

Menu

Hot Drinks - served until 5pm daily

roundhill roastery latte / cappuccino / flat white / americano / mocha 3.5

espresso 2.5

iced latte / iced americano 3.5

proper good tea breakfast tea / earl grey / chamomile / peppermint 3.5

blendsmiths hot chocolate house blend 3.5

work from Gonzo 'all you can drink' hot drinks 10 (tue-fri from opening until 5pm)

Soft Drinks

dalstons cherry / elderflower / ginger / lemon / peach / pineapple / rhubarb 1.75

dalstons happy gut raspberry / tropical 2.5

fritz kola / kola superzero / limo lemonade / limo orangeade 2.8

cano water still / sparkling 2

Cheese & Charcuterie

Cheese plate with tomato chutney, cornichons, pickled grapes + crackers (6,7,11,13) 12

Charcuterie plate with pickled cornichons, tomato chutney + puccia bread (2,6,7) 11

Antipasto plate with artichokes, red peppers, aubergine + olives **pb gf** (13) 9

Gordal picante olives **pb gf** (13) 3.5

Deli Sandwiches - served on Italian puccia bread

new york deli style - salt beef / melted cheese / mustard mayo / pickles (6,7,9,11) 8.5

turkey pastrami - melted cheese / pickled red onion / rocket (6,7,13) 7.5

houmous + chargrilled veg **pb** (6,7,13) 7

mortadella - melted cheese / pickled red onion / dijonnaise (2,6,7,9,11,13) 8.5

Specials

Soup of the day with Italian puccia bread (see specials or ask your server) 5

soup + sandwich deal 10 (soup of the day + any of the deli sandwiches)

Deli - add devildog brown sauce for 25p

sausage roll - sage + garlic / nduja (6,7,9,13) 5

vegan mushroom, chestnut + miso roll **pb** (2,7,10,11) 5

curried potato + pea pasty **pb** 3.5

Sweet

Affogato with vanilla ice cream + Roundhill espresso v (2,6) 5

***check our deli counter for daily sweet treats**

Bar Snacks

Beer sticks - original / truffle 2.5

Gonzo mixed nuts - wasabi nuts / peanuts / smoked almonds / cashews **pb gf** (1,2) 3.75

Dry roasted nuts **pb gf** (1) 2.5

Pork scratchings (7,8) 3

pb = plant based | vor = vegan on request | v = vegetarian | gf = gluten free

14 known allergens are listed after each ingredient on the menu. if you have any other allergens, please speak to a member of staff.
Due to the nature of our kitchen space, all dishes may contain traces of any of the allergens listed below.

1. peanuts / 2. tree nuts / 3. fish / 4. crustacean / 5. molluscs / 6. milk / 7. cereals containing gluten / 8. soy beans / 9. eggs / 10. sesame / 11. mustard / 12. celery / 13. sulphites / 14. lupin