



LUNCH

Every day 12pm - 5pm

SALADS

SINGLE 4.75 / CHOOSE THREE 9.5 / CHOOSE FOUR 10.45

AUBERGINE

Feta cheese yogurt, parsley pomegranate, basil sauce

V/GF/NF

PEACH

Pomegranate molasses, basil, red chilli, mint, parsley sauce

V/VG/DF/GF

CARROT

Red kopya, spring onion, red chilli, fennel, coriander, white sesame, mustard

V/VG/DF/GF/NF

WHITE QUINOA

Red pepper, spring onion, parsley, dried cranberry, pomegranate

V/VG/DF/GF/NF

BEET-ROUTE

Beetroot, green lentil, red onion, dill, mint, crispy onion, molasses

V/VG/DF/GF/NF

GREEN BEANS

Baby potato, white sesame, parsley, mint, mustard, shallot sauce

V/VG/DF/GF

SWEET POTATO

Balsamic glaze, red chilli, tahini, chickpeas, spring onion, parsley

V/VG/DF/GF/NF

BROCCOLI

Baby spinach, sugar snap peas, orange zest, black sesame, dill

V/VG/GF/NF

CHOOSE A MAIN & TWO SALADS 12.5
CHOOSE A MAIN & THREE SALADS 13.5

MAINS

CHICKEN MEATBALLS / 9

Lentils, tomato, Tunisian spices, yoghurt, served with flatbread

NF

CHICKEN LEG / 8.5

Lemon, tarragon, shallots, artisan bread

DF/NF

PULLED LAMB / 9

Served with roasted sweet potato & sumac onion

DF/GF/NF

CHICKPEA SWEET POTATO / 8

Roasted sweet potato, chickpeas & tomato salsa, pine nuts with tahini

V/VG/DF/GF

BAKED SALMON / 8.5

Sweet chilli glaze, capers, dill mayonnaise

GF/NF

LASAGNE / 8.5

Roasted aubergine, courgette, spinach, chargrilled red peppers

V/NF

FILO PIE / 6

Please ask a member of staff for the filo pie of the day

SOUP / 5

Ask a member of staff for the soup of the day

VEGAN KOFTE / 8.25

Bulgur, lentil & sweet potato kofte with cumin, garlic and bread crumbs served on lentil, carrot, spinach and mushroom stew with coconut milk

V/VG/DF/NF

ROUTE SANDWICHES / 5.5

Please ask a member of staff for the sandwich options

FILLED PITTAS / 9.95

Grilled chicken, pickled cabbage, rocket, halloumi, yoghurt served with skin on chips - **NF**

or

Pulled lamb, pickled cabbage, rocket, sumac onion served with skin on chips - **DF/NF**

ROUTE BEEF BURGER / 9.95

Beef patty in a brioche bun served with skin on chips

DF/NF

Add cheese / 0.5
Add bacon / 1

HOMEMADE CAKES

ALL AT 3.8

ORANGE & POMEGRANATE
V/GF

LEMON & BLUEBERRY
V/VG/DF/NF

BEETRUTE, AVOCADO & CHOCOLATE
V/VG/DF

CHOCOLATE CHIP & MANDARIN
V/GF

OLIVE OIL & ROSEMARY
V/GF

CARROT & WALNUT
V

BANANA, CARAMEL & HAZELNUT
V

CHOCOLATE BROWNIE / 3.5
V/NF

Please ask a member of the team for allergen advice
A discretionary service charge of 12.5% will be added to your bill



/CAFEROUTE

DIETARIES - V: VEGETARIAN - VG: VEGAN - DF: DAIRY FREE - GF: GLUTEN FREE - NF: NUT FREE



/CAFEROUTE