

BRUNCH	Celery	Lupin	Gluten	Crustaceans	Dairy	Eggs	Fish	Sesame	Sulphites	Soya	Peanuts	Molluscs	Nuts	Mustard Seeds
Granola				/				/	/	/		/		
Porridge F&N				/				/	/	/		/		
Porridge D&B				/				/						
Porridge PB&C				/				/	/	/		/		
Acai Bowl									/	/	/	/		
On Toast (base)		/	/					/						
Smashed Avo														
Smoked Salmon							/							
Eggs				/	/									
Wild Mushrooms								/						
Merguez Sausage								/	/	/				/
Harissa Hummus								/	/	/				
Feta				/										
Tahini D&J sauce								/	/	/				
Homemade Beans		/						/	/	/				
Shakshuka		/	/	/	/			/	/	/				
Big Brekkie		/	/	/	/			/	/	/				
Cilbir Twist		/	/	/	/			/	/	/				
Solely Vegan		/	/					/	/	/				
Persian Omelette		/	/	/	/									
Better Benedict		/	/	/	/			/	/	/				/
Better Royale		/	/	/	/	/				/				
Better Florentine		/	/	/	/			/	/	/				
Brioche French Toast		/	/	/	/			/	/	/			/	
Mango Pancake		/	/	/	/									
Pistachio Pancakes		/	/	/	/								/	

Additional Information:

Please note that whilst we prepare all our dishes with care and precision, it is important to know that because our kitchen handles common allergens, we cannot guarantee complete allergen avoidance due to the risk of cross contamination.

We take food allergy safety seriously, and will always make every effort to accommodate to ensure everyone can enjoy their joon experience.

Bakery Items made in-house:

Our bakery items on display are frequently changing. Please ask for allergen information in store about your baked goods. Our team will always be fully briefed on the latest items and their allergens.

Coffee:

Alternative milks available include: Oat, Soya, Coconut, almond - all at no additional cost

Special Drinks:

Often, we will have some special drinks seasonally rotating. Please ensure to ask for allergen information about these drinks in store, and our team will be sure to provide you with the necessary information

Gluten Free:

Any dishes with bread can have roasted potatoes substituted as a gluten free option

Please see the next page for allergen information on our weekday lunch display

LUNCH	Celery	Lupin	Gluten	Crustaceans	Dairy	Eggs	Fish	Sesame	Sulphites	Soya	Peanuts	Molluscs	Nuts	Mustard Seeds
Roasted Potatoes														
Basmati Rice														
Wild Rice														
Zataar Chicken		/			/			/	/					/
Creamy Chicken		/	/		/				/					
Beef Stew		/			/			/	/	/				/
Salmon Teriyaki		/					/	/	/	/				/
Tofu Curry		/	/					/	/	/				/
Crispy Beef		/	/					/	/	/				/
Baked Aubergine					/									
Roasted Vegetables														
Quinoa Bake					/			/	/					
Parmesan Kale					/									
Spicy Pineapple														
Broccoli Salad					/								/	/
Cauliflower Salad					/			/	/				/	
Beans & onion Salad								/		/				
Beans & Sundried Tomato										/				
Ceaser Salad		/	/		/									
Chickpea Salad					/									
Aubergine Yoghurt Side Sauce					/									
Cilbir Yoghurt Side Sauce					/									
Hummus Side Sauce		/						/					/	

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Please see the page above for allergen information on our brunch menu