



Open from 10-3
Mon - Sat

Please talk to a member of staff if you have any specific dietary requirements/allergies & we will do our utmost to cater for you.

Small Batch Coffee

Espresso	2.10
Americano	2.40
Flat White	2.70
Cappuccino	2.90
Latte	2.90
Mocha	3.20

Art House Tea

Award winning teas from traditional favourites to exciting original blends.

2.30

Hot + Cold

Hot chocolate	2.90
Hot Chocolate, cream + marshmallows	3.50
Kids Hot Chocolate	2.30
Babycino w/marshmallows	0.75
Iced Latte	3.10
Iced Mocha	3.40

Smoothies

Red Berry Mix.	<i>Mixed berries + Banana</i>	All 5.00
Tropical Crush.	<i>Passion fruit, papaya + mango</i>	
Green Goddess	<i>Avocado, spinach, pear, apple, melon</i>	

Superfood Latte

Turmeric Latte	3.00
Chai Latte	3.00
Dirty Chai	3.50
Beetroot Latte	3.00
Matcha Latte	3.00
Syrups	0.50

Soft Drinks

All 2.60

Coca Cola + Diet Coke
Folkington's - Pressed Apple, Orange, Elderflower & Mango Juices.
Fentimans - Traditional Lemonade, Pink Lemonade, Sparkling Elderflower, Sparkling Mandarin, Seville Orange, Sparkling Pomegranate & Elderflower, Ginger Beer.
Still water - Sparkling Water.

House Squeezed Juice

Breakfast Zinger	<i>Lemon, beetroot, carrot + apple</i>	5.00
Regenerate.	<i>Carrot, apple, Orange + Ginger.</i>	5.00
Skinny Green.	<i>Pineapple, cucumber, spinach, apple + lime</i>	5.00
Super Green.	<i>Cucumber, spinach, kale, celery, avocado, hemp seeds, spirulina, Lemon</i>	5.00

Shakes *vegan options*

5.00

Strawberry + Cream.	Vanilla + Oreo.
Chocolate + Salted Caramel.	Chocolate Cookies.

Sweet Treats

Price on request

Waffles. Please ask a member of staff for your ultimate waffle combo.
Delicious Cakes + Biscuits. Please ask a member of staff to see what is freshly baked today.

Alcoholic & Mocktail Sorbets 3.00

Booze

Price on request

Selection of Wines, Local Lagers + Ales.
Prosecco + Champagne.

Daily Menu

The Art House has decided to modify its offerings, we are now only offering pescatarian , vegetarian + vegan dishes. This is the food we do best! If you are meat lover please ask a member of staff to recommend something + we hope that we can change your outlook on veg based food.

Avo on Toast. Smashed avo w/lime + tomatoes on sour dough served w/Toasted seeds. (VG) 7.50

Pink Avo on Toast. Smashed avo w/lime + tomatoes on sour dough on beetroot hummus. (VG) 7.50
w/Egg (+1) w/Halloumi or Salmon (+1.50) w/feta (+1.50)

Vegan "Sausage" Roll. (VG) with chutney 4.00

Soup of the day. w/sour dough bread (VG) 6.00

Fritter Stack. Veggie packed fritter towered high w/layers of guac, halloumi + crowned w/an oozy poached egg. 10.00

Vegan Fritter Stack veggie packed fritter stack with layers of guac & topped with feta 10.00

Buddha Bowl. Choice of three salads from counter 6.00

Green Goddess Bowl. Halloumi, avo, poached egg + salads 10.00

Omega 3 Bowl Smoked Salmon, avo, egg & salads 10.00

Falafel Superfoods Bowl. Falafels, hummus + salads (VG) 9.75

Mexican Bowl chilli, guacamole, rice + salads VG 9.75

King Oyster Tacos peppers & onions VG 9.75

Chilli Tacos , rice & guac VG 9.75

Halloumi Burrito with salads 9.75

The following dishes are served w/a selection of our daily salads. We believe salads shouldn't just be seen as a healthy option but as a scrummy one too.

Quiche/Frittata of the day. Baked in-house w/local + seasonal ingredients. 9.75

5 bean Chilli + Bread. A lightly spiced stew of beans & veg served w/Bread. (VG) 9.75

Curry. Ask for todays special served w/Rice & Flat bread or Salads. (VG) 9.75

Satay Special Ask for todays special served w/Rice & Flat bread or Salads. (VG) 9.75

Börek or Fajita Samosas. Thin layers of pastry, stuffed + baked. Check to see todays special stuffing's. £4 or £9.75 with salads

Vegetarian Lasagne. A homemade lasagne packed w/Seasonal vegetables. 9.75

Salad Plate. Please choose a selection of the fresh salads displayed served w/Pita bread. (VG – please request) 8.50
w/Halloumi (+1.50) w/Falafel (+1.50)

Sandwiches *All sandwiches are 8.00*

All sandwiches are made w/a local rosemary focaccia roll + toasted for extra crunch + gooeyness. Served w/a side salad + crisps.

Cheese toastie. (inc. onion chutney)

Mozzarella, Tomato, Pesto + Basil.

Falafel + Roasted Veg & Hummus. (Can be served in a wrap on request) VG

Roasted Veggie + guac .

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Thank you for visiting us today, we hope you enjoyed your experience + look forward to seeing you soon.