

FROM THE OVEN

Croissant or Brioche	2.5
Pain au Chocolat	2.75
Pain aux Raisins	2.75
Almond Croissant	2.8
Chocolate & Almond Croissant	2.8
Blueberry Muffin	3.25
Fresh Fruit Danish Pastry	3.25
Fresh Fruit Brioche	3.25
Cinnamon Bun	2.5
Plain Scone or Fruit Scone	2.5
Served with clotted cream & jam	

FRUITS, GRAINS & OATS

HOMEMADE GRANOLA (v)	8.5
Served with Greek yogurt & honey	
PINK MUESLI (v)	7.5
Served with Greek yogurt & fresh fruit	
ORGANIC PORRIDGE (v)	6
Made with your choice of milk, topped with blueberries	
CHIA PUDDING (vg)	8.5
Made with rice milk, served with seasonal fruit, toasted coconut, almonds & honey	
FRUIT SALAD (v)	8
With Greek yoghurt, granola & honey	

BREAD

Plain or toasted, served with homemade preserves & marmalade	
Mixed olive sourdough stick	2.5
San Francisco Sourdough	2.75
Pain De Mie	2.75
Spelt 3 Seed Farmhouse	2.8
White Levain	2.8
Bagel	3.25
Baguette	3.25
Campillou	3.25
Stonebaked Campagrain	3.25
Cholla	2.5

TOSTADAS

Our own take on the open sandwich, a great breakfast, light lunch or snack	
Peanut butter & jelly (vg)	5.5
Egg, avocado & smoked salmon	7.5
Ricotta, tomato & pancetta	5.5
Burrata, fig, honey & walnut	5.5
(On sourdough)	

SANDWICHES

BAKER & SPICE CLUB SANDWICH	10.5	ALL MEDITERRANEAN SANDWICH (v)	8.5
Triple layered & fully loaded with bacon, grilled chicken, sun blushed tomatoes, smashed avocado, rocket & mayo		Toasted sandwich with halloumi, roasted pepper, sliced avocado, hummus & watercress	
Served on sourdough bread		Served on granary bread	

ALL DAY BRUNCH

FRENCH TOAST (v)	8.5
Filled with crème patissiere & seasonal berries	
BUTTERMILK PANCAKES (v)	8
Topped with caramelised banana	
CORN FRITTERS (v)	9.5
Served with a poached egg & avocado	
WELSH RAREBIT (v)	11.5
Thick sourdough topped with a lightly spiced cheese sauce & a fried egg	
OAK SMOKED SALMON KEDGEREE	11
Yellow rice topped with oak smoked salmon, a fried egg & fresh coriander	
AVOCADO ON TOAST	8.5
Sourdough topped with avocado with Sicilian cherry tomatoes, spring onion, lemon juice & extra virgin olive oil	
Add poached egg	2

EGGS

FRIED, BOILED, POACHED OR SCRAMBLED	8.75	BENEDICT	11.75
2 eggs served with toast		2 poached eggs & ham on a toasted English muffin with hollandaise	
Bacon, Cumberland sausage, home cooked ham, avocado	Add for 2 EACH	FLORENTINE (v)	
Gruyère cheese, spinach, tomato, mushroom, extra egg		11.75	
Smoked salmon	5	2 poached eggs & spinach on a toasted English muffin with hollandaise	
SHAKSHOUKA (v)	9.75	ROYALE	
Free range eggs poached in a sauce of vine tomatoes, onions, garlic & extra virgin olive oil. Served with sourdough		15	
TURKISH EGGS (v)	11.5	4 EGG OMELETTE	
2 poached eggs on Greek yogurt, topped with spiced butter & fresh dill. Served with sourdough		8.75	
CLASSIC ENGLISH BREAKFAST		Served with toasted sourdough	
2 fried eggs, 2 Cumberland sausages, dry cured bacon, tomato, mushrooms, baked beans & toast		Avocado, onion, cheese, spinach, tomato, bacon, mushroom	
		Add for 2 EACH	
		Smoked salmon	
		5	

FROM OUR DELI COUNTER

CHOOSE YOUR MAIN

Mains are served with your choice of one salad.
Add an extra salad for £4.

GRILLED CHICKEN BREAST (gf)	11
Free range chicken seasoned with oregano, lemon & parsley	
BRITISH ROAST BEEF (gf)	13.5
Roasted rare, with red wine & thyme	
BAKER & SPICE BEEF LASAGNE	13.5
Layered with our signature beef ragu & cheese béchamel	
BAKER & SPICE CHICKEN PIE	14.5
Made with mushrooms, leeks & homemade puff pastry	
GRILLED SCOTTISH SALMON FILLET (gf)	14
Sustainably sourced from the Highlands	
OCTOPUS SALAD (gf)	14.5
Mixed with Mediterranean flavours of red onion, tomato & fresh herbs	

CHOOSE YOUR SALAD

Hand-made here by our chefs every day, we vary our salads to accommodate the freshest seasonal ingredients available. Ask your waiter or have a look at the counter for our specials before you decide.

BAKER & SPICE AVOCADO SALAD (vg, gf)
Made with thick chunks of avocado & cherry tomatoes
SPICY TUNISIAN SALAD (vg, gf)
Aubergine roasted with red chilli & parsley
ORGANIC WILD RICE (vg, gf)
Butter beans, spinach & pomegranate
GREEN BEAN SALAD (vg, gf)
With sweet cherry tomatoes & crunchy spring onions and radish

CHOICE OF ONE	5.5
CHOICE OF TWO	10
CHOICE OF THREE	13
(Perfect for sharing)	

GREEK SALAD (v, gf)
Made the traditional way, with plenty of olive oil & feta
BUFFALO MOZZARELLA & HERITAGE TOMATO SALAD (v, gf)
With a homemade dressing
BEETROOT & FETA SALAD (v, gf)
With pumpkin, parsley & spring onion
GRILLED ARTICHOKE HEARTS (v, gf)
Marinated in lemon & olive oil, seasoned with pepper & parsley

DRINKS

FRESH JUICES

Healthy fresh juices made to order using seasonal fruits & vegetables

GLOW	5
Carrot, Apple, Ginger	
(KCAL:180 / Immunity / High in vitamins A&C)	
JUST ROOTS	5
Parsnip, Carrot, Ginger, Lemon, Pineapple, Apple	
(KCAL: 200 / High antioxidants / High in vitamins A&C)	
BEETS ME	5
Carrot, Beetroot, Sweet potato, Apple, Lemon	
(KCAL: 200 / Source of iron / Load of vegetable)	
ENERGISER	5
Pineapple, Apple, Spinach, Pear, Fennel, Lime	
(KCAL: 185 / High antioxidants / High in vitamins C&K)	
PURE GREEN	5
Kale, Spinach, Pineapple, Apple, Mint, Celery	
(KCAL: 140 / Source of calcium / Hydrating)	
FRESH ORANGE JUICE	4.5
FRESH APPLE JUICE	4.5

HOT DRINKS

COFFEE

Our bespoke Baker & Spice coffee is a rich, dark, chocolatey blend. The hazelnut & cream work together with delicate stone fruit notes, rounding off nicely with a smooth buttery shortbread finish

Espresso	2.1
Macchiato	2.1
Cortado	2.1
Double espresso	3
Double macchiato	3.1
Americano	3.1
Cappuccino	3.1
Latte	3
Flat white	3.2
Mocha	3.7
Hot chocolate	3.7

TEA POT

Breakfast blend	2.9
Early grey	2.9
Green sencha	2.9
Peppermint	2.9
Chamomile	2.9
Ginger & lemon	2.9

COLD DRINKS

MANGAJO ICE TEAS

Lemon & green tea	3
Pomegranate & green tea	3
Acai berry & green tea	3
Redbush & grape	3
Goji & berry tea	3

LAURETANA WATER

Still or sparkling 500ml	2.3
Still or sparkling 750ml	3.45

FRESH FRUIT SMOOTHIES

Blueberry & banana	4
Strawberry & banana	4

ORGANIC OWLET JUICE

Apple-cox & bramley	3
Apple & elderflower	3
Apple & raspberry	3
Pear	3
Pear & ginger	3

All our meat and eggs are free range. If you have any food allergies or special dietary requirements please talk to a member of our staff
(v) vegetarian (vg) vegan (gf) gluten free