

#### NOURISH

Turmeric, Indian Gooseberry, Indian Black Pepper, Ginger, Mango, Mandarin.

#### REVIVE

Reishi, Gotu Kola, Rosemary, Orange, Pineapple, Pink Grapefruit, Guava.

### TEA BAR

Herbal tea is a perfect way to benefit from the healing power of plants. Enjoy our delicious teas full of antioxidants and other precious phytochemicals to boost your wellbeing. Available with our selection of plant milks.

**All £4**

#### VITALI-TEA

Siberian Ginseng, Borage, Gotu-Kola, Fresh Rosemary, Orange, Essence.

#### BEAU-TEA

Nettle, Rose, Marigold, Cleavers, Red Clover, Cinnamon.

#### DIGES-TEA-F

Mint, Rose, Cornsilk, Lemon Balm, Chamomile, Star Anise.

#### IMMUNI-TEA

Echinacea, Lemon Balm, Hibiscus, Broadleaf Plantain, Cornsilk.

#### SERENTI-TEA

Passion Flower, Oat Straw, Rose Bud, Lemon Verbena, Chamomile, Skullcap.

#### ENGLISH BREAKFAST

#### SENCHA GREEN

#### FRESH LEAF

#### FRESH MINT

#### GINGER ROOT & LEMON

### COFFEE BAR

Available with our selection of plant milks.

ESPRESSO (SINGLE OR DOUBLE) £2.50/£3

LATTE £3

CAPPUCCINO £3

FLAT WHITE £3

HOT CHOCOLATE £3.75

CINNAMON COFFEE £4

EXTRA SHOT £0.50

### BOTANICAL LATTES

All supercharged with the power of plants.

**All £4**

#### ROSE LATTE

Rose, Beetroot, Rose Syrup, Plant Milk.

#### BEETROOT LATTE

Beetroot, Vanilla, Plant Milk.

#### SPIRULINA LATTE

Blue Spirulina, Plant Milk.

#### DETOX LATTE

Charcoal, Burdock, Milk Thistle, Cinnamon, Cardamom, Plant Milk.

#### GOLDEN LATTE

Turmeric, Ashwagandha, Cinnamon, Black Pepper, Ginger, Plant Milk.

#### ADAPTOGENIC LATTE

Cacao, Medicinal Mushrooms, Siberian Ginseng, Maca, Plant Milk.

#### MATCHA LATTE

Matcha, Plant Milk.

#### BABYCCINO

Chamomile Powder, Plant Milk.

#### CHAI

Cinnamon, Cardamom, Cloves, Ginger, Plant Milk.

### NON-ALCOHOLIC BAR

VIRGIN BLOODY MARY £8

Tomato Juice, Celery, Hot Sauce.

HOMEMADE LEMONADE £4.75

Fresh Lemon Juice, Agave Syrup, Filtered Water.

ORGANIC PIPS JUICES £4.25

Choose Between Cloudy Apple or Valencia Orange.

### RED

Quinta do Crasto Reserva Old Wines by Quinta do Crasto Portugal 2015 (Grape Field Blend) 7 | 11 | 42

Gevrey-Chambertin by Louis Jadot France 2014 (Pinot Noir) 10 | 15 | 57

Chateau Musar by Gaston Hochar Lebanon 2011 (Cabernet Sauvignon, Cinsault, Carignan) 10 | 15 | 57

Epilogue by Boschloof Wines South Africa 2016 (Syrah) 12 | 18 | 70

Terre Brune by Santadi Sardinia 2014 (Carignano) 12 | 18 | 70

### WINE MENU

Prices based on either a 125ml, 175ml glass or by the bottle

#### WHITE

Pioneer Block by Saint Clair New Zealand 2015 (Sauvignon Blanc) 6 | 8 | 31

Ladoix Bois de Gréchons by Sylvain Loichet France 2015 (Chardonnay) 10 | 15 | 59

W...Dreams by Jermann Italy 2015 (Chardonnay) 14 | 21 | 81

### SPARKLING

Blanc de Blancs by The Bolney Estate United Kingdom 2015 (Chardonnay) 10 | 56

Ferrari Perlé Rosé by Cantine Ferrari Italy 2009 (Pinot Noir, Chardonnay) 10 | 59

Cuvée Prestige by Collard-Picard France (Pinot Noir, Chardonnay, Pinot Meunier) 14 | 79

### BEER

Redchurch — Bethnal Pale Ale 4.75