

ALL DAY BREAKFAST

+

WHOLESOME LUNCH

RISE + SHINE BREAKFAST (GFO, N)

scrambled tofu, herby garlic potatoes, miso mushrooms, wilted spinach, harissa beans, red pepper hummus, served with toast / 13.00

add avocado ~ 2.50

RAINBOW PANCAKES (GF)

matcha, beetroot, blue-pea + vanilla pancakes, served with maple syrup / 11.50

add: nut butter, coconut shreds, cacao nibs, banana, mango, blueberries, strawberries, raspberries, pineapple, walnuts, chia seeds, plain yoghurt ~ 1.00 each

RISE ROYALE (GFO)

our classic tofu benedict with hollandaise sauce, served on a bed of smoked carrot, spinach + english muffin / 12.50



SPICE UP YOUR LIFE OATS (GFO + N)

creamy oats, served with sweet poached rhubarb, zesty ginger, pistachio crumb, plain yoghurt + elderflower 'honey' / 8.50

FULLY LOADED TOAST (GFO)

toasted sourdough topped with our house sweetcorn smash, hemp seed parmesan, avocado, fresh herbs + chilli oil / 12.00

CHERRY BAKEWELL PANCAKES (GF + N)

fluffy pancakes served with a toasted almond flake crumb, flaxseed, cherry compote, yoghurt + almond maple cream / 13.50

HARISSA BROAD BEAN FRITTERS (GF)

smokey harisssa house beans topped with broad bean + sweetcorn chia fritters, watercress, + hollandaise / 12.50



BUTTER BEANS + DILL (GFO)

toasted sourdough topped with creamy butter beans in a dill mayonnaise, rocket, tomato, avocado, seaweed sprinkle, sriracha + dill oil / 12.00

SUPER SPRING SALAD (GF)

a zesty mix of broad beans, peas, asparagus, quinoa, chopped almonds, mint + fresh herbs. topped with sunflower seeds, lemon balm + a tahini nettle leaf dressing / 13.50

PROTEIN OMELETTE (GF)

chickpea omelette filled with spinach, sweetcorn, spring onion, tomato. served with avocado, mixed seeds, chive oil, microgreens + yoghurt / 12.50

QUICHE ME NOW

caramelised veg; carrot, red onion, asparagus, wild garlic, spinach + potato. baked in our own wholemeal spelt pastry casing. served with a side of spring salad + cherry balsamic glaze / 10.50

WRAPS + SANDWICHES

THE RISE REUBEN SANDWICH (GFO)

red pepper hummus, turmeric sauerkraut, vegan cheese, smoked tofu, rocket, sourdough / 9.50

TOFU + CRESS (GFO)

take on the classic 'egg' and cress, served in a warm ciabatta roll / 6.99

BBQ PULLED JACKFRUIT + COLESLAW (GFO)

pulled jackfruit marinated in rich bbq sauce, served with homemade coleslaw in a warm ciabatta roll / 6.99

RISE + SHINE WRAP

tofu scramble, harissa beans, spinach, miso mushrooms + fresh herbs / 7.50

SUPERGREEN FALAFEL WRAP

falafel, hummus, spinach, cucumber, turmeric sauerkraut + mayo / 6.99

EXTRAS

herby garlic potatoes / 4.50 tofu / 3.50 supergreen falafel / 4.00 avocado / 2.50 toast w "butter" / 3.50 spring side salad / 4.50 veg sticks + hummus / 4.50 pita bread / 2.50

*GF - GLUTEN FREE *GFO - GLUTEN FREE OPTION AVAILABLE *N -CONTAINS NUTS



SMALL PLATES

LARGER PLATES

NACHO FIESTA (GF)

corn tortilla chips topped with charred lime corn, hemp seed parmesan, bbq jackfruit, coriander, chilli

SMOKED CARROT LOX (GFO)

smoked carrot, dill, crisp bread, balsamic caviar, cream cheese

TOFU + CHIVES (GFO)

sourdough cracker, tofu scramble, mustard, chives, watercress, black lava salt

1 for £7.50 3 for £21.00

KOREAN BBQ BURGER

crispy smoked tofu, korean BBQ, sweet + sour spring salad, gochujang sauce. served in a pretzel bun + side of herby garlic potatoes / 15.00

~add vegan cheese £2.00

CHICKPEA CORN CURRY (GF)

bringing you a vibrant, mild + fibrous curry. sugar snap peas, baby corn + chickpeas. served with fragrant jasmine rice, coriander + chilli flakes / 14.50

WHAT A DHAL (GFO)

put a spring in your step with our seasonal dahl; spring greens, peas, dandelion root, coconut, mung beans, chilli flakes, sunflower seeds, coriander + plain yoghurt. served with warm pitta bread / 15.50

SOMETHING SWEET?

CHECK OUR DISPLAY COUNTER
DAILY FOR HEALTHY CAKES
+ FRESH BAKES AS WELL AS THE
FOLLOWING BELOW

COOLING DESSERTS

CAKES + BAKES

AFFOGADOUGH

a twist on the classic. scoop of cookie dough ice cream topped with a shot of decaf espresso, whipped cream. dusted with dark cacao

- ~1 scoop 5.00
- ~2 scoop 6.50

ICE CREAM

- -cookie dough
- -mango + raspberry
- -salted caramel + chocolate
- ~1 scoop 2.00
- ~3 scoop 5.00

CELESTIAL COOKIE

turmeric, coconut, ashwagandha + maple syrup almond cookie base. check daily for topping flavour / 4.00 (GF, N)
carrot cake, raisins, toppe

carrot cake, raisins, topped with rosemary candied walnuts + cream cheese frosting / 5.50

CARROT + WALNUT

As a small business we're beyond grateful for your support. Whilst you're waiting, why not check out our website www.riseto.health or social media page @riseto.health and see what else we have going or

ALMOND, LEMON + OLIVE OIL (N)

a light almond, lemon + olive oil sponge. topped with flaked almonds + icing. served with lemon infused oil + toasted almond crumb / 7.00

CHOCOLATE BLACKBERRY + HAZELNUT (GF, N)

double layer of chocolate sponge, blackberry jam. topped with chocolate frosting, hazelnuts + fresh blackberries. served with side of whipped cream + beetroot glaze / 7.50



HEALING HOT BREWS

THE ORIGINALS

HOT COCOA / 3.50

organic dark cocoa with plant mylk of choice

MEET YOUR
MATCHA / 3.50

matcha latte with plant mylk of choice

SPICED CHAI / 3.50

spiced chai latte with plant mylk of choice

GOLDEN HOUR / 3.50

turmeric latte with plant mylk of chioce

BEET IT BABY / 3.50

beetroot latte with plant mylk of choice

MYLKS AVAILABLE

oat, soy, almond or coconut

ADAPTOGENICS

MUSHROOM MAGICK
/ 4.50

medicinal mushroom blend with a pinch of magick from chai, flax + cacao

BLUE MOON MYLK / 4.50

this dreamy blue elixir is filled with a calming blend of chamomile, butterfly pea + ashwagandha for better rest, always

THE GREEN LION / 4.50

a blend of matcha, cinnamon + lion's mane to help soothe the gut, improve mental clarity + boost energy



shine on with a moon time mix of hormone balancing adaptogens for all to benefit from - maca, cacao, dandelion + cinnamon

LILAC DREAMS / 4.50

destress with our therapeutic blend of purple sweet potato, lavender + ashwagandha

FXTRAS

super-size your drink / 0.50 make any drink iced / 0.50 extra shot / 0.50 add flavoured syrups of choice / 0.50 -hazelnut, vanilla, caramel whipped cream / 1.00

FOR THE PEOPLE + THE PLANET

OVER 80% OF OUR MENU IS ORGANIC, REFINED SUGAR-FREE, LOCALLY SOURCED + MADE IN-HOUSE

WE USE RECYCLABLE + BIODEGRADABLE TAKEAWAY PACKAGING

WE COMPOST ALL OF OUR RAW FOOD WASTE + COFFEE GRINDS - GIVING THEM BACK TO MOTHER EARTH



COFFEE + TEA

espresso / 2.20 americano / 2.90 cortado / 2.90 flat white / 3.20 cappuccino / 3.40 latte / 3.50 mocha / 4.00 english breakfast / 2.90 decaf breakfast / 2.90 earl grey / 2.90 green tea / 2.90 peppermint / 2.90 chamomile / 2.90



SOULFUL SMOOTHIES

GREEN GODDESS (GF+N)

apple, kale, celery, lemon, banana, cucumber, ginger, chlorella, almond mylk / 5.95

POTTA GOLD (GF)

mango, pineapple, turmeric, lucuma, spiced chai, chia seed, coconut mylk / 5.95

WAKE UP SHAKE UP (GFO + N)

banana, flaxseed, peanut butter, cacao, maca, dates, oat mylk / 5.95

add vivo life protein powder to any smoothie. choose from madagascan vanilla, strawberry, salted caramel or raw cacao ~ 2.50

COGNITIVE QUENCHER (GF)

banana, dates, cacao, espresso, reishi mushroom, coconut mylk / 5.95

BERRY ELIXIR (GF+N)

mixed berries, almond butter, cinnamon, camu camu, almond mylk / 5.95

RISE + GLOW (GF)

blackberries, mango, chocolate mint collagen plant protein, fresh mint, coconut mylk / 6.95

COOLING BEVVYS

lemonaid: blood orange or passionfruit / 3.50

iced black tea w lemon / 3.50

willy's apple or raspberry kombucha + acv / 3.50

willy's cloudy apple juice / 2.99

mango, ginger + lime kombucha / 4.00

rhubarb + hibiscus kombucha / 4.00

'green cola': sour cherry / 3.50

fresh orange juice / 2.99

acv shots: ginger or beetroot / 2.95

coconut water / 3.50

bottled water / 2.75

VIVO LIFE PROTEIN

organic, vegan, gluten free, soy free, keto friendly, no added sugars, no heavy metals, zero herbicides + pesticides, bio-fermented with 25g of protein per scoop.

iced shake w mylk of choice / 4.99

FLAVOURS AVAILABLE



SPRING SPECIALS:

CLOUD 9 SMOOTHIE

banana, pineapple, yoghurt, avocado, blue spirulina, coconut water / 6.95

THE LILYPAD

iced matcha with coconut milk, topped with a rose beetroot foam / 5.50

