



EST. 2013
ROUTE
LUNCH



BREAKFAST / 8am - 5pm LUNCH / 11am - 5pm

SALAD DEALS

Small - **Single 7.25 / Two 8.75**
Large - **Three 12.75 / Four 15**

LUNCH DEALS

Choose a **Main & One Salad 14.95**
♥ Choose a **Main & Two Salads 15.95**
Choose a **Main & Three Salads 16.95**

Salad options

♥ **Aubergine**

Beetroot hummus, crispy onion, dill, pomegranate
(vegan, nf)

♥ **Beetroute & Sweet Potato**

Feta cheese, walnut, honey, dill, paprika,
turmeric, molasses, pomegranate **(v, gf)**

Green beans & baby potato

Mixed olives, mint, dill, white sesame, mustard, vin-
egar, shallot & rocket marinade, parsley
(vegan, gf, nf)

♥ **Fennel & Apple**

Radish, mint, parsley, dill, fennel seeds **(vegan, gf, nf)**

Barley

Parsley, spring onion, mix peppers, pomegranates
(vegan, nf)

Carrot

Smoked tahini, crispy onion, coriander, sesame, sliced
chili, paprika
(vegan, nf)

Pitas & Burgers

♥ **Chicken Pita / 15**

Grilled chicken thighs, pickled cabbage, red pepper
rocket, halloumi, mint yoghurt served with skin on
chips **(nf)**

♥ **Pulled Lamb Pita / 15**

4 Hour slow cooked lamb pickled cabbage, rocket,
sumac onion served with skin on chips **(df, nf)**

Route Cheese Burger / 13.5

With skin on chips **(nf)**
add extra cheese / 0.5
Add bacon / 1

Kofte Burger / 13

Crispy fried kofte made from bulgur, lentil & sweet
potato in a brioche bun, with vegan garlic mayo &
skin on chips **(vegan, df, nf)**

Main options

♥ **Chicken Meatballs / 14**

Lentils, tomato, tunisian spices, yoghurt, potato,
served with pita

Pulled Lamb / 14

4 Hour slow cooked lamb served with roasted sweet
potato & sumac onion
(gf, nf)

♥ **Veggie Lasagne / 12**

Roasted aubergine, courgette, spinach, chargrilled
red peppers, mozzarella **(v, nf)**

Chickpea Sweet Potato / 12

Chickpea tomato salsa served on roasted sweet
potato with tahini drizzle **(vegan, nf, gf)**

♥ **Pork & Fennel Baklava / 12.5**

Slow cooked ham hock, sundried tomato,
caramelised onion, fennel seeds in baklava roll,
topped with mint feta cheese and honey **(nf)**

Baked Salmon / 13

Sweet chilli glaze served with with capers & dill
mayo. Served Cold **(gf, nf, df)**

Frittata / 8.5

Red pepper, egg, spinach, roasted potato, onion,
feta cheese, served with mint & parsley yoghurt
(v, gf, nf)

Filo Pie / 8.5

Feta cheese, spring onion, parsley, in layers of filo
pastry with white and black sesame **(v, nf)**

Soup of the Day / 7.5 (vegan, nf)

Sandwiches / Please ask member of staff

Homemade Cakes / 4.2

♥ **Orange & Pomegranate (gf/df)**

♥ **Beetroute, Avocado & Chocolate (vegan)**

Olive Oil & Rosemary **(gf/df)**

Chocolate Chip & Mandarin **(gf/df)**

♥ **Lemon & Blueberry (vegan/nf)**

Chocolate Brownie **(nf)**

Carrot & Walnut

Banana, Caramel & Hazelnut