

M E N U

SUN-FRI: 9am – 3pm SAT: 9am – 4pm

Acai Bowl – 9

Organic acai berry sorbet with nutty granola, pumpkin seeds, coconut flakes, goji berries, fresh blueberries and strawberries [VG]

Granola Berry Bowl – 8

Nutty granola layered with a choice of Greek or coconut yoghurt and topped with fresh strawberries and blueberries. Served with maple syrup [VG*/ GF]

Add mango & passionfruit coulis – 2.5 / Fresh mango – 2

Veggie Brioche – 14.75

Buttered brioche toast stacked with melted Red Leicester, beef tomato, rocket, griddled halloumi, sliced avocado and topped with a poached egg [V/ GF*]

Add Mushrooms – 2.5 / Bacon – 3 / Egg – 2

The Big Brioche – 14.75

Buttered brioche toast stacked with melted Red Leicester, beef tomato, rocket, griddled bacon, sausages and topped with a poached egg [GF*]

Add Mushrooms – 2.5 / Halloumi – 4.5 / Avocado – 2.5 / Egg – 2

Eggs – 8

Two eggs, choose poached or scrambled served on a choice of buttered sourdough or brown bloomer toast. Garnished with fresh chives. Scrambled eggs freshly made with a touch of crème fraiche. [V/ GF*]

*Add Bacon – 3 / Avocado – 2.5 / Sausage – 2 /
Mushrooms – 2.5 / Halloumi – 4.5*

Chai Mushrooms – 10.5

Sourdough toast topped with garlic & herb cream cheese, rocket and garlic mushrooms [VG*/ GF*]

Add Bacon – 3 / Halloumi – 4.5 / Egg – 2

Chai This – 13.9

Our signature dish of smashed avocado with garlic and lime, served on sourdough toast with chilli flakes, pumpkin seeds, baby plum tomatoes, sun-dried tomatoes, rocket and pomegranate seeds. Choose to top your dish with either chorizo or crispy onions [VG*/ GF*]

Add Egg – 2 / Halloumi – 4.5 / Bacon – 3 / Sausage – 2 / Mushrooms – 2.5

Tuna Chai – 12.9

Tuna freshly mixed with spring onions, garlic and mayo, served on toasted brown bloomer with melted Red Leicester, rocket, pomegranate seeds, chilli flakes and topped with crispy onions [V/ GF*]

toasted

Choose your bread, toasted with butter or vegan spread plus one topping:

Sourdough – 4.5

Brown Bloomer – 4.5

New York Bagel – 4.7

Brioche – 4.7

Fruit Toast – 4.5

Gluten Free Toast – 5

Toppings: Strawberry, blackcurrant or raspberry jam, honey, Marmite, peanut butter or marmalade

Add extra topping – 0.5

brunch cocktails

Served from 10am

Why not enjoy a signature Chai cocktail with or before your meal?

Bloody Mary – 9.5

Vodka, tomato juice, lemon juice, worcester sauce, celery, salt & tabasco to taste

Classic Mimosa – 9.5

Prosecco with fresh orange juice, garnished with pink grapefruit

Kir Imperial – 10

Prosecco with Chambord raspberry liqueur, served with a frozen raspberry

V – Vegetarian; VG – Vegan; GF – Gluten Free; * – Option Available

Please note: A discretionary 10% service charge will be added to your bill which goes directly to the team

buns & wraps

Sausage Bun – 11.5

Best quality sausages with caramelised onions, wild rocket and mustard mayo on your choice of a white bun or brown bloomer [GF*]

Bacon Bun – 11.75

High quality bacon with melted cheese, tomato, wild rocket and mayonnaise on your choice of a white bun or brown bloomer [GF*]

Sweet Chilli Chicken Wrap – 13.5

Chicken in sweet chilli and garlic mayo with sliced avocado, rocket, baby plum tomatoes and crispy onions

Veggie Cheeseburger Wrap – 13.5

A delicious filling of vegan mince slow-cooked with tomato, mustard, paprika, onions and mixed beans with mixed leaves, baby plum tomatoes, gherkins and a choice of Red Leicester or vegan cheese [VG*]

Brie and Parma Ham Bagel – 11.5

Lightly toasted New York bagel with brie, Parma ham, rocket and fig chutney. Served with hand-cooked crisps

*All of the above served with a choice of hand-cooked crisps or a side salad of rocket and baby plum tomatoes with a balsamic dressing.
Add both for +1.00*

salads

Goat's Cheese and Beetroot Salad – 14.75

Individual baked goat's cheese, roasted beetroot wedges and honey walnuts served on a salad of mixed leaves and pomegranate seeds with a honey and mustard dressing [V/ GF]

Add Caramelised onions – 2

Chicken and Mango Summer Salad – 14

A freshly tossed salad of mixed leaves, baby plum tomatoes, gherkins, pickled red onion, fresh mango and seasoned chicken with lime juice and coriander. Garnished with fresh strawberries [VG*/ GF]

Add Avocado – 2.5 / Halloumi – 4.5 / Bacon – 3

Quiche and Salad – 11

Caramelised onion and brie quiche, served warm with a mixed salad [V]

evenings at chai

Open every Thursday and Friday evening for drinks and delicious bar bites from 6.30-10.30pm.

Book your table on our website – cafchai.co.uk

pancakes

Homemade buttermilk pancakes, served with a topping of your choice:

Chai Indulgence – 12.5

Sliced banana and salted caramel sauce topped with smashed chocolate honeycomb

*Add Cream – 0.5 / Greek yoghurt – 1.5
Ice cream – 1.5 / Chocolate sauce – 2*

Chai Summer – 13.5

Fresh strawberries and mango with Greek yoghurt, drizzled with mango and passionfruit coulis

*Add Maple syrup – 3
Ice cream – 1.5 / Blueberries – 2*

Chai American – 14

Crispy bacon, maple syrup, blueberries

Add extra pancake – 2.5

extras

Crispy onions / sausage / egg / baby plum tomatoes – 2

Blueberries / strawberries / mango / mushrooms / avocado / brie – 2.5

Salted caramel sauce / mango & passionfruit coulis – 2.5

Bacon / maple syrup – 3

Halloumi – 4.5

We prepare food daily in our kitchen using fresh ingredients and shared equipment.

While we follow best practice for managing allergens, this is not to a 'free-from' level.

Alternative bread / gluten-free options are available.

VG – Vegan; GF – Gluten Free;
* – Option Available