Tart

TART BRUNCHES (served 'til 2:30pm) * Want it gluten free? Have home-baked GF cornbread for 1.75 extra * Want sourdough instead? No problem, it's 1.75 extra						
Halloumi, avo, poached eggs, chilli relish & mint aioli on puff pastry (add chorizo!)						
Benedict: poached eggs, Parma ham & hollandaise on puff pastry						
Royale: poached eggs, smoked salmon, wilted spinach, capers/gherkins						
& hollandaise in a short-crust pastry case						
Home-baked granola with Greek yoghurt, fresh fruit & honey						
Hot soup served with sourdough vg base						
Smashed avocado with lime & chilli flakes on sourdough vg				4.95		
EXTRAS:						
Chorizo 1.75	Poached egg	1.25	Parma ham	1.75		
Avocado 1.5	Smoked salmon	1.75	Bread & butter	1.75		

TERRIBLY TASTY TARTS: add a salad for 8.75 total	
Smoked salmon, minted pea and Dijon mustard	
Chorizo, peppers, tomato & goats cheese	5.95
Parma ham, poached pear & Gorgonzola with rocket and red onion jam	
Roasted vegetable, balsamic onion & garlic ricotta	5.5
Beetroot, fennel, walnut, feta and dill n	

SCRUMPTIOUS SALADS: *large bowl 7, regular bowl 4.5*

NEW Tomato and watermelon with preserved lemon and black olives Farro/spelt, green beans, peas, toasted almonds, pesto and feta n Broccoli & green bean with tahini dressing, toasted sesame & nigella seeds soy vg Cauliflower, quinoa, chickpea with a harissa dressing & fresh herbs gf vg Special salad of the day – ask the team

* Cluten-free ontions available Selection changes daily sample below:

HMMM SWEET HEAVEN

diaten-ji ee options avanable. Si	election ch	unges dully, sumple below.	
Sweet tart slice, e.g. bakewell	3.5	Raspberry brownies gf	3.5
Slice or wedge of cake	3.5 to 4	Pastries	from 2.25

SWEET TREAT (Mon-Fri after 3pm): any cake & coffee or tea for just 5 (excludes bank hols)

 $\label{legies:ask} \begin{tabular}{ll} \textbf{Allergies}: tarts contain wheat, dairy \& eggs. Ask a staff member for specific allergy information. \\ \textbf{Key}: vg-vegan, gf-gluten free, soy-contains soy, n-contains nuts \\ \end{tabular}$

 $\label{local:com/tart} \mbox{IG: tart.london} \qquad \mbox{fb.com/tart} \qquad \mbox{@TartClapham} \qquad \mbox{Wifi: Tart Guests} \; | \; \mbox{t@styt@rts} \; | \; \mbox{t} \; | \; \mbox{t}$

VOLCANO SPECIALITY COFFEE

TODGINIO DI DUNIDITI GOTTI			
* 'The Mount' - dark cocoa base	, notes of sugar car	ne, dates & toasted macadamia	
Espresso	2	Café mocha	2.95
Macchiato	2.2	Hot chocolate	2.95
Americano or long black	2.4	Iced americano or latte	3, 3.
Flat white	2.5	Babychino	Nada
Cappuccino	2.5	Extra shot	0.6
Latte	2.6	Bonsoy or almond milk	0.4
Chai latte	2.6	Agave nectar	Zip
BREW TEAS			
* Loose leaves – boxes of loose-l	leaf tea on sale		
English Breakfast	2.2	Moroccan mint	2.2
Earl Grey	2.2	Green	2.2
Chai	2.2	Fruit punch	2.2
DAILY DOSE'S RAW & COLD-	PRESSED JUICES		
* Believe us when we say we've	tested them all – tl	nese're the best & they're local	
Dulce Verde: kale, cucumber, apple, mint, lime		4.5	
Ananas: pineapple, cucumber, mint		4.5	
Zenzero: apple, ginger, lemon		4.5	
O'Fresco: carrot, apple, turmeric, ginger, lemon		4.5	
LUSCOMBE ORGANIC JUICES	& POPS		
Orange juice	2.2	Wild elderflower bubbly	2.5
Devon apple juice	2.2	Sicilian lemonade	2.5
Apple and pear juice	2.2	Hot ginger beer	2.5
WATERS			
Harrogate still or sparkling	1.5	Vitacoco coconut water	2

Pssst! We're a small place so, if it's busy & there's a queue, we might need to ask for your table back when you're done. Thanks for your understanding.

IG: tart.london fb.com/tart @TartClapham Wifi: Tart Guests | t@styt@rts