

Y BRUNCH MENU

Come experience our award winning Haven of Health in **Devon, England** or **Madeira Island, Portugal**. Optimise your mind, spirit and body today.



www.yeotown.com

LIGHT BITES

Beetroot Hummus (S) (G)

Zaatar, house baked pitta crisps or crudité.

7

Seasonal Soup of the Day (C) (G)

Toasted malt bloomer or GF bread.

9

Hummus & Avocado Slaw Toastie (S) (G) 9.5

Homemade hummus, avocado slaw, spinach & tomato on toasted sourdough.

Smoked Salmon Toasted Bloomer (F) (G) 11

Smoked salmon, smashed avocado & micro watercress on malt bloomer.

Blue Corn Nachos (N)

9.75

Cashew queso, black bean salsa, vegan sour cream, coriander cress.

+ Smashed avocado 3.25

SPECIAL

Yeotown Sharing Mezze Platter (G) (S) (N)

18

Beetroot hummus, courgette & walnut yoghurt dip, crudité, mixed olives, baked pitta crisps.

BRUNCH CLASSICS

Smashed Avocado Toast (G)

13.5

Fresh avocado, sourdough or GF toast, organic sprouted beans, spiced crispy chickpeas, microgreens.

Yeotown All Day Breakfast (CE) (SY) (G)

17

Eggs as you like, vegan sausage, homemade baked beans, mushrooms, spinach, herb potatoes, cherry tomatoes, sourdough or GF toast.

Eggs Florentine (N) (M) (CE)

16

Homemade chia & oat muffin, sautéed spinach, cashew hollandaise, poached eggs or tofu.

Eggs Royale (N) (M) (F) (CE)

18

Our homemade chia & oat muffin, smoked salmon, cashew hollandaise, poached eggs.

Shakshuka (CE) (G)

16

Poached eggs, rich tomato & pepper sauce, vegan feta, super seed mix, coriander cress, sourdough toast.

Huevos Rancheros (CE) (GF)

17

Blue corn tortilla, black bean salsa, fried eggs, avocado, vegan feta, red chilli, coriander cress.

House Superfood Granola (SU)

11.75

Premium coconut yoghurt, poached fruits, red berries & maple syrup.

Yeotown Acai Bowl (SU)

14

Organic acai topped with granola, almond butter, banana & berries.

Blue Butterfly Pea Pancakes

14

Blueberry & banana pancakes, premium coconut yoghurt, maple syrup, coconut flakes.

Strawberry & Rhubarb

15

French Toast (VG) (G)

French toast, strawberry & rhubarb syrup, orange blossom yoghurt, oat crumble.

Raspberry & Pistachio Waffles (SU) (N)

14

Chia & oat waffles, raspberry date caramel sauce, red berries & pistachio.

YEOTOWN SIGNATURE DISHES

Kale & Spinach Caesar (N) (G) 8/15

Fresh spinach & kale, baked herb croutons, vegan Caesar dressing, walnut parmesan.

Homemade Labne & Harissa 17.5

Vegetable Salad (S)

Vegan labne, harissa roasted vegetables, seasonal leaves, chickpeas, tahini dressing, pomegranate, Zaatar.

Yeotown Earth Bowl (S) (SU) 18

Sweet potato, kale & spinach, crispy chickpeas, hummus, beetroot, kimchi and protein rich mix of wild rice, brown rice & quinoa.

Thai Red Vegetable Curry (SY) 18

Broccolini, green beans, okra, peas and brown & wild rice garnished with chilli, spring onion, coriander cress.
+ Prawns 4.75 (F) + Tofu 4

Yeotown Vegan Burger (N) (M) (G) (SY) 19

Our signature patty made with black lentils, beetroot & shitake mushroom, baby gem salad, brioche bun, herb potatoes, avocado slaw.

Roasted Cherry Tomato & Spinach Linguini (G) 16

Homemade tomato sauce, pangrattato, superseed mix, micro cress.
+ Prawns 4.75 (F)

Pan Fried Sea Bass (F) (G) 28

Lemon & herb pangrattato, minted pea puree, herb potatoes, broccolini.

Quinoa Crusted Wild Salmon (F) 28

Mediterranean lentil & green bean salad, mixed leaves, sunflower seed pesto.

SIDES

Charred Broccolini, Lemon & Walnut Parmesan (N) 6.5

Crispy Herb Potatoes, Harissa or Truffle Mayo 6

Blue Corn Chips & Dip 6

Seasonal Side Salad, House Dressing (M) 5

Homemade Kimchi 4.75

Edamame (SY) 4.5

Avocado Slaw 3.5

EXTRAS

Eggs As You Like (CE) 4

Avocado 3.5

Smoked Salmon (F) 4.75

Tofu (SY) 4

Vegan Sausages 4.5

Homemade Baked Beans 3.5

Sourdough or GF Toast (G) 3

Baked Pitta Crisps (G) 3



Our menu is dairy and refined sugar-free. Most of our dishes are gluten-free

Disclaimer: Please be aware that our dishes are prepared in a kitchen where allergens are present throughout. We cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know if you have any allergies or intolerances. An optional 12.5% discretionary charge will be added to your bill.

Allergen Guide: Celery (C) - Gluten (G) - Mustard (M) - Nuts (N) - Peanuts (PN) - Sesame (S) - Sulphates (SU) - Soya (SY) - Fish (F) - Eggs (CE) - Vegan (VG) - Gluten Free (GF) - Nut Free Option (NFO)