The Vibe

PLANT BASED CAFE

Coffee

PLANT BASED MILKS: OAT OR COCONUT

ESPRESSO	£2.95
ESPRESSO MACCHIATO	£3.95
AMERICANO	£4.5
CORTADO	£4.5
FLAT WHITE	£4.5
LATTE	£4.75
CAPPUCINO	£4.75
MOCHA	£5.5
HOT CHOCOLATE	£5.5
BABYCHINO	£1.95
VANILLA PROTEIN LATTE	£6.5
BISCOFF LATTE	£6.5

Biscoff, fair trade coffee, your choice of milk with whipped cream, biscoff crumb and biscuit. **Iced or hot.**

COFFEE EXTRAS

MAPLE / CARAMEL / VANILLA/ HAZELNUT/ BISCOFF **95P**

WHIPPED CREAM + MARSHMALLOWS **/ £1.95**

Specialty Lattes

HOT OR ICED £5.95

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.

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

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.

Tea

£4.5

EARL GREY
LEMONGRASS + GINGER
FRUITS OF EDEN
ENGLISH BREAKFAST (DECAF AVAILABLE)
HONEYDEW GREEN
PEPPERMINT
ROOIBOS

Beer & Wine

LOST LAGER Brew Dog 4.5%	£6.5
PUNK IPA Brew Dog 5.4%	£6.5
DAYS LAGER Alcohol 0%	£6
OLD MOUT CIDER 4%	£6.95
PERONI 5%	£5
GLUTEN FREE PERONI 5.1%	£6.5
	125ml | Bottle
HOUSE WHITE	£6.5 / £27
HOUSE RED	£6.5 / £27
PROSECCO	£7.95 / £29

Alcohol is only served alongside food, as per our licence.

Festive Specials!

All seasonal specials are available **hot or iced**.

CHERRY BAKEWELL MATCHA £7.5
Matcha with cherry puree and almond syrup, topped with a mini bakewell **GF**

BLACK FOREST HOT CHOCOLATE £6.5
Hot chocolate with cherry puree + whipped cream.

MINT HOT CHOCOLATE £5.5
Hot chocolate with peppermint.

GINGERBREAD LATTE £6.5
Gingerbread syrup, coffee topped with whipped cream + gingerbread.

MAPLE PECAN LATTE £5.75
Maple pecan syrup + coffee

PUMPKIN SPICE LATTE £6.5
Pumpkin spice syrup, coffee, topped with whipped cream and cinnamon.

Matcha

MATCHA LATTE £5.5
Ceremonial grade matcha.

MAPLE PECAN MATCHA £6.5
Maple pecan syrup + matcha

BLONDIE MATCHA £6.95
Matcha with salted caramel, biscoff and a dash of cinnamon.

Cocktails

£8.5

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.

Please inform our team of any allergies as not all ingredients are listed. While follow strict allergen procedures and do our best to avoid cross-contamination, we cannot guarantee it.
GF = made with gluten-free ingredients.

Smoothies

SERVED WITH COCONUT MILK £8.5

GREEN GOODNESS
Mango, spinach, kale, spirulina, dates.

INDIGO MAGIC
Blueberries, mango, acai, banana, blue spirulina, magnesium.

VANILLA CHAI
Vanilla protein, banana, ginger, cinnamon, nutmeg, peanut butter.

BOSS BERRY
Raspberry, blueberries, banana, flaxseed, dates.

SNICKERS SHAKE
Banana, peanut butter, cacao, maca, dates.

ADD A SHOT OF COFFEE / **£1.95**

SMOOTHIE EXTRAS / £1.95
SEA MOSS / VANILLA PROTEIN

Milkshakes

£7.95

Blended with vanilla ice cream and soy milk, topped with whipped cream. Choose your flavour:
COOKIES & CREAM | BLACK FOREST | JAFFA

Chilled Drinks

GINGER SHOT £2.95
Packed with **vitamin C** which helps reduce fatigue and boosts the immune system.

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

PUNCHY HYDRATION | MANGO £4.25
Lightly sparkling with **electrolytes**, **minerals**, **vitamin's D & C**. Great post work or for recovery.

TRIP ELDERFLOWER + MINT | PEACH + GINGER £4.25
CBD infused sparkling drink with **natural botanicals** to aid digestion, immunity and stress (contains soy).

TRIP CALM £4.25
Magnesium infused sparkling drink with unique blend of Li**ons Mane** and **Natural Botanicals** to aid sleep and stress.
WILD STRAWBERRY | BLOOD ORANGE

EQUINOX ORGANIC KOMBUCHA £4.5
Sparkling fermented tea packed with **probiotics** to support a healthy gut and digestion.
RASPBERRY + ELDERFLOWER
FIERY GINGER

WATER JUNKIE | ROSE, RHUBARB & VANILLA £4.25
Lightly sparkling drink infused with **Reishi, Sage & Ginseng** to support relaxation.

COCONUT WATER	£4.5
KARMA KOLA (contains gluten)	4.25
KARMA SUGAR FREE (contains gluten)	
RASPBERRY LEMONADE | LEMONADE	
ORANGE JUICE | APPLE JUICE	
STILL WATER	**S** £2.5 / **L** £4.95
SPARKLING WATER	**S** £2.5 / **L** £4.95

Discretionary 10 % service charge is added to each bill and split equally to all members of our hard working team.

Opening Hours
SUNDAY- FRIDAY
9.30AM- 4PM
SATURDAY 9.30AM - 6PM

Breakfast

UNTIL 4PM

NUTCRACKER SANDO | £14.95 *Festive!*
Toasted baguette filled with nut roast, stuffing, fresh salad and cranberry sauce with gravy on the side for dunking.

JAFFA PANCAKES| £15.95 *Festive!*
Pancakes topped orange jelly, dark chocolate and vanilla ice cream.

POWER ME UP PANCAKES | £15.95
Pancakes topped with berry compote, fresh fruit and a drizzle of maple syrup with your choice of vanilla ice cream or soy yoghurt.

GLUTEN-FREE PANCAKES AVAILABLE

THE BIG ONE | £16.95
Full english breakfast with sausages, tofu scramble, potato rosti, house beans, peppered savoy cabbage, mushrooms, roasted tomato and sourdough toast.

HASH STACK | £15.95
Crispy rosemary hash bites, parsnips, carrots, savoy cabbage, onions and peppers tossed in herbs and spices, topped with a fried vegg, rocket and cashew hollandaise sauce. **GF**

THE GREEN GODDESS OMELETTE | £15.95
Chickpea omelette filled with creamy whipped avo, mushrooms and spinach, topped with crumbled feta and caramelised onion. **GF**

BREAKIE BAGEL | £15.95
Toasted seeded bagel stacked with grilled sausages, fried vegg, coleslaw and ketchup. Served with potato bites and aioli on the side.

WHIPPED AVO ON TOAST | £14.95
Sourdough topped with creamy whipped avocado, crumbled vegan feta, sprinkle of harissa and micro herbs.

HALF & HALF | £14.95
Fancy a bit of both? Enjoy half whipped avocado and harissa on sourdough, paired with half of our signature scrambled tofu on sourdough.

HOUSE BEANS ON TOAST | £12.95
Homemade mix of baked beans in rich tomato sauce topped with a fried vegg, on artisan sourdough toast.

GLUTEN FREE TOAST OPTION + £1.00

The Benedicts £15.95

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

VEGGS ROYALE Smoked carrot 'salmon'.
VEGGS SAUSAGE Grilled sausages.
MERRY BENNY Slices of nut roast. *Festive!*

THE VIBE TRIO | £20.95
Can't decide? Try one of of each version of our famous homemade vegan poached 'eggs'. Try the **royale, nut roast** and **sausage** muffin all on one plate!

Breakfast Extras

(Not for individual purchase)

AVO / SCRAMBLED TOFU / BEANS / BROCCOLI / £3.95
VEGGIE SAUSAGE / MUSHROOMS
HUMOUS / CASHEW HOLLANDAISE
FETA / CHEESE / TZATZIKI / £2.95
TOAST / FRIED VEGG / ROSTI £1.95
CHILLI / AOILI / £0.95

• WHOLEFOODS •

The Vibe

• PLANT BASED CAFE •

Toasties

£9.5

PHILLY CHEEZE
Smokey jackfruit, grilled peppers, onions, and cheeze on a baquette

CHICKPEA 'TUNA' MELT
Homemade chickpea 'tuna' mix, topped with shredded cheese.

CORONATION CAULI WRAP
Roast coronation cauliflower, mayo, fresh salad, beetroot and chia tortilla.

PESTO CHEEZE
Homemade pesto, cheeze, sun dried tomatoes and spinach on a baguette.

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.

FROM 11AM **Lunch** **£17.95**

THE VIBE NUT ROAST *Festive!*
Homemade nut roast, rosemary roast potatoes, maple carrots + parsnips, red cabbage, broccoli, peas, stuffing balls and our head chef's special cranberry sauce, smothered in gravy.

THE VIBE SMASH BURGER
Homemade smashed burger patties with melted house cheeze, caramelised onions and creamy coleslaw, served in a toasted brioche bun with potato bites and house aioli.

BUFFALO CAULI BURGER
Roasted cauliflower tossed in buffalo hot sauce, on a brioche bun with, garlic aoili, salad, creamy coleslaw and potato bites with house aioli on the side.

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

BANGERS + MASH
Creamy mashed potatoes with sausages, red cabbage and onion gravy. **GF**

CHILLI SIN CARNE
Our smoky house chilli, with soy protein and beans, served with fluffy rice, coriander, cooling yoghurt, chillis and crunchy nachos. **GF**

Spud Bowls £16.95

A base of baked potato loaded with your choice of filling:

THE OG - House beans, salad, red cabbage, humous and a zesty tahini drizzle. **GF**

GREEK - Shroom gyros, salad, red cabbage, humous, chilli and tahini topped with tatziki. **GF**

CHILLI - our smoky house chilli, house nacho cheeze, coriander, chillis, cooling yoghurt. **GF**

ADD CHEESE | £1.95 GF

To Share / Sides

FESTIVE CHEEZEY BITES | £11.95 *Festive!*
Potato bites loaded with festive red cabbage, nacho cheeze + gravy topped with crunchy bacon bits.

CAULI WINGS | £8.95
Roasted cauliflower chunks tossed in your choice of sauce with aioli on side:
BUFFALO HOT SAUCE GF OR K-POP KOREAN

CHILLI NACHOS | £8.95
Crispy tortilla chips loaded with chilli sin carne, nacho cheeze, coriander **GF**

POTATO BITES | £6.5
Skin on rosemary roast potatoes bites with our house aioli. **GF**
MAKE EM' CHEEZEY! ADD NACHO CHEEZE | £1

STICKY KOREAN POTATO BITES | £8.95
Skin on roast potato bites tossed in Korean sticky and spicy sauce with, coriander, chilli, sesame and aioli.

FETA & BEET SALAD | £9.5
Marinated beetroot, mixed leaf, feta, walnuts and pomegranate **GF**

LOADED HARISSA HUMOUS | £9.5
Humous loaded with toasted seeds, chickpeas, pomegranate and sprinkle of harissa served with toasted bread for dunking.