

Morning

Served until midday

Overnight Bircher 9

Toasted oats soaked in their own milk with almond yoghurt, chia seeds, vanilla, maple syrup, kefir and choice of topping (GF)

Choose between Carrot Cake, PB and Cacao, or Spiced Pear and Apple. A great way to start the day with this cholesterol-lowering powerhouse of fibre, antioxidants, manganese, phosphorus and so much more. Not to mention the probiotic benefits of kefir to leave your belly full and happy

Apple and Cinnamon Porridge 8

Spiced, slow-roasted apple-infused organic rolled oats cooked in their own milk with lemon tofu crème fraiche and maple pecan granola (GF)

Avo Toast 9

Smashed ripened avocado with sumac and mint dressed with smoky 'chorizo' jam on fresh sourdough bloomer (NF)

As if you need a reason to eat an avocado: but with more potassium than a banana it'll keep your blood pressure able to face the day

Açai Bowl 9

Luscious cacao, cherry and açai 'yoghurt' with lucuma and baobab, dressed with tree fruits and maple pecan and almond granola (GF)

This Brazilian 'superfruit' is in good company with a mix of antioxidant-boosting, mood-enhancing goodies

Small Plates 1 for £6 | 2 for £11 | 3 for £15

Scrambled 'Egg' Turmeric Tofu and Organic Wilted Baby Leaf Spinach (NF, GF)

Packed with protein, iron, antioxidants and deliciousness

Smoked Spiced Seitan 'Bacon' (NF)

Flash-fried sweet and smoky rashers of wheat-based, protein-dense 'meat'

Soy-Braised Chestnut and Shiitake Mushrooms (NF, GF)

These fun guys have taken a hot bath in soy and rice wine to deliver an immune-boosting vitamin D injection

Campfire Mixed Bean Stew (NF)

The beans with the biggest B. These beans, packed with B vitamins and minerals, go cowboy minus the chaps. A smoky mix of mild chilli, coffee and in-house 'chorizo'



Cloud Twelve
NOTTING HILL CLUB

Welcome. All ingredients are sourced from the closest farms, as pure and organic as possible and 100 per cent plant-based. Our happy fruits and vegetables are then bathed in reverse osmosis ionised water and cooked with all our love and care. No guilty pleasures here, just wholly innocent ones. Eat as much as you like, knowing that what you eat today is good for you, the planet and every being on it.

We embrace the, 'little bit of this, little bit of that' culture of the Mediterranean and the Middle East. So choose a plate or three for yourself or get a table of delights to share.

We also offer a weekly à la carte menu for you and your little ones, crafted to impress, so please do ask your server to see if they can tempt you.

Bakery

Selection of freshly baked pastries and cakes available on the counter and please do ask if you would like some fresh bread or toast to go with your meal

NF = Nut Free | GF = Gluten Free

Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

Afternoon

Served from midday

Soup of the Day 9

Served with sourdough toast

Please ask your server what today's liquid treasure is!

Small Plates 1 for £6 | 2 for £11 | 3 for £15

COLD

Spring Green (NF, GF)

Blanched asparagus tips, pea and mint in a zingy lemon dressing

Kale Yeah (NF, GF)

White beans tossed in kale, spinach and garlic pesto

Broc and Roll (NF, GF)

Blitzed raw broccoli, spinach and radish in a dark cacao, fig and balsamic dressing

Kiss My Hass (NF, GF)

Avocado, tomato and chilli with a coriander and lime dressing

Sweet and Sour (NF, GF)

Roasted sweet potato and quinoa with pomegranate molasses

Rainbow Slaw (GF)

Seasonal crunchy cabbages and brassica in a light cashew 'Caesar' dressing

Vitamince (NF, GF)

Smoky aubergine and tomato with a lemon oil dressing

HOT

Forest Mushroom Linseed Bake (GF)

A creamy herbed brown rice mixed mushroom risotto with a crunchy seed crumble

Spiced Puy Lentil Stew (NF, GF)

Roasted squash is mixed with lentils in a coconut and tahini broth

Smoked Aubergine Hot Pot (NF)

Slow braised aubergine rolls in a herbed tomato sauce

Spinach and 'Ricotta' Filo Parcel (NF)

Basil-infused tofu cheese and baby leaf spinach wrapped and baked in a pastry shell

White Root Mash with Shroom Gremolata (NF)

Cauliflower and celeriac puree with a sage-infused topping of shiitake mushrooms and kale

Drinks

Tea Bar

Available with our selection of plant milks

£4 per pot

Dry Leaf

Vitali-tea

Siberian Ginseng, Borage, Gotu-Kola, Fresh Rosemary, Orange Essence

Beau-tea

Nettle, Rose, Marigold, Cleavers, Red Clover, Cinnamon

Diges-tea-f

Mint, Rose, Cornsilk, Lemon Balm, Star Anis

Immuni-tea

Echinacea, Melissa, Hibiscus, Broadleaf Plantain, Cornsilk

Sereni-tea

Passion Flower, Oat Straw, Rose Bud, Lemon Verbena, Chamomile, Skullcap

English Breakfast

Sencha Green

Fresh Leaf

Fresh Mint

Ginger Root and Lemon

Sweet Basil Leaf

Coffee Bar

Available with our selection of plant milks

Espresso

2.5

Americano

3

Latte

3

Flat White

3

Cinnamon Coffee

2.75

Turmeric Latte

4

Matcha Latte

4

Chai Latte

4

We at Cloud Twelve have taken great joy in producing the drinks menu. (Especially the wine!)

The journey and combination of our drinks have been carefully considered to ensure they fulfil their role to enrich, nourish, invigorate, or relax, with the best ingredients and growing methods available.

For your hydration enjoy our deliciously fresh and healthy water purified using advanced reverse osmosis technology.

Smoothie Bar

Available with our selection of plant milks

All £6

Green Defence

Apple, Kiwi, Spinach, Flaxseed, Maca, Ginger and Plant Milk

Green Cleanse

Apple, Broccoli, Avocado, Spinach, Hemp, Wheatgrass, Barleygrass, Spirulina, Chlorella, Mint, Lemon and Plant Milk

Naughty but Not

Dates, Blueberry, Cocoa, Goji, Cashew, Oat Cream, Cinnamon, Pea Protein and Plant Milk

Sunshine Healing

Mango, Avocado, Yuzu, Coconut Cream, Pine Pollen, Lucuma, Baobab, Lime, Pineapple and Plant Milk

Bottle Bar

Rosemary Water

4

Equinox Kombucha

4

Original, Ginger, Raspberry & Elderflower, Wild Berry

Hops/Apple/Pear

Redchurch Bethnal Pale Ale

4.75

Prices based on either a 225ml glass or by the bottle

Gregg's Pit Yarlinton Mill & Dabinett Fine Cider 2017

5 | 19

Butford Organics Aurora Thorn Perry 2016

5 | 19

Wine

'Wine is sunlight, held together by water'

— Galileo Galilei

Prices based on either a 125ml or 175ml glass or by the bottle

Red

Gevrey-Chambertin produced by Louis Jadot, France 2014 (Pinot Noir)

10 | 15 | 57

Chateau Musar produced by Gaston Hochar, Lebanon 2011 (Cabernet Sauvignon, Cinsault, Carignan)

10 | 15 | 57

Les Laquets produced by Domaine Cosse Maisonneuve, France 2014 (Malbec)

16 | 24 | 95

Montepulciano D'Abruzzo produced by Emidio Pepe, Italy 2013 (Montepulciano D'Abruzzo)

17 | 24 | 98

White

Pioneer Block produced by Saint Clair, New Zealand 2015 (Sauvignon Blanc)

6 | 8 | 31

W...Dreams produced by Jermann, Italy 2015 (Chardonnay)

14 | 21 | 81

Ladoix Bois de Gréchons produced by Sylvain Loichet France 2015 (Chardonnay)

10 | 15 | 59

Sparkling

Blanc de Blancs produced by The Bolney Estate, United Kingdom 2015 (Chardonnay)

10 | 56

Ferrari Perlé Rosé produced by Cantine Ferrari, Italy 2009 (Pinot Noir, Chardonnay)

10 | 59

Cuvée Prestige produced by Collard-Picard, France (Pinot Noir, Chardonnay, Pinot Meunier)

14 | 79