



Our bagels are hand crafted, made with certified organic ingredients and freshly baked daily here in our bakery. We use organically grown and ethically sourced ingredients wherever possible, and are proud to be working with a dynamic community of local food and service providers



Bagel Platters – 14.95

A beautiful platter laid out with toppings, a toasted bagel of your choice, & served with locally grown salad leaves, garnishes and fresh fruit. A leisurely feast for your eyes and palette

Filled Bagels – 9.50

A lush bagel sandwich to 'grab & go' or relax and eat in



Vegetarian

Please advise staff of any allergens when placing your order.
All of our bagels may contain traces of sesame



Vegan

OUR SIGNATURE BAGEL OFFERINGS served either as platters or filled bagels

The Montréal

The classic Montréal bagel feast.

Creamy Riverford soft cheese, ChalkStream smoked trout with a squeeze of lemon & cracked black pepper, capers, red onion, tomato, fresh salad leaves

Allergens: dairy, gluten, mustard, eggs, sesame, fish

'Funky's' Smoked Meat

Another Montréal classic

Beef brisket, dry rubbed and cured for 28 days with a special blend of spices and smoked for 12-18 hours, made especially for us by The Funky Pickle Co. Served with Polish pickles (gherkins), French's mustard and fresh salad leaves.

Allergens: gluten, mustard, eggs, sesame



The Devonian

Our version of a ploughman's

Local creamy Sharpham Brie, South Devon Chilli Farm sweet chilli jam, fresh salad leaves

Allergens: dairy, gluten, eggs, sesame, mustard



The Marrakesh



Vegan if with a vegan bagel

House made mildly spiced smashed chickpea, tahini and fresh herbs, with tomato and fresh salad leaves

Allergens: gluten, mustard, sesame, eggs (vegan bagel does not contain eggs)

Brunch Platter

35.00 additional bagels 2.50 each

Can't decide, why not try it all - A large sharing platter (for 2 or more)

The perfect leisurely brunch experience to relax and take your time over - with 2 toasted bagels, a generous selection of all of the above fillings, fresh salad leaves, garnishes and fruit.

Allergens: gluten, eggs, sesame, mustard, dairy, fish

BUTTERED TOASTED BAGEL / add toppings

Freshly toasted bagel with organic Riverford butter/vegan spread **4.00**

Add (price per item)



jam (apricot, strawberry, blueberry) / honey / peanut butter salad leaves, tomato **1.00**



peanut butter / chocolate hazelnut spread / soft cheese / cheddar **2.00**

Chalkstream smoked trout / Funky's Smoked Beef **3.00**

SOUP & A BAGEL



Homemade Soup of the day – see board for details

Bowl of soup **6.00**

Soup with a freshly toasted bagel & organic Riverford butter/vegan spread **8.50**

SWEET BRUNCH BAGELS

(served all day) **9.50**



Blueberry maple Montréal breakfast bagel

Freshly toasted open face bagel with creamy soft cheese and blueberry jam, drizzled with maple syrup & topped with maple-roasted walnuts

Allergens: dairy, nuts, gluten, sesame



Chocolate hazelnut banana bagel



Vegan if with a vegan bagel

Freshly toasted open face bagel with organic chocolate hazelnut spread, topped with bananas & roasted hazelnuts

Allergens: dairy, nuts, sesame, gluten

CHILDREN'S PLATE



A selection of dips/finger foods, served with a bagel of your choice.

3 items **6.00** 5 items **7.50**

Choose from

humous / soft cheese / cheddar cheese / carrot sticks / cucumber / grapes / apple slices / seasonal fruit

Allergens: dairy (cheese options), gluten, sesame

SWEET TREATS

Ice-creams - Local Salcombe Dairy award winning ice creams available in tubs or cones (vegan options)

See freezers for our selection of flavours & prices

Affogato Vanilla ice cream with a shot of espresso **6.00**

Homemade cakes – baked in our bakery **4.25**

DRINKS

Barista coffees see board for selection from Mission Coffee Works – quality speciality coffee roasters, ethically sourced

Local Heron Valley soft drinks & Brewhaha Kombucha see board/display fridge for selection

A selection of organic teas

