

A detailed white line drawing of a vintage steam engine on a dark blue background. The engine features a large horizontal boiler, a tall vertical chimney stack, and large spoked wheels. Various mechanical components like pistons, valves, and a flywheel are visible. The illustration is decorated with sprigs of yellow and red leaves and berries. The text 'EVENTS AT GRANARY SQUARE BRASSERIE' is overlaid in the center in a white serif font.

EVENTS AT
GRANARY SQUARE
BRASSERIE

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EVENTS AT GRANARY SQUARE BRASSERIE

The Stirling Room in Granary Square Brasserie is tucked away towards the back of the main restaurant, with beautiful views across Granary Square.

The private dining room accommodates up to 20 seated guests or 30 standing and offers a selection of menus specially created by our Executive Chef. Natural daylight floods the room and the walls are adorned with locally referenced artwork and prints inspired by Kings Cross, travel and botanicals. The room is versatile and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.

The Granary Square Brasserie lounge is a semi-private versatile space, equally suited to informal meetings, family gatherings or drinks and canapés receptions. With cosy vintage leather chairs and low brass tables, the lounge is available to hire for up to 36 seated guests and 60 standing. For extra special occasions and larger parties, we are also able to offer exclusive hire of the entire restaurant. The space can seat up to 150 guests and 350 for a drinks and canapés event.

For further information and enquiries please contact the team on events@granarysquarebrasserie.com or call 0208 054 5386.



MORE DETAILS

At the Granary Square Brasserie we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage.

AUDIO VISUAL

The Stirling Room

Please note non-amplified live music is permitted and restaurant background music is available. A fixed screen is available and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Full exclusive hire

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TRAVEL AND PARKING

Nearest tube – Kings Cross St Pancras
Parking – Handyside Car Park
3 Canal Reach, Kings Cross, London N1C 4BA (7 minute walk)

TIMINGS

Breakfast: 08.30 until 10.30
Lunch: 12.00 until 17.00 with host's access from 11.30
Dinner: 18.30 until 00.30 with host's access from 18.00 (Sunday guests' departure 22.30)

FOOD ALLERGEN DISCLAIMER

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 13.5% will be added to your bill.

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THE STIRLING ROOM



THE GRANARY SQUARE BRASSERIE LOUNGE





BREAKFAST



When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Each breakfast menu is served with freshly squeezed orange juice and Granary Square Brasserie 1917 breakfast blend or filter coffee. Additional juices and smoothies are available.

MENU A

£30

Selection of mini pastries
Served with butter and preserves

Bircher muesli with apple and blueberries
Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

Eggs Benedict
*Hand-pulled ham hock on toasted muffins,
two poached hen's eggs, hollandaise sauce and watercress*

OR

Eggs Royale
*Oak smoked salmon, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress*

OR

Avocado Benedict
Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame

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BREAKFAST



MENU B

£36

Selection of mini pastries
Served with butter and preserves

Bircher muesli with apple and blueberries
Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

Granary Square Brasserie full breakfast
*Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans.
Served with a choice of white or granary toast*

OR

Granary Square Brasserie vegetarian breakfast
*Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans.
Served with a choice of white or granary toast*



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CANAPÉS



We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.

SAVOURY CANAPÉS

£2.95 per bite

Truffle arancini (v)

Lobster cocktail cornet with caviar

Mini smoked haddock and salmon fishcake with horseradish mayonnaise

Grilled sirloin skewers with truffle mayonnaise

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with chilli, mint and lime dip

Mini roast beef Yorkshire pudding with shaved horseradish

Smoked salmon and chive cream cheese on rye bread

Halloumi fritters, red pepper tapenade (v)

SWEET CANAPÉS

£2.95 per bite

Almond macarons (v)

Salted caramel chocolate balls (v)

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TASTING DISHES



We recommend 6 bowl food options
per person for a drinks party.

SAVOURY BOWLS

£7.50 per bowl

Salt and pepper tempura squid with wasabi mayonnaise

Granary Square Brasserie shepherd's pie

Burrata with pea and herb purée, lovage pesto, green chickpeas, pine nuts (v)

Seasonal risotto (v)

Crispy duck and five spice salad

Tossed Asian salad with beansprouts, pak choi, watermelon,
broccoli and Hoi sin sauce (vg)

Avocado and tomato cocktail with red pepper, lettuce, pomegranate
and harissa sauce (vg)

Malaysian sweet potato curry with choy sum, broccoli and coconut (vg)

SWEET MINI DISHES

£7.50

Classic crème brûlée (v)

Chocolate profiteroles (v)

Red velvet cake (v)

Chocolate plant pot (v)

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ADDITIONAL EXTRAS



Salt-crusted sourdough bread - £4.95
With salted butter

Truffle arancini - £6.50
Fried Arborio rice balls with truffle cheese

Honey-glazed almonds - £3.95
Rosemary and sea salt

Spiced green olives - £3.95
Gordal olives with chilli, coriander and lemon

Selection of cheeses - £11.95
With crackers, grapes, apple and apricot chutney

Mini chocolate truffles - £4.95
With a liquid salted caramel centre



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DELEGATE PACKAGE



£100

Freshly squeezed orange juice and Granary Square Brasserie 1917 breakfast blend or filter coffee, refreshed throughout the day.

MIDMORNING BREAKFAST

Selection of mini pastries
Served with butter and preserves

Bircher muesli with apple and blueberries
Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm



Shortbread fingers
Truffle arancini
Fresh fruit selection

AFTERNOON LUNCH

Salt-crusted sourdough bread
With salted butter

Spiced green olives
Gordal olives with chilli, coriander and lemon



Blackened cod fillet
Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli with herb and yuzu mayonnaise

Granary Square Brasserie shepherd's pie
Slow-braised lamb and beef, Cheddar potato mash with garden peas, broad beans and baby shoots

Chargrilled halloumi with spiced fregola
Tomato and red pepper salsa, crispy onions and herb mayonnaise



Crème brûlée
Classic set vanilla custard with a caramelised sugar crust

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce

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PRIVATE DINING MENUS



LUNCH MENU

£45

STARTER

Spicy jackfruit and roasted peanut bang bang salad
Chayote, sesame, white mooli and shredded Chinese leaf

MAIN

Scottish smoked haddock and salmon fishcake
Crushed garden peas, fresh herb sauce, poached free-range hen's egg

DESSERT

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust



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PRIVATE DINING MENUS



MENU A

£50

STARTER

Burrata with pea and herb purée
Lovage pesto, green chickpeas, pine nuts

MAIN

Granary Square Brasserie shepherd's pie
*Slow-braised lamb and beef, Cheddar potato mash with garden peas,
broad beans and baby shoots*

DESSERT

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce



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PRIVATE DINING MENUS



We offer two choice menus to choose from
but please note you must select one menu for the whole party.

For groups of up to 12 guests
Your guests may order on the day from this menu.

For groups of 12 guests and over
We ask all of your guests to order in advance from this menu
and we require the final pre-orders two weeks prior to your event.

MENU B

£60

STARTERS

Burrata with pea and herb purée
Lovage pesto, green chickpeas, pine nuts

Oak smoked salmon
Creamed beetroot and borseradish with capers, shallots, dill, lemon, dark rye bread

Duck liver parfait
Caramelised hazelnuts, apple and apricot chutney, toasted brioche

MAINS

Blackened cod fillet
*Baked in a banana leaf with a soy marinade, citrus-pickled fennel,
grilled broccoli, chilli with herb and yuzu mayonnaise*

Granary Square Brasserie shepherd's pie
*Slow-braised lamb and beef; Cheddar potato mash with garden peas,
broad beans and baby shoots*

Chargrilled halloumi with spiced fregola
Tomato and red pepper salsa, crispy onions and herb mayonnaise

DESSERTS

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce





PRIVATE DINING MENUS



We offer two choice menus to choose from
but please note you must select one menu for the whole party.

For groups of up to 12 guests
Your guests may order on the day from this menu.

For groups of 12 guests and over
We ask all of your guests to order in advance from this menu
and we require the final pre-orders two weeks prior to your event.

MENU C

£75

STARTERS

Crispy duck salad

*Warm crispy duck with five spice dressing, toasted cashews,
watermelon, beansprouts, sesame seeds, coriander and ginger*

Warm green asparagus spears

With truffle hollandaise and baby watercress

Oak smoked salmon

Creamed beetroot and horseradish with capers, shallots, dill, lemon, dark rye bread

MAINS

Pan-fried chalk stream trout with oxheart tomatoes

Smoked aubergine purée, rocket, mixed herbs and a yoghurt tartare dressing

Fillet steak

*Chargrilled and served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

Plant-based Malaysian curry

Sweet potato, toasted coconut, red chilli, coriander and jasmine rice

DESSERTS

Chocolate bombe

*Melting chocolate bombe with a vanilla ice cream, honeycomb centre
and hot salted caramel sauce*

Almond and blueberry panna cotta

Limoncello sauce, almond tuile and gold flakes

Rum baba

Dark rum soaked sponge with Chantilly cream and raspberries

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DRINKS



COCKTAILS

Granary Glitz <i>A glitterball of a cocktail with Malfy Blood Orange Gin, Italicus Bergamot Liqueur, maraschino cherry syrup & Jeio Prosecco</i>	£11.25
Bloody Mary <i>Vegan spice mix, tomato juice and Absolut Elyx Vodka</i>	£10.95
Peach Bellini <i>Peach pulp and Prosecco</i>	£9.75
Aperol Spritz <i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	£10.50
Paloma Spritz <i>Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco</i>	£14.00

COOLERS & NON-ALCOHOLIC COCKTAILS

Forest Gimlet <i>Everleaf Forest non-alcoholic aperitif, pink grapefruit juice and honey</i>	£8.00
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GIN & TONIC SELECTION

Sicilian G&T <i>Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic</i>	£11.50
Rhubarb & Raspberry G&G <i>Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	£11.75
Hemingway G&T <i>Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry</i>	£11.75
Black Forest G&T <i>Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic</i>	£15.00
Grand Cru G&T <i>Bombay Sapphire Premier Cru Gin with Murcian Lemon, Grand Marnier Liqueur, lemon juice and Fever Tree Indian Tonic.</i>	£12.50
Elderflower G&T <i>Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil</i>	£11.75



POST DINNER TREATS



Mini chocolate truffles £4.95
With a liquid salted caramel centre

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



SINGLE MALT SCOTCH

Bowmore 12 year	£10.50
Highland Park 12 year	£11.00
Auchentoshan Three Wood	£12.50
Laphroaig 10 year	£12.50
Macallan Double Cask 12 year	£16.00
Macallan Triple Cask 12 year	£18.50
Aberlour A'Bunadh Batch 61	£20.00
Glenmorangie Signet	£26.00
Macallan Rare Cask	£55.00

COGNAC

Courvoisier VSOP	£11.00
Maxime Trijol VSOP	£12.50
Ordonneau Borderies Tres Vieille Reserve	£18.00
Leyrat XO Vieille Reserve	£22.50
Martell Cordon Bleu	£24.00
Courvoisier XO	£26.00
Hennessy XO	£28.00
Ragnaud-Sabourin No. 35 Fontvieille	£32.00

DESSERT WINES, PORT & SWEET SHERRY

Maury Grenat, Lafage, Languedoc, France	£7.00
Moscato d'Asti, Vietti Cascinetta, Piedmont, Italy	£7.50
Chateau Loupiac Gaudiet, Loupiac, Bordeaux, France	£8.00
Sauternes, Petite Guiraud, Bordeaux, France	£9.00
Semillon, Valdivieso, Eclat Botrytis, Curicó Valley, Chile	£10.90
Riesling Icewine, Stratus, Canada	£23.00

Spirits served at 50ml (25ml on request).



DRINKS



TRADITIONAL METHOD & SPARKLING

Bottle 75cl

Corpinnat, Llopart, Brut Reserva, Catalonia, Spain	£48
Ferrari Blanc de Blancs, Maximum Brut, Trento, Italy	£60
Brut Rosé, Coates & Seely, Hampshire, England	£78
Veuve Clicquot Yellow Label, Champagne, France	£92
Nyetimber, Classic Cuvee, Sussex, England	£92
Veuve Clicquot Rosé, Champagne, France	£98
Palmer, Blanc de Blancs, Champagne, France	£130
Laurent-Perrier, Cuvee Rosé Brut, Champagne, France	£145
Veuve Clicquot, Extra Brut, Extra Old, Champagne, France	£170
Veuve Clicquot, La Grande Dame, Champagne, France	£190
Perrier-Jouet, Belle Epoque, Champagne, France	£220
Nyetimber, 1086 Prestige Cuvee, Sussex, England	£280

MAGNUM

Bottle 1.5l

Chablis, Domaine Jean Defaix, Burgundy, France	£92
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France,	£98
Chateau Peyrabon, Haut Medoc, Bordeaux, France	£110
Bruno Paillard, Premiere Cuvee Brut, Champagne, France	£130



DRINKS



ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France		£52
Chateau Leoube, Love by Leoube, Cotes de Provence, France		£56
Provence Rosé, Chateau d'Esclans, Whispering Angel, Provence, France		£59
Provence Rosé Ultimate Provence, AOP, Cotes de Provence, France		£59

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Cotes du Rhone Blanc, Paul Jaboulet Aine, Secret de Famille, Rhone, France		£31
Lafabuleuse Blanc, Domaine Lafage, Mirafiors, Cotes Catalanes, France		£33
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, Luzano, Marche, Italy		£33
Gruner-Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria		£35
Verdejo, Bodega Protos, Rueda, Spain		£36
Soave Classico, Suavia, Veneto, Italy		£37
Viognier Sauvignon Blanc, St Cosme, Little James Basket Press, Languedoc, France		£39
Chardonnay, Journeys End, Cape 34, Western Cape, South Africa		£40
Vermentino di Gallura, Funtanaliras, Sardinia, Italy		£44
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain		£45
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand		£46
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany		£46
Rioja Blanco, Bhilar, Rioja, Spain		£48
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piemonte, Italy		£51
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France		£55
Riesling, Millton, Opou, Gisborne, New Zealand		£60
Chablis, Domaine Jean Defaix, Burgundy, France		£68
Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada		£72
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France		£75
Chardonnay, Creation, Reserve, Walker Bay, South Africa		£80
Chardonnay, Morgan, Double L Vineyard, California, USA		£90

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DRINKS



RED

Bottle 75cl

Frappato, Nerello Mascalese, Terre di Giumara, Sicily, Italy	£31
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	£35
Douro Tinto, Quinta Vallado, Douro Valley, Portugal	£36
Cabernet Sauvignon, Chateau Changyu Moser XV, Ningxia, China	£37
Shiraz Mourvedre, Journeys End, Huntsman, Western Cape, South Africa	£37
Primitivo Salento, Li Veli, Orion, Puglia, Italy	£38
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	£38
Cotes du Rhone Rouge, Paul Jaboulet Aine, Secret de Famille, Rhone, France	£39
Malbec, Terrazas De Los Andes Reserva	£46
Rosso di Montepulciano, Boscarelli, Prugnolo, Tuscany, Italy	£48
Etna Rosso, Tornatore, Sicily, Italy	£49
Pinot Noir, Spy Valley, Marlborough, New Zealand	£52
Valpolicella Ripasso Superiore Classico, La Dama, Veneto, Italy	£52
Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA	£55
Chianti Classico, Castellare di Castellina, Tuscany, Italy	£56
Le Sughere di Frassinello, Rocca Di Frassinello, Tuscany, Italy	£57
Chateau Gardegan, Bordeaux Superieur, Bordeaux, France	£59
Pinot Noir, Josef Chromy, Tasmania, Australia	£62
Barbera d'Alba, Vietti, Tre Vigne, Piemonte, Italy	£66
Nebbiolo, Vietti, Perbacco, Piedmont, Italy	£71
Chateaneuf du Pape Rouge Domaine Grand Veneur, Rhone, France	£76
Amarone, La Dama, Veneto, Italy	£79
Barolo, Paolo Conterno, Riva del Bric, Piemonte, Italy	£85
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	£86
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	£96
Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France	£120
Vosne Romanee, Domaine Roux, Burgundy, France	£185
Barolo, Vietti, Ravera, Piemonte, Italy	£360

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DRINKS



BEERS & CIDER

Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i>	£6.50	BrewDog Elvis Juice Grapefruit IPA, <i>Scotland, 6.5% abv, 330ml</i>	£7.50
<i>Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour</i>		<i>A full-flavoured hoppy IPA infused with tonnes of fresh grapefruit. Citrus bitterness & the cleanest possible finish</i>	
Paolozzi Helles Lager,	£6.75	Jubel, Alpine Peach Pilsner,	£6.50
<i>Edinburgh, Scotland, 5.2% abv, 330ml</i>		<i>Cornwall, 4%, 330ml</i>	
<i>World Beer Award 2017. Full & beautifully balanced flavour</i>		<i>A Pils inspired by "Demi-Pêche" beers in the Alps this is a fresh, light beer cut with peach. Fruity, fresh and unique</i>	
BrewDog Vagabond Gluten-Free Pale Ale,	£6.50	Harviestoun Old Engine Oil,	£6.50
<i>Scotland, 4.5% abv, 330ml</i>		<i>Scotland, 6% abv, 330ml</i>	
<i>A gluten-free beer but not lacking anything in body or flavour.</i>		<i>Rich, viscous & chocolatey dark ale</i>	
<i>A fantastic Pale Ale</i>		Aspall Cyder,	£6.25
BrewDog Punk IPA,	£7.00	<i>Suffolk, England, 5.5% abv, 330ml</i>	
<i>Scotland, 5.6% abv, 330ml</i>		<i>Thirst-quenching, fruity, dry and sparkling</i>	
<i>A modern classic and the original brew from the now legendary BrewDog boys</i>		Lucky Saint,	£5.50
Lost & Grounded, Keller Pils,	£7.50	<i>Germany, 0.5% abv, 330ml</i>	
<i>Bristol, 4.8% abv, 330ml</i>		<i>Unfiltered</i>	
<i>A delicious, unfiltered lager from the ex-head brewer of Camden and Little Creatures</i>			

SOFT DRINKS

Choice from a selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.75
Fever-Tree Tonics & Sodas	£3.75
<i>Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda</i>	
Eton Ridge still spring water 750ml	£4.95
Eton Ridge sparkling spring water 750ml	£4.95
Home-made Ginger Beer	£5.25
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Mixed Berry Smoothie	£5.50
<i>Strawberry, raspberry, blueberry, banana, coconut milk and lime</i>	
Immunity Smoothie	£5.50
<i>Orange, Lemon, Ginger, Turmeric, Cayenne, Banana, Avocado</i>	
Green Juice	£5.50
<i>Kale, spinach, celery, romaine, cucumber, apple & lemon</i>	

CONTACT US

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