

# THE SAGE

OF CAMBRIDGE

(Until 11.30)

## Fruit & Granola

### Red Berry Smoothie Bowl (vegan)

Mixed berries, toasted almonds, cacao nibs, vegan coconut vanilla yogurt with blueberries & banana <sup>N</sup>

£7.50

### Charred Pineapple (vegan)

Roasted pineapple wedge, vanilla vegan yogurt, raspberries, hemp seeds, spicy agave syrup

£7.00

### Very Berry Parfait

Mixed berries, Greek yogurt, granola, organic honey <sup>MK</sup>

£7.25

## Toast Corner

### Avocado and Confit Tomato Toastie (vegan)

Grilled sourdough bread, crushed avocado and coriander, confit cherry tomatoes <sup>G SF</sup>

£7.25

### The Sage Bap

Smoked bacon, Cumberland sausage, fried egg, onion chutney, house spread <sup>G E SF</sup>

£5.50

### Charred Vegetable Toastie (vegan)

toasted country style bread, charred vegetables, watercress oat spread, tomato & ginger relish <sup>G SF</sup>

£7.50

Add Mozzarella £2.00 <sup>MK</sup>

Add Baron Bigod Cheese or Sussex Charmer Cheese £3.00 <sup>MK</sup>

## Oats Corner

### Caramelised Banana & Blueberry Porridge

(vegan)

Steel cut oats cooked in oat milk, caramelised bananas, blueberries, toasted coconut flakes <sup>G</sup>

£5.75

### Chocolate and Orange Porridge

(vegan)

steel cut oats cooked in cocoa oat milk, roasted hazelnuts, cacao nibs, orange segments <sup>G N</sup>

£6.25

## The Sage's Specials

### The Sage Scramble

Scrambled locally farmed hen eggs, green onion, mushrooms, green chili, coriander, pinch of turmeric, served over country style toast and charred tomato <sup>G E</sup>

<sup>MK</sup>

£7.00

### Green Goodness Bowl (vegan)

Wilted greens, sauteed broccolini and asparagus served over a bed of tri colour quinoa, plant-based "cheese"

£9.25

### Full English Loaded Wrap

Scrambled locally farmed hen eggs, smoked bacon, farm sausage, grilled mushroom, masala baked bean spread <sup>G E SF MK</sup>

£8.50

### Pancakes & Berries (vegan)

Fluffy vegan pancakes, mixed berry compote, oat crème fraiche and maple syrup <sup>G</sup>

£8.00

Menu may change depending on seasonality. Please do inform your waiter should you have any allergies or intolerances we need to be aware of. We cannot guarantee the absence of all allergens in our dishes.

A discretionary service charge of 10% will be added to your bill when seating in. VAT is included at the current rate.

## *Allergens*

<b>SF</b>	Sulphites	<b>M</b>	Molluscs
<b>N</b>	Nuts	<b>CL</b>	Celery
<b>F</b>	Fish	<b>CR</b>	Crustaceans
<b>MK</b>	Dairy	<b>L</b>	Lupin
<b>E</b>	Egg	<b>Mu</b>	Mustard
<b>S</b>	Soya	<b>SS</b>	Sesame Seeds
<b>G</b>	Gluten	<b>P</b>	Peanuts
<b>G*</b>	Can be made without gluten		