

THE *good eating* CO.

Appendix *A*



b. Your Vision for the Café



a) Outline menu offer, showcasing the quality and demonstrating how this would change daily / weekly etc.

Our vision for the café at TA Associates is to create an environment that feels vibrant, welcoming, and tailored to the rhythm of the building. The food and beverage offer will be designed to support productivity throughout the day- from energising breakfasts to relaxed yet refined lunches- all anchored by a consistent barista-led coffee service.

Like TA Associates, our current clients value balanced, health-conscious menus, where protein, fruit and vegetables are the stars and carbs are secondary.

b. Your Vision for the Café

A sense of belonging in a corporate world

In an investment or professional services environment, the name Kin brings warmth and humanity. It positions the café as more than just a place to grab coffee, it becomes a social anchor within TA Associates, where colleagues connect and relationships strengthen. Kin implies familiarity, trust, and shared purpose, the same qualities that underpin strong partnerships in business.



b. Your Vision for the Café



BARISTA BAR

BEVERAGES

GEC COSTADORO BLEND

- Espresso
- Macchiato
- Americano
- Caffe Latte
- Flat White
- Mocha

- Cicciobon Hot Chocolate
- Selection of Bird & Blend Tea

SPECIALS

- Iced Drinks
- Seasonal Specials
- Iced Teas



FRESH FRUIT

- Banana
- Kentish Apples
- Figs
- Plums
- Easy Peel Citrus

BREAKFAST POTS

- Organic Yoghurt & Homemade Granola (v)
- Coconut Bircher Muesli, Fresh Berries (vg)
- Seasonal Fruit Pot (vg)
- Smoked Salmon, Avocado & Soft Egg

JUICES

- Summer Berry & Yoghurt Smoothie
- Fresh Berries, Organic Yoghurt, Blossom Honey
- Vitaliser Juice
- Apple, Carrot, Celery, Ginger & Orange
- B-Energise Juice
- Pineapple, Spinach, Kale & Apple
- Protein Charger
- Espresso, Almond Butter, Dates, Whey Protein, Milk, Raw Cacao

b. Your Vision for the Café



TOASTED

- Sourdough
- White Tin
- Whole Wheat
- English Muffin
- Classic Bagel

- Unsalted Butter
- Dairy Free Spread
- Marmite
- Jam
- Marmalade
- Peanut Butter

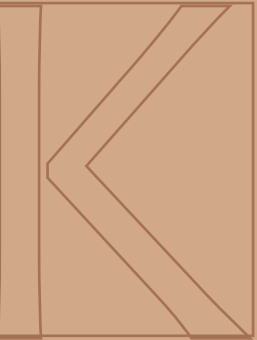
BREAKFAST BOWLS

- Organic Yoghurt & Homemade Granola (v)
- Coconut Bircher Muesli, Fresh Berries (vg)
- Seasonal Fruit Pot (vg)
- Smoked Salmon, Avocado & Soft Egg

WHOLE FRUIT

- Banana
- Red Apple
- Flat Peach
- Nectarine
- Easy Peel Citrus

SEASONAL CUT FRUIT PLATTER



b. Your Vision for the Café

DAILY SALAD

- M

Kale Caesar (v)

Harissa Roasted Carrot, Quinoa & Watercress (vg)

Beetroot & Pomegranate Slaw (vg)
- T

Roast Squash, Buttermilk & Soft Herbs (v)

Roasted Cauliflower, Freekah Pilaf & Rose Harissa (vg)

Bitter Leaves, Grapefruit Dressing (vg)
- W

Baked Celeriac, Lime & Coconut Yoghurt (vg)

Charred Broccoli, Brown Rice & Tahini (vg)

Parsnip & Apple Slaw (vg)
- T

Grilled King Cabbage & Miso (vg)

Wholegrain Tabbouleh (vg)

Smacked Cucumber, Sesame & Tamari (vg)
- F

Steamed Tenderstem, Labneh & Toasted Walnuts (v)

Roasted Potatoes, Dill & 'Mac' Sauce (vg)

Celeriac Remoulade (v)

WEEKLY PROTEINS

- Peri Peri Roast Chicken
- Seared Salmon, Thai Herb Salad
- Crisp Polenta, Chargrilled Vegetable Antipasti (vg)

MAINS

- M

Tunworth Cheese & Potato Pithivier, Sauteed Greens (v)

Seared Hanger Steak, Raddichio Treviso & Horseradish Vinaigrette
- T

Ox Cheek Ragu, Pappardelle, Pangritata

Salt Baked Heritage Beetroot, Smoked Quinoa, Watercress (vg)
- W

Sweet Potato Falafel Mezze (vg)

Steamed Cod, Chilli & Lime Soba Noodles
- T

Railway Lamb Curry, Braised Rice, Carrot Sabzi

Ricotta & Hazelnut Stuffed Mushrooms, Shaved Celeriac (v)
- F

Parmigiana de Melanzane, Dressed Rocket (v)

Seared Pork Fillet, Antipasti Vegetables, Braised Barley Pilaf



b. Your Vision for the Café



b. Your Vision for the Café



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Thank *You*

