PLANT BASED MILKS: **OAT OR COCONUT**

ESPRESSO	£2.95
ESPRESSO MACCHIATO	£3.75
AMERICANO	£3.75
CORTADO	£3.85
FLAT WHITE	£3.85
LATTE	£3.95
CAPPUCINO	£3.95
MOCHA	£4.75
HOT CHOCOLATE	£4.75
BABYCHINO	£1.95
BISCOFF LATTE	£5.95

Biscoff, fair trade coffee, your choice of milk with whipped cream, cinnamon and a biscuit. ICED OR HOT

COFFEE EXTRAS

VEGAN WHIPPED CREAM + MARSHMALLOWS /£1.95 MAPLE / CARAMEL / VANILLA/ HAZELNUT/ BISCOFF 95P

Specialty Zattes HOT OR ICED

A natural boost without the coffee, refined sugar free and full of superfoods, with your choice of milk.

MASALA CHAI

Black pepper, cinnamon, cardamom, clove star anise, ginger, coconut sugar.

HUG IN A MUG

Cacao, cinnamon, rose petals, maca, maple.

PERUVIAN WHITE CHOCOLATE

Coconut, peruvian cocoa butter, madagascan vanilla, coconut sugar, himalayan salt.

MATCHA

Green tea powder (contains caffeine).

MUSHROOM MAGIC

Ashwaganda, reishi mushroom, cacao, maple.

PINK CHAI

Beetroot, ginger, cinnamon, star anise, black pepper, coconut sugar.

GOLDEN

Turmeric, cinnamon, ginger, black pepper.

SCOUSE FIRE

Turmeric, cinnamon, ginger, cayenne pepper.

len,

£3.75

ENGLISH BREAKFAST HONEYDEW GREEN PEPPERMINT

EARL GREY LEMONGRASS + GINGER FRUITS OF EDEN ROOIBOS

Beer & Wine

LOST LAGER Brew Dog 4.5% £5.75 **PUNK IPA** Brew Dog 5.4% 125ml Bottle **DAYS LAGER** Alcohol 0% **HOUSE WHITE** £6/£25 **OLD MOUT CIDER 4% HOUSE RED** £6/£25 **PERONI** Gluten Free 5.1% **PROSSECCO** £7.5 / £28 The Vibe

PLANT BASED CAFE

Seasonal Specials

Smore's Hot Chocolate

Chocolate, toasted marshmallow and biscuit topped with whipped cream.

Mint Hot Chocolate

£5.5 Luxurious hot chocolate with peppermint

Gingerbread Latte

Gingerbread syrup, fair trade coffee, topped with whipped cream and cinnamon.

Pumpkin Spice Latte

Pumpkin spice syrup, coffee, topped with whipped cream and cinnamon.

Milkshakes

£7.5

£5.95

£5.95

Blended with vanilla ice cream and soy milk, topped with whipped cream.

SMORE'S APPLE CRUMBLE

OREO

ESPRESSO MARTINI STRAWBERRY DAIQUIRI PASSIONFRUIT MARTINI

Powered by Plants

We are a family run business with a dream to share the food we love, with the city we love. Serving 100% plant based food and drink to nourish, nurture and inspire. We are passionate about making as much as we can from scratch; spending many hours in the kitchen creating one of a kind dishes packed with whole-foods to leave our community and its visitors feeling full and fuelled. So here's to protecting the animals, the planet and our health; From our family to yours.

ALLERGIES

Please let us know if you have any allergies. We will do our utmost best to avoid any cross contamination but cannot guarantee it.

Smoothies

SERVED WITH COCONUT MILK

£6.5

GREEN GOODNESS

Mango, spinach, celery, spirulina, dates, apple.

BOSS BERRY

Mixed berries. banana, chia seeds, dates.

PEAR ZINGER

Pear, pineapple, ginger, turmeric.

SNICKERS SHAKE

Banana, peanut butter, cacao, maca, dates.

ADD A SHOT OF COFFEE / £1.95

SMOOTHIE EXTRAS

£1.95

£2.95

SEA MOSS / PROTEIN / CBD OIL

What is SEA MOSS? Sea Moss is an all-natural source of 92 of the 102 vitamins and minerals that your body needs.

Chilled Drinks

GINGER SHOT

Packed with vitamin C which helps reduce fatigue and boosts the immune system.

£5.95 **HOMEMADE GINGER TONIC** Ginger, tumeric, orange juice, lemon, maple and tonic.

£4.5 ORGANIC COCONUT WATER

Dubbed the fountain of youth, it is rich in electrolytes,

aids hydration and promotes healthy skin.

PUNCHY HYDRATION

£3.95 Lightly sparkling mango with electrolytes, minerals, vitamin's D & C. Great post work or or for recovery.

PERFECT TED ENERGY DRINK - PEACH

Sparkling matcha based energy drink with B vitamins.

TRIP ELDERFLOWER + MINT

CBD infused sparkling drink with **natural botanicals** to aid digestion, immunity and stress (contains soy).

TRIP BLOOD ORANGE + ROSEMARY

Magnesium infused sparkling drink with lions mane and natural botanicals to aid sleep and stress.

MOMO KOMBUCHA

£4.75

Sparkling fermented tea packed with **probiotics** to support a healthy gut and digestion.

RASPBERRY + HIBISCUS GINGER + LEMON

KARMA KOLA (contains gluten)

£3.95

KARMA SUGAR FREE (contains gluten)

RASPBERRY LEMONADE

LEMONY LEMONADE

GINGERELLA GINGER ALE

ORANGE JUICE | APPLE JUICE | PEAR JUICE

APPLE & RHUBARB SPARKLING JUICE

STILL WATER **SPARKLING WATER**

S £1.95 / **L** £4.95 S £1.95 / L £4.95

Alcohol is served alongside food, as per our licence.



NUTCRACKER SANDO | £14.5

Toasted baguette filled with our house nut roast, stuffing, fresh salad and cranberry sauce with gravy on the side for dunking.

MINCE PIE PANCAKES | £15.5

Cluten free Pancakes packed with mince pie filling and topped with apple compote and a scoop vanilla ice cream. GF

FESTIVE HASH STACK | £13.95

Crispy rosemary hash bites, parsnips, carrots, festive red cabbage, cranberries, onions, peppers, tossed in herbs and spices, topped with a fried vegg, rocket and cashew hollandaise sauce. **GF**

THE BIG ONE | £15.95

Full english breakfast with sausages, tofu scramble, hash bites, house beans, peppered savoy cabbage, mushrooms, roasted tomato and sourdough toast.

POWER ME UP PANCAKES | £14.95

Gluten free pancakes topped with berry compote, fresh fruit and a drizzle of maple syrup with your choice of vanilla ice cream or soy yoghurt. GF

CHEEZE + MUSHROOM OMELETTE | £14.95

Homemade vegan omelette filled with cheeze, mushrooms and broccoli, served with a side of our house beans, fresh rocket and salsa. GF

BREAKIE BAGEL | £14.95

Toasted seeded bagel stacked with grilled sausages, fried vegg, fermented slaw, salad, and ketchup. Served with potato bites and aioli on the side. GLUTEN FREE OPTION / £1.00

AVO SMASH + SALSA | £13.95

Avocado smash spread on two pieces of artisan sourdough toast loaded with house salsa and fresh rocket.

GLUTEN FREE OPTION / £1.00

HOUSE BEANS ON TOAST | £10.95

Homemade mix of baked beans in rich tomato sauce topped with a fried vegg, on artisan sourdough toast. GLUTEN FREE OPTION / £1.00

The Benedicts

Homemade vegan poached eggs on a bed of spinach, smothered in cashew hollandaise with your choice of:

VEGGS ROYALE Smoked carrot 'salmon'.

MERRY BENNY Slices of nut roast. **VEGGS SAUSAGE**

Grilled sausages.

THE VIBE TRIO | £18.95

Can't decide? Try one of of each version of our famous homemade vegan poached 'eggs'. Try the royale, jackfruit and sausage muffin all on one plate!

Extras

(Not for individual purchase)

AVO / SCRAMBLED TOFU / BEANS / BROCCOLI / £2.95 VEGGIE SAUSAGE / PEPPERED CABBAGE/ CASHEW HOLLANDAISE / HUMOUS / CHEESE / MUSHROOMS / TZATZIKI / £1.95 FRIED VEGG/ EXTRA TOAST /

TAHINI / £1.75 CHILLI SAUCE / AOILI / £0.95 Please let us know if you have any allergies. We will do our utmost best to avoid any cross

contamination but cannot guarantee it.

ALLERGIES

Mains

If you would like to see our calorie menu,

iust ask one of

FROM 11AM | £15.95

THE VIBE NUT ROAST | £17.95

Homemade nut roast, rosemary roast potatoes, maple carrots and parsnips, red cabbage, broccoli, peas, stuffing balls and our head chef's special cranberry sauce. smothered in gravv.

DOUBLE CHEEZE SMASH BURGER | £15.95

Homemade burger patties smashed and grilled, loaded with house cheeze, stacked onto a brioche bun with, fresh greens, fermented slaw, pickles and potato bites with house aioli on the side.

CREAMY PUMPKIN CARBONARA | £15.95

Caramelised roast pumpkin tossed in creamy carbonara sauce with spaghetti and topped rocket, balsamic and homemade cashew parmesan.

EARTH BOWL | £15.95

Broccoli, roast squash, humous, fresh greens, shredded red cabbage, cucumber roses, super grain salad with sun kissed tomatoes and basil. topped with a zesty tahini drizzle and pomegranate. GF

SHROOM GYROS | £15.95

Grilled oyster mushroom marinated in Mediterranean spices in a wrap with tahini, chilli, humous, mixed leaf salad, and red cabbage. Served with potato bites and fresh tzatziki on side.

SPUD BOWL | £15.95

A base of baked potato and humous topped with our house beans, and loaded with fresh greens, red cabbage and roasted chickpeas, smothered in a zesty tahini drizzle.

ADD CHEESE / £1.95 GF

CAULIFLOWER + BROCCOLI CHEESE | £7.95

Steamed broccoli and cauliflower with creamy vegan mornay sauce grilled with cheese and topped with cripsy croutons.

FESTIVE CHEEZEY BITES | £8.95

Skin on roast potato bites loaded with festive red cabbage, nacho cheeze and gravy topped with crunchy bacon bits.

STICKY KOREAN POTATO BITES | £6.95

Skin on roast potato bites tossed in Korean sticky and spicy sauce with sesame and aioli.

BUFFALO CAULI WINGS | £7.95

Tangy and spicy buffalo roasted cauliflower chunks with aioli. GF

LOADED HARISSA HUMOUS | £8.95

Humous loaded with toasted seeds, chickpeas, pomegranate and a harissa drizzle served with toasted bread for dunking.

POTATO BITES | £5.95

Skin on rosemary roast potatoes bites with our house aioli. GF MAKE EM' CHEEZEY! ADD NACHO CHEEZE | £1

PEAR AND FETA SALAD | £8.95

Mixed leaf salad with pear, feta, red cabbage, herb oil, balsamic and pomegranates. GF



PHILLY CHEEZE

Smokey jackfruit, grilled peppers,

onions, and cheeze.

CHICKPEA 'TUNA' MELT

Homemade chickpea 'tuna' mix,

topped with shredded cheese.

CORONATION

CAULI WRAP

Roast coronation cauliflower.

mayo, fresh salad, beetroot and

chia tortilla.

SALMNOT BAGEL

Smoked carrot 'salmon', cream

cheese and rocket.

GLUTEN FREE OPTION / £1.00

WHOLEFOODS