

MFNU

Café on The Common is a training café set up by Mission EmployAble

Available from 9:30am (Friday-Saturday 9:00am). Last orders 2:45pm (Sunday 2:30pm).

The Breakfast Sarnie

£6.25

Our sandwich is made on sourdough but you can ask for gluten-free or white bloomer. Choose from bacon, sausage, fried egg, or mushrooms.

1 filling £6.25 2 fillings £7.25 3 fillings £8.25 4 fillings £9.25

For a vegan option choose mushrooms 😉

Toast & Jam Served until 12:00 pm.

£2.95

2 slices of sourdough, white bloomer or glutenfree toast with butter on the side. Choose from raspberry jam, strawberry jam or marmalade.

Overnight Oats @

£4.95

Oats soaked overnight in creamy oat milk. Topped with natural yoghurt, a drizzle of maple syrup and a dash of vanilla. (Served cold)

Why not try these variations:

Pureed Apple and Cinnamon +55p Seasonal fruit +55p

Without a yoghurt topping 🔇

The Big Breakfast Served until 12:00pm. £13.45

2 rashers of bacon, 2 Cumberland sausages, 2 eggs, mushroom and baked beans. Sourdough toast on the side. Choose from:

Fried or poached eggs

The Little Breakfast Served until 12:00pm. £10.45

Same as above but 1 portion of each plus mushroom and baked beans. Sourdough toast on the side. Choose from:

Fried or poached egg

The Veggie V Served until 12:00 pm.

£11.45

Homemade spiced beans, avocado, fried egg, roasted peppers, halloumi, and mushroom. Sourdough toast on the side.

Potato & Chorizo Breakfast Hash £10.95

Served with 2 poached eggs, with sourdough toast on the side.

Add avocado +£2.50

Eggs Benedict V

£8.25

The Classic - Poached eggs with hollandaise sauce, served on a toasted muffin.

Why not try these variations:

Ham / Bacon +£1.50 Royale - Smoked Salmon +£2.50

The Vegan One 😉

£10.95

Sourdough toast with roasted butternut squash hummus with chilli, red peppers and crispy kale, finished with a harissa dressing.

Avocado and Whipped Feta £10.45

Creamy whipped feta with basil and chives, smashed avocado with ginger, lime and chilli. Served on sourdough toast.

2 poached eggs

Pancakes (4)

£8.75

+£1.50

Choose from:

Maple syrup with crispy bacon.

Seasonal fruits with yoghurt and maple syrup.

Add 2 fried eggs +£1.50

See our daily selection of cakes, traybakes, and pastries



Gluten-free. Other dishes that include sourdough or white bloomer can be made gluten-free by requesting a gluten-free alternative.

As a training café, we would appreciate no requests for menu substitutions. Our dishes are sprinkled with soya pumpkin seeds.



www.missionemployable.co.uk



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Homemade Soup of the Day £6.75

Served with sourdough or gluten-free bread.

Mezze

Babaganoush, labneh, honey-drizzled halloumi, hummus, beetroot falafel, tabbouleh, and mixed olives, served with flatbreads.

For 1 person	£13.45
For 2 to share	£19.95

Roasted Root Vegetable Salad **© ©** £10.95

A selection of seasonal vegetables, served with crumbled feta, tahini dressing and fresh coriander.

Replace feta with avocado or hummus 🧐

New York Pastrami £12.45

Served on a bagel, melted Emmental cheese, pastrami and a dash of American mustard mayo, leaves and fries, with pickles on the side.

Moving Mountain Burger 🕲

£13.25

All vegan burger, bun and cheese with baby gem and pickles, served with fries.

Sausage & Chorizo Stew

£11.45

With a rich garlicky tomato sauce, Cumberland sausage, chorizo, butter beans, paprika, chilli, onions and herbs.

Welsh Rarebit

£8.25

Classic Welsh rarebit with ale and cheese topping, on sourdough toast. Served with leaves on the side.

Add 2 poached eggs	+£1.50
Add 2 slices of bacon or ham	+£1.50
Choose gluten-free bread G	

Extras

Maple syrup	50p
2 slices of bacon	£1.50
Hummus	£1.50
2 fried/poached eggs	£1.50
Avocado	£2.50

SIDES

Fries **⑤** £3.45 | Side Salad (House Dressing) **②** £2.95

Halloumi Fries ♥ £6.45

With harissa mayo on the side.

Olive oil, gherkin vinaigrette with Dijon mustard, honey, juice of a lemon and seasoning.

CHEF'S SPECIALS - PLEASE ASK YOUR SERVER

Sesame seeds: our hummus dishes all have tahini in the ingredients



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Pavilion Guest. No PCs between 11am-2pm, thank you.

As a training café, we would appreciate no requests for menu substitutions.

Our dishes are sprinkled with soya pumpkin seeds.

If you would like to leave a tip, this will go to our paid staff at the end of the month. If you would like to leave a donation, this will go towards Mission EmployAble's charitable work and an end of year celebration for our interns. Please use the QR code to the right, or ask your server.





