



LE PAIN QUOTIDIEN

Our name means “the daily bread.” We bake our organic bread from scratch every day and we support organic and local agriculture whenever possible.

Our Promise To You

We serve organic ingredients as much as possible, which means we only use the freshest, highest quality ingredients sourced from local, ethical and trusted suppliers. Better for you, better for the environment.

Since 1990 we've stayed true to this promise. Because for us, words like good, honest, organic, quality and fresh will never go out of fashion.

LE PAIN QUOTIDIEN

Our name means "the daily bread." We bake our organic bread from scratch every day and we support organic and local agriculture whenever possible.

Lunch & Dinner

Specials

 **Chilli Sin Carne**
vegan chilli with fresh
guacamole, soya sour cream,
diced tomatoes and spring onions 11.45

Baker's Lunch
bowl of soup
with 1/2 tartine
of your choice 9.95

Warm Grains Bowl
with Heirloom Carrots & Harissa
quinoa and farro, cucumber, beetroot
caviar, red cabbage and coriander 10.95

Tartines

A traditional open-faced sandwich
*Gluten free bread available**

Heirloom Carrots & Hummus Tartine
avocado, red cabbage, chia seeds,
black pepper 7.45
add chicken 2.95

 **Avocado Toast**
smashed avocado, seeds, citrus
cumin salt, lemon juice and olive oil 7.95
add feta 1.95
add chicken 2.95

**Smoked Salmon,
Ricotta & Avocado**
with courgette, seeds and chives 10.45

Smoked Chicken "Club"
with roasted chorizo crisps,
egg and smoky aioli 9.95

Chicken, Feta & Avocado
with tomato, seeds, harissa oil
and coriander 10.95

**Smoked Chicken,
Mozzarella di Bufala
& Harissa Aioli** served with a seasonal
side salad 11.45

Vegetables & Goat's Cheese
with beetroot hummus and basil oil,
served with a seasonal side salad 10.95

Our Promise To You

We serve organic ingredients as much as possible, which means we only use the freshest, highest quality ingredients sourced from local, ethical and trusted suppliers. Better for you, better for the environment.

Since 1990 we've stayed true to this promise. Because for us, words like good, honest, organic quality and fresh will never go out of fashion.

Seasonal Soups

Daily selection of our freshly
made soups, served with our
freshly baked breads

Bowl of Organic Soup 5.45

Salads

 **Lebanese Mezze**
chickpea hummus, beetroot
hummus, falafel and olives,
served with our Lebanese
flatbread 11.95


Smoked Chicken Cobb
mixed leaves, crispy prosciutto,
egg, Stilton, tomatoes and
mustard vinaigrette 11.95


 **Organic Lentil & Avocado**
freshly shaved fennel, raw slaw,
chickpeas and basil
vinaigrette 10.45


Tuna
mixed leaves, egg, olives, cucumber,
radish, basil & mustard vinaigrette 10.95


Sides

 Mixed Olives 3.25


 Hummus 3.95


 Beetroot Hummus 3.95

 Seasonal Salad 3.95

 Guacamole 3.95

Mashed Potato 3.95

 Side of our
Organic Bread 2.95

 Roasted Baby Potatoes 3.95

Hot Dishes

**British Steak &
West Country Ale Stew**
slow cooked British steak
and Devon Stout stew served with
creamy mashed potato 13.95

Chicken & Leek Pie
served with roasted potatoes,
carrots, French beans 12.45

**Devon Ham & Cheddar
Home Baked Tart**
served with a mixed leaf salad 8.45

 **Vegan Cauliflower and
Butternut Coconut Curry**
served with spicy mango chutney
and ancient grains 10.95

Shared Plates

Perfect for sharing as a starter and
ideal with a glass of wine!

Mixed

A selection of continental and British
charcuterie and cheeses
from artisan producers 15.95

Charcuterie

a selection of continental
and British charcuterie from artisan
producers 15.95

Cheese

a selection of continental
and British cheeses from artisan
producers 15.95




Hummus

green pea, beetroot and
chickpea hummus, served
with vegetable crudités 11.95

A discretionary service charge of 12.5% will be added to the bill.

*Food allergy? Let us know. All our dishes are prepared in a gluten-rich environment.

If you have any special dietary requirements including allergens please speak to your server

lepainquotidien.co.uk  @lepainquotidien  @lepainquotidienuk  @lpqk

 100% Vegan

LE PAIN QUOTIDIEN

Bakery & Restaurant

Organic Tea & Coffee

Our coffee is organically grown in the highlands of Peru, maintaining & respecting the balance of the natural environment. Our hot drinks are served the traditional way: in our Belgian bowls, or "hand-warmers". Cup your hands around the bowl, letting the warmth seep into your body & soul.

Espresso	2.10 / 2.50	Latte	2.90 / 3.70
Macchiato	2.20 / 2.60	Flat White	2.95
Americano	2.60 / 3.30	Mocha	2.95 / 3.70
Cappuccino	2.90 / 3.70		

Pot of Tea 3.00

- English Breakfast
- Earl Grey
- Chunmee Green
- Rooibos
- Jasmine Green
- Masala Chai
- Chamomile
- Fresh Mint

Speciality

Ask for our non-dairy alternatives

Belgian Hot Chocolate 3.20 / 3.95

Turmeric Latte 3.75 / 4.20

Matcha Latte 3.75 / 4.20

*Substitute oat or almond milk free of charge.
All our coffee, teas and milk are certified organic.*

Cold Drinks

- 🌱 **Kombucha** 4.45
 - sencha • ginger • raspberry
- 🌱 **Fresh Orange Juice** 3.45
- 🌱 **Organic Apple Juice** 3.45
- 🌱 **Sparkling Cordial** 2.95
 - elderflower • ginger
- 🌱 **Mineral Water** 2.45 / 3.95
 - still • sparkling

Specials

Freshly made everyday

Ginger Beet

Freshly pressed apple, beetroot, ginger and lemon 3.95

Dragon Fruit Lemonade

dragon fruit & raspberry lemonade served with mint & sparkling water 4.45

Detox Lemonade

spirulina & ginger lemonade served with mint & sparkling water 4.45

Lemonade 3.45

- traditional • raspberry

Pressed Juices 3.95

- 🌱 • 1-a-day green

Beer & Cider

*All of our wines, beers and ciders are organic and vegan.
Same great taste, but better for you and better for the planet.*

Daas 330ml
Blond Beer, Belgium 4.95

Sam Smiths 330ml
Pale Ale, UK 4.95

Freedom Helles Lager 330ml
Craft Lager, UK 4.95

Dunkerstons Premium 330ml
Cider, UK 4.95

LE PAIN QUOTIDIEN

Bakery & Restaurant

Wine

*All of our wines, beers and ciders are organic and vegan.
Same great taste, but better for you and better for the planet.*

Sparkling

Prosecco, Veneto, Italy 5.25 / 22.95
delicate wine with pear-like fruits and hints of melted butter

Buck's Fizz 5.25
fresh orange juice topped with Prosecco

White

Sauvignon Blanc *Emiliana, Chile* 5.45 / 6.85 / 21.95
Uplifting citrusy notes and ripe gooseberry flavour

Pinot Grigio *Sicily, Italy* 4.75 / 6.45 / 18.95
a soft, refreshing wine with notes of peach and pear flavours

Rosé

Côtes de Provence *Provence, France* 5.70 / 8.10 / 23.95
an elegant wine with cranberry flavours

Red

Pinot Noir *Jean Claude Mas, France* 5.65 / 7.85 / 24.00
Appealing rich flavours of redcurrant and black cherry

Merlot *Veneto, Italy* 4.70 / 6.25 / 18.50
Easy-drinking red with soft, dark red fruits

Sparkling 125ml glass • bottle / White, Rosé, Red 175ml glass • 250ml glass • bottle / Also available in 125ml glass

Desserts

Ask your server about our full bakery selection.

Specials

Apple & Pear Crumble

Warm, freshly baked apple and pear, topped with a delicious buttery crumble 4.95

Organic Flourless Chocolate Brownie
soft and light on the inside, with a delicate crispy top 3.95

Chocolate bombe
rich, creamy chocolate cake with a biscuit base 4.95

Warm Belgian Waffle
with warm chocolate sauce 4.95

Merveilleux
Light meringues filled with whipped cream and dusted with chocolate - classic Belgian dessert 3.95

Traditional Baked Scone
with organic jam and fresh whipped cream 4.45

Strawberry Tart
Shortbread crust filled with pastry cream and topped with fresh glazed strawberries 4.45

Lemon Tart
Shortbread crust filled with a zesty lemon custard 3.95

Caramel Tart
Shortbread crust filled with crème brûlée and finished with caramel and hazelnuts 3.95

Redcurrant Tart 4.95

🌱 **Vegan Chocolate Cake** 4.45

A discretionary service charge of 12.5% will be added to the bill.

If you have any special dietary requirements including allergens please speak to your server
lepainquotidien.co.uk @lepainquotidien @lepainquotidien @lepain