



BRUNCH MENU

BRUNCH CLASSICS

Eggs Your Way 9

Free range eggs your way, sourdough or GF toast, cherry tomatoes, microgreens (G) (CE)

Smashed Avocado Toast 13.25

Fresh avocado & lime, sourdough or GF toast, super seed mix, micro greens (G)

Eggs Royale 'Yeotown Style' (CE) (F) (N) 16

Homemade chia & oat muffin, smoked salmon, cashew hollandaise, poached egg, micro greens / Tofu Option

Eggs Benedict (CE) (F) (N) 15

Homemade chia & oat muffin, Sauteed spinach, cashew hollandaise, poached egg, micro greens / Tofu Option

Shakshuka (G) (CE) 15

Poached eggs, rich tomato & pepper sauce, feta, coriander cress, sourdough pitta

Blackberry & Pumpkin Spiced 14

French Toast

Pumpkin spiced French toast, coconut yoghurt, Blackberry Syrup, Oat Crumb (G)

Chai Spiced Porridge 11.5

Chai spiced porridge, poached apple, granola (SU)

Apple, Beetroot & Cinnamon Bircher 11.5

Beetroot, apple & cinnamon overnight oats, poached apple & homemade granola (SU)

Fresh Mimosa or Bellini 10

YEOTOWN SIGNATURE DISHES

Yeotown Vegan Burger 19

Our signature vegan burger, lettuce, tomato, red onion, brioche bun, crispy potatoes, avocado slaw (N) (M) (SY)
+ Vegan Cheese 2.5

Kale & Spinach Ceaser 8/15

Fresh spinach & kale, baked herb croutons, vegan Ceaser dressing, walnut parmesan, micro greens (G) (N)

Thai Red Vegetable Curry 17.5

Thai red vegetable curry with brown & wild rice, broccolini, fresh chilli, spring onion & coriander cress
+ Prawns (F) 4.75 + Tofu (SY) 4

Harvest Earth Bowl 18

Spice roasted butternut squash & sweet potato, apple, mixed grains, hummus, kale & spinach, super seed mix (S)

Raspberry & Pistachio Waffles 13.5

Chia & Oat GF waffles, raspberry date caramel sauce, raspberries & pistachio (N) (SU)

Blueberry Butterfly Pea Blue Pancakes 13.5

GF blueberry pancakes, coconut yoghurt, butterfly pea maple syrup, coconut flakes

Yeotown Acai Bowl 13.5

Acai bowl made with organic acai topped with granola, almond butter, banana & berries (N) (SU)

Yeotown Handmade Granola 11.75

Coconut yoghurt, poached fruits, red berries & maple syrup (SU)

LITE BITES

Soup of the Day 9

Homemade soup, toasted seeds, ciabatta or GF Bread (GFO)

Chips & Dip 6

Blue Corn Gluten Free Tortilla chips and smashed avocado

Sandwiches

- Smoked salmon, avocado & micro watercress malt bloomer (F) (G) (SY) 11.5
- Homemade hummus, avocado slaw & spinach sourdough toastie (VG) (S) (G) 8.5

Nachos (G) 9

Tortilla chips topped with spicy bean salsa, melted cheese, DF sour cream & coriander cress (G) (VG) (DF)

Crispy Herb Potatoes 6

Served with your choice of chilli or truffle mayo

Broccolini 6.5

Served with lemon & walnut parmesan

Homemade Hummus (S) (G) 4.75

Served with sourdough pitta or vegetable crudité

SIDES

Yeotown Homemade Kimchi	4.75	Almond Butter	2.5
Edamame (SY)	4	Sourdough or GF Toast	3
Mixed Olives	4	Warm Sourdough Pitta	3
Mixed Greens Side Salad	5	Hummus	3.5
Smashed Avocado	3.25	Seasonal Fruit Compote	3
Smoked Salmon	4.75	Chia Jam	2.5
Vegan Sausages	4.5	Coconut Yoghurt	4
Homemade Baked Beans	3.75	Vegan feta	3.7

DESSERTS

Apple, Pear & Cardamom Oat Crumble & Vanilla Ice Cream	13
Chocolate & Salted Caramel Pot, Pistachio & Raspberry (SY) (SU)	12.5
Lemon, Ginger & Chia Cheesecake (SU)	13
Seasonal Fruit Medley w/ Raspberry Coulis (SU) (VG)	10.5
Acai Sorbet (VG)	4.25
Nice cream (VG)	1 scoop 3 / 2 scoops 5
- Ask us for today's flavour	



Come experience our award winning Haven of Health in **Devon, England** or **Madeira Island, Portugal**. Optimise your mind, spirit and body today.



www.yeotown.com

Our menu is dairy and refined sugar-free. Most of our dishes are gluten-free

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

Allergen Guide: Celery (C) - Gluten (G) - Mustard (M) - Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) - Soya (SY) - Fish (F) - Eggs (CE) - Vegan (VG) - Gluten Free (GF) - Nut Free Option (NFO)