

All day



OUR MENU IS 100% VEGAN

WE USE NUTS AND SEEDS IN MANY OF OUR DISHES, PLEASE LET US KNOW IF YOU ARE ALLERGIC TO NUTS AND/OR ANY OTHER INGREDIENT. (gf) gluten free

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Water

WE BELIEVE IN DRINKING BETTER

Bottomless filtered still or sparkling £2.50

refillable 750ml bottle of filtered still or sparkling mineral water.

Small Plates

Toasted sourdough £4.00

sourdough with mixed olives and balsamic vinegar & olive oil

Samosas £6.00

soya mince samosa, shredded carrot and green pepper kasundi mustard pickle, coriander pesto mayo

Sweetcorn fritters (gf) £7.00

sweetcorn fritters, chilli and lime jam, mango salsa

Hummus (gf) £7.00

broad bean and avocado hummus, cassava shards, toasted amaranth seeds

Bbq wings £7.50

bbq cauliflower wings, sesame seeds, bbq dip

Beetroot carpaccio (gf) £7.00

lamb lettuce, feta cheese, roasted chestnuts, creamy basil dressing

Rainbow bowl £12.00

tabbouleh, Jerusalem artichokes, pineapple salsa, banana crisps, pickled red onion, Virgin Mary dressing

Neal's Yard bowl (gf) £12.00

lentils, cauliflower, aubergine, courgette ribbons, chickpea dust, pomegranate, tahini dressing

Redemption bowl (gf) £13.00

wild rice, roasted thyme butternut squash, tender steamed broccoli, broad beans, pickled carrot, orange dressing

Big Plates

Bbq pulled jackfruit £15.50

creamy avocado smash, chipotle carrot cheese, spring onions, chillies, tapioca tortilla, garlic pitta bread

Tofish moqueca (gf) £16.50

Brazilian stew, tofish, coconut farofa, basmati rice

Risotto (gf) £14.00

butternut squash & lemon thyme risotto, pine nuts, parmesan, baby watercress

The Redemption burger £15.50

plant based burger patty, carrot bacon, lettuce, tomato, cheese, sweet potato ketchup, chips

Sides

Chips (gf) £4.00

Cassava chips, sweet potato ketchup (gf) £6.00

Loaded cassava chips (gf) £9.00

chilli 'non' carne, chipotle carrot cheese, creamy avo smash

Lemon & pumpkin mac and cheese £6.50

Broccoli, toasted almonds, olive oil (gf) £6.50

Brunch

Saturday & Sunday 10am-4pm



Redemption

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Water

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Bottomless filtered still or sparkling £2.50

refillable 750ml bottle of filtered still or sparkling mineral water.

Brunch

Full English breakfast £12.00

Ackee scrambled eggs, portobello mushrooms, rosemary plum tomatoes, baked beans, carrot bacon, sausage, toasted sourdough

Shakshuka (gf) £10.00

feta cheese, pine nuts, toasted sourdough

Pancakes (gf) £9.50

beetroot pancakes, coyo, blueberries, pomegranate, pistachio crumble, maple syrup, mint cress

Bhaji (gf) £9.50

Onion and cauliflower bhaji, courgette hummus, harissa yogurt, zattar

Small Plates

Sweetcorn fritters (gf) £7.00

sweetcorn fritters, chilli and lime jam, mango salsa

Hummus (gf) £7.00

broad bean and avocado hummus, cassava shards, toasted amaranth seeds

Beetroot carpaccio (gf) £7.00

lamb lettuce, feta cheese, roasted chestnuts, creamy basil dressing

Big Plates

Rainbow bowl £12.00

tabbouleh, Jerusalem artichokes, pineapple salsa, banana crisps, pickled red onion, Virgin Mary dressing

Neal's Yard bowl (gf) £12.00

lentils, cauliflower, aubergine, courgette ribbons, chickpea dust, pomegranate, tahini dressing

Redemption bowl (gf) £13.00

wild rice, roasted thyme butternut squash, tender steamed broccoli, broad beans, pickled carrot, orange dressing

Bbq pulled jackfruit £15.50

creamy avocado smash, chipotle carrot cheese, spring onions, chillies, tapioca tortilla, garlic pitta bread

Grilled vegetables tostada £10.00

vegetables salad tostada, carrot and courgette ribbons, chunky avocado smash, rocket, pumpkin seeds

The Redemption burger £15.50

plant based burger patty, carrot bacon, lettuce, tomato, cheese, sweet potato ketchup, chips

Sides

Chips (gf) £4.00

Cassava chips, sweet potato ketchup (gf) £6.00

Loaded cassava chips (gf) £9.00

chilli 'non' carne, chipotle carrot cheese, creamy avo smash

Lemon & pumpkin mac and cheese £6.50

Broccoli, toasted almonds, olive oil (gf) £6.50

Redemption

& Bodega Argento

DISCOVERY MENU

£25.00 PP (MIN. 2 PEOPLE)

Sweetcorn fritters (gf)

sweetcorn fritters, chilli and lime jam, mango salsa

Argento Rosé, 2019

175ml £8 / 250ml £10 / Btl £28

Hummus (gf)

broad bean & avocado hummus, cassava shards, toasted amaranth seeds

Beetroot carpaccio (gf)

lamb lettuce, feta cheese, roasted chestnuts, creamy basil dressing

Argento Chardonnay, 2019

175ml £7 / 250ml £9 / Btl £25

Bbq pulled jackfruit

creamy avocado smash, chipotle carrot cheese, spring onions, chillies,
tapioca tortilla, garlic pitta bread

Neal's Yard bowl (gf)

lentils, cauliflower, aubergine, courgette ribbons, crispy chickpeas,
pomegranate, tahini dressing

Argento Single Vineyard Altamira Malbec, 2018

175ml £10 / 250ml £13 / Btl £38

Pavlova (gf)

passion fruit cream, orange and chia jam, fresh berries, mint cress

Redemption

& Bodega Argento

SPECIAL WINES

Argento Rosé, 2019

175ml £8 / 250ml £10 / Btl £28

A sophisticated Malbec Rosé offering intense aromas of fresh red berries, with concentrated cherry fruit flavours and a hint of melon. A beautifully balanced wine with crisp acidity and a lively finish.

Argento Chardonnay, 2019

175ml £7 / 250ml £9 / Btl £25

Lightly oaked with aromas of ripe tropical and stone fruits. Flavours of white peach, cantaloupe, honey and sweet spice are complemented by subtle minerality and vanilla, with a fresh, balanced and round finish.

Argento Single Vineyard Altamira Malbec, 2018

175ml £10 / 250ml £13 / Btl £38

Typical aromas of Malbec from Altamira, black fruits, violets, spice and a touch of curry. An organic Malbec offering fruity and mineral notes on the palate, with velvety tannins and a long finish.

Soft drinks hot drinks & sweets



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(gf) gluten free

Soft Drinks

Karma Cola, 330ml, £4.25

Karma Cola Sugar Free, 330ml, £4.25

Karma Lemony Lemonade, 330ml, £4.25

Jarr Ginger Kombucha, 240ml, £4.50

Merchant's Heart Hibiscus Tonic, 200ml, £3.00

Merchant's Heart Soda, 200ml, £3.00

Merchant's Heart Light Tonic, 200ml, £3.00

Coffee *we have a range of nut and oat milk available*

Espresso £2.00

Double espresso £3.00

Americano £3.00

Cappuccino / Latte £3.50

Flat white £3.50

Hot Chocolate £4.00

Turmeric latte £4.00

Matcha latte £4.00

Teas & Infusions

English breakfast, earl grey
camomile, ginger and lemongrass,
peppermint, rooibos **£3.50**

fresh mint or fresh ginger **£3.50**

Sweet Treats

Pear & chocolate brownie £7.00

chocolate sauce, chocolate soil & cherry ice cream

Pavlova (gf) £6.50

passion fruit cream, orange and chia jam, fresh berries, mint cress

Sticky toffee pudding (gf) £6.50

toffee sauce, pecan crumble, caramel popcorn, coconut ice cream

Ice cream (gf) £5.00

coconut, black sesame, sour cherry, purple corn, chocolate

Sorbets (gf) £5.00

mango, guava, passion fruit

Wine



OUR DRINKS MENU IS 100% VEGAN.

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White

175ml / 250ml / Bottle

Grecanico Violetto, Sicily, Italy, 2019

£6.50 / 8.70 / 24.00

delicately floral, with notes of apple blossom and citrus peel

Sauvignon Blanc Mancura Etnia, Central Valley, Chile, 2020

£7.70 / 10.00 / 28.00

tantalising tropical fruit aromas and white flowers

Picpoul de Pinet, Beauvignac, France, 2019

£9.00 / 11.70 / 34.00

elegant aromas of citrus, pear & white flowers, and a crisp, mineral palate

Albariño, Serra de Estrella, Spain, 2019

Bottle £9.50 / 12.50 / £37.00

hints of pear, apricot and ripe exotic fruits

Red

175ml / 250ml / Bottle

Negroamaro Violetto, Puglia, Italy, 2019

£6.50 / 8.70 / 24.00

ripe and juicy dark fruit character and a hint of liquorice on the finish

Prunus Dao Tinto, Portugal, 2017

£7.90 / 10.50 / 29.00

mulberries, blackberries and anise, black cherry and raspberry

Rioja Crianza Austral, Spain, 2016

£8.70 / 11.50 / 32.00

perfect balance of tradition and modern style

Pinot Noir Mount Holdsworth, Wairarapa, New Zealand, 2018

£11.00 / 14.50 / 42.00

bright strawberry and cherry aromas

Rosé

175ml / 250ml / Bottle

Cinsault-Grenache Les Lauriers, Languedoc, France, 2019

£7.90 / 10.50 / 29.00

wild berries with a hint of strawberry and plums

Sparkling

Prosecco Extra Dry, Bella Retta, Italy, NV

150ml £7.00 / Bottle £32.00

white flowers, pear and melon

Champagne Drappier Carte d'Or Brut, France, NV

Bottle £65.00

white peach, quince and a touch of spice

Water

WE BELIEVE IN DRINKING BETTER

Bottomless filtered still or sparkling water

£2.50

refillable 750ml bottle of filtered still or sparkling mineral water.

Drinks & cocktails



OUR DRINKS MENU IS VEGAN

Smoothies & Juices

Avocado, spinach, mint, wheat grass, fresh lime and apple juice **£4.50**

Banana, raw cacao, dates, coffee, lucuma and hazelnut milk **£4.50**

Carrot, melon, ginger, pear, maca powder and lime juice **£4.50**

Beetroot, physalis, orange, fresh turmeric and black pepper **£4.50**

Freshly squeezed orange juice **£3.50**

Mocktails

Cucumbertini £7.50

Seedlip 108, fresh cucumber, lemon verbena syrup, fresh lemon juice

Pineapple mockjito £7.50

pineapple, fresh mint and lime topped with ginger ale

Black magic £7.50

activated charcoal, lemon juice, maple syrup, vanilla paste, Borrigo 47 Paloma, coconut water, aquafaba

Hibiscus sour £7.50

three spirit Social Elixir, aquafaba, lemon juice, coconut syrup, hibiscus tea

When rhubarb met hibiscus £6.50

VIBE Rhubarb, hibiscus tonic

Cocktails

Hibiscus margarita £9.50

hibiscus infused tequila, orange liqueur, agave syrup, Pink Himalaya salt

Rachel's nipponjin £9.50

English whisky, raisin infused pisco, yuzu, ginger and lemongrass syrup

Espresso martini £10.00

vanilla infused Eight Lands Organic vodka, coffee liqueur, coconut sugar syrup, coffee and coconut cream

Pineapple caipirinha £9.50

cachaça, fresh lime, fresh pineapple, coconut sugar, caramelised pineapple

Cucu-flower £9.50

fresh cucumber juice, elderflower liqueur, London dry gin and fresh lime juice topped with soda

Beers & Ciders

bottles

Freedom Helles, Organic Lager, 4.8% £5.50

Coalition Zen Pale Ale, 4.5% £5.50

Sassy Rosé Cider, 3% £5.50

Free Damm Lager, 0% £3.00

Spirits

25ml / 50ml

Eight Lands Organic Speyside vodka

£5.00 / £9.00

East London liquor, London dry gin

£4.00 / £7.50

Eight Lands Organic Speyside gin

£5.00 / £9.00

The English original single malt whisky

£5.50 / £10.00

The Kurayoshi pure malt whisky sherry cask

£9.50 / £18.00

Rum diplomatico reserva exclusiva

£7.00 / £13.00

Mixers £1.00