CLOUD TWELVE

An homage to the unity so needed in the world today, the Cloud Twelve menu embraces global flavours to deliver a delicious and vibrant vegan & vegetarian offering for you to enjoy.

SUMMER MENU

BREAKFAST | BRUNCH

MAPLE MACA BUCKWHEAT PANCAKES £10 (GF)
Naturally Gluten-Free Fluffy Buckwheat Pancakes Bursting with Chia Seed, Linseed, and Golden Maca. Topped with Coconut Yoghurt, Berries, Banana and Maple Syrup.

AÇAI RAINFOREST FRUIT BOWL £8 (GF)
Açai, Cacao, Cherry, Lucuma and Baobab Smoothie Bowl, Topped with Seasonal Fruit and Superfoods.

TOASTED SOURDOUGH with (GFO)
Smashed Avocado with lime & coriander £8
Free-range Eggs: scrambled, poached or soft boiled £8
Smashed Avocado & Eggs: £12

CHOICE OF CAKES AND PASTRIES FROM THE COUNTER

BIG PLATES

THAI RED CURRY WITH BROWN RICE AND FRESH HERBS £14 (GF)
Rich Red Thai Curry with Roasted Pepper, Chickpeas, Courgettes & lentils with Brown Rice.

BEET AND BEAN BURGER £14
Smoky barbeque bean and beet patty with a creamy Asian slaw, served in a brioche bun with rocket, wasabi mayo & homemade pineapple & apple chutney. Served with sweet potato fries.

CLOUD BOWL £14 (GF, VGO)
Quinoa Grain Mix, Guacamole, Herby greens, Roasted Peppers, Cheddar Cheese & Palm Hearts with Salsa Sauce.

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.

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.

VGO = Vegan Option Available | GF = Gluten Free
GFO = Gluten Free Option Available
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.

SMALL PLATES

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'.

MUSHROOM PÂTÉ £9
A light, yet very flavourful vegan pâté with sautéed mushrooms, aubergine, beans & chestnuts packed full of wild herbs. Served with toasted sourdough.

REFRESHING SUMMER GREEK SALAD £8 (GF)
with olives, feta, cherry tomatoes & red onion.

KIDS MENU

GNOCCHI BOWL WITH VEG £5 (GF)
With sauce of choice.

PASTA WITH CANNELLINI BEANS & VEG £5 (GF)
With sauce of choice.

MARGHERITA PIZZA £6
With Multi Veg Tomato base & cheddar cheese.

VEGAN SAUSAGE HOTPOT WITH VEG £5

SWEET POTATO & BROCOLLI WEANING PUREES £4 (GF)

SIDES £4
Sweet Potato Fries or Mash
Daily Farm Fresh Vegetable Bowl

SAUCES
Multi Veg Tomato Sauce
Super Green Pesto Sauce
Cheesy Cheddar Sauce

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, Avocado, Banana, Spinach, Green Mix, Mint, Lemon Juice & Plant Milk.

SUNSHINE HEALING
Mango, Avocado, Yuzu, Coconut milk, Pine Pollen, Lucuma, Baobab, Lemon and Pineapple.

Add: Chocolate or Vanilla Plant Protein Scoop £1

JUICE BAR

ALL £4.75

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

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

GLOW: Beetroot, Carrot, Apple, Lemon.

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
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
SENCHA GREEN
FRESH LEAF
FRESH MINT
GINGER ROOT & LEMON

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 & organic whole milk.

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.
Choice of plant milk or organic whole milk.

ALL £4

ROSE LATTE
Rose, Beetroot, Rose Syrup, Milk of Choice.

BEETROOT LATTE
Beetroot, Vanilla, Milk of Choice.

SPIRULINA LATTE
Blue Spirulina, Milk of Choice.

DETOX LATTE
Charcoal, Burdock, Milk Thistle, Cinnamon, Cardamom, Milk of Choice.

GOLDEN LATTE
Turmeric, Ashwagandha, Cinnamon, Black Pepper, Ginger, Milk of Choice.

ADAPTOGENIC LATTE
Cacao, Medicinal Mushrooms, Siberian Ginseng, Maca, Milk of Choice.

MATCHA LATTE
Matcha, Milk of Choice.

BABYCCINO
Chamomile Powder, Milk of Choice.

CHAI
Cinnamon, Cardamom, Cloves, Ginger, Milk of Choice.

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 £2.50
Choose Between Cloudy Apple or Valencia Orange.

WINE MENU

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

RED

Chateau Lamothe-Bouscaut, Pessac-Leognan France (Cabernet Sauvignon, Cabernet Franc, Merlot)	9 | 48
Quinta do Crasto Reserva Old Wines by Quinta do Crasto Portugal (Grape Field Blend)	11 | 58
Terre Brune by Santadi Sardinia (Carignano)	14 | 80
Gevrey-Chambertin by Louis Jadot France (Pinot Noir)	16 | 90

ROSÉ

Love by Domaine de Leoube France (Grenache, Cinsault)	8 | 41

WHITE

Picpoul de Pinet Beaugaran France (Picpoul Blanc)	7 | 32
Shaya by Juan Gil Spain (Verdejo)	7.5 | 38
Pioneer Block by Saint Clair New Zealand (Sauvignon Blanc)	9 | 48
Meursault Blanc by Jean-Michel Gaunoux France (Chardonnay)	14 | 80

SPARKLING

Blanc de Blancs by The Bolney Estate United Kingdom (Chardonnay)	13 | 70
Deutz Classic Brut Champagne France (Pinot Meunier, Pinot Noir, Chardonnay)	13.5 | 75
Ruinart Blanc de Blancs Champagne France (Chardonnay)	17 | 95

BEER

Redchurch – Bethnal Pale Ale	4.75