



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.

FOOD MENU

BREAKFAST

From 9am - 12pm

MAPLE MACA BUCKWHEAT PANCAKES £10 (GF)
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.

OPEN SANDWICH SELECTION £6
GF option available

CHOICE OF CAKES, BIRCHES AND PASTRIES FROM THE COUNTER

SMALL PLATES

From 12pm

ROASTED PEPPER HUMMUS WITH MIXED VEGETABLE CRUDITÉ £7 (GF)
Roasted Sweet Pepper Hummus Made in House with Fresh Vegetables and Olive oil

SPICY NUTS AND SEEDS WITH MIXED OLIVES £6 (GF, CN)
Smoky Spicy Mixed Nuts with Stuffed Olives
Only available in the Brasserie

GUACAMOLE BOATS WITH MIXED SEEDS £6 (GF)
Mixed Truffle Toasted Seeds on House Made Guacamole in Baby Romaine Lettuce Boats

SWEET PATATAS BRAVAS £7 (GF)
Sweet Potato Cakes with a Herbed 'Mayonnaise'.

ARANCINI WITH HERBY VEGAN SOUR CREAM £7
Mushroom, Brown Rice Arancini Balls with Fresh Vegan Sour Cream

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

FOREST MUSHROOM SOUP WITH TOASTED SOURDOUGH £8 (GF)
Mix of Shiitake and Chestnut Mushrooms, Red Onions and Carrots

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

THAI RED CURRY WITH BROWN RICE AND FRESH HERBS £15 (GF)
Rich Red Thai Curry with Roasted Pepper, Brown Rice and Sour Cream

KIMCHI FRITTERS WITH SIDE SALAD £15 (GF)
Kimchi, Roasted Cauliflower Rice, Chickpea Flour, Spring Onions, Coriander, Garlic, Smoked Paprika

CLOUD BOWL £15 (GF)
Quinoa Grain Mix, Guacamole, Herby greens, Roasted peppers, Vegan Cheese & Palm Hearts, Marinara Sauce

SPINACH AND 'RICOTTA' PARCELS WITH SIDE SALAD £10
Basil-infused Tofu Cheese and Baby Leaf Spinach Wrapped and Baked in a Pastry Shell

KIDS MENU

From 12pm

GNOCCHI WITH CHEESE AND TOMATO £5 (GF)
Comes with a choice of veg

SAUSAGE HOTPOT £5
Comes with a choice of veg

PASTA WITH CANNELLINI BEANS AND BROCCOLI WITH RED SAUCE £5 (GF)
Comes with a choice of veg

WEANING PUREES £4 (GF)

CHOICE OF VEG
Sweet Potato Fries or Mash | Peas | Corn on the Cob | Broccoli

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.

DRINKS MENU

SMOOTHIE BAR

Our in-house naturopath has designed each of our smoothies to aide 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, Oats, Ginger and Plant Milk.

GREEN CLEANSE

Apple, Broccoli, Almond Milk, avocado, banana, spinach, green mix, mint and lemon juice.

NAUGHTY BUT NOT

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

SUNSHINE HEALING

Mango, Avocado, Yuzu, Coconut cream, Pine Pollen, Lucuma, Baobab, Lemon, Pineapple and Plant Milk.

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.

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

JUICE BAR

All £4.75

CLEANSE

Celery, Cucumber, Kale, Parsley, Ginger, Lemon.

IMMUNE

Orange, Pineapple, Lime, Mint, Ginger, Turmeric.

GLOW

Beetroot, Carrot, Apple, Lemon.

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.

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

Tulsi, Rose, Borage, Gotu-Kola

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 Plaintain, Cornsilk.

SERENTI-TEA

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

HEART-TEA

Lemon balm, Hawthorn, Rose and Passionflower

ENGLISH BREAKFAST

FRESH MINT

SENCHA GREEN

GINGER ROOT

FRESH LEAF

& LEMON

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 Boschkloof Wines South Africa 2016 (Malbec) 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 Grémons 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 10 | 59

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

BEER

Redchurch — Bethnal Pale Ale 4.75