

Food

- 4.0 **Sourdough toast** • with butter (vgn) **add** blackcurrant jam (vgn) + 0.5
- 6.5 **P B + J on toast** • peanut butter, blackcurrant jam, banana, agave syrup, served on sourdough toast (vgn) (n)
- 7.0 **Organic porridge** • oat milk, seasonal fruit, served with date syrup (vgn)
- 8.0 **Granola bowl** • coconut yogurt, granola, seasonal fruit, served with agave syrup (vgn) (n)
- 9.0 **Smashed avocado** • served on two pieces of sourdough toast (vgn)
- 7.5 **Heritage tomatoes** • mixed heritage tomatoes, served on sourdough toast (vgn)
- 7.5 **Plant based eggs** • scrambled tofu, kala namak, onion, mixed spices (vgn)
- 7.5 **Rueben** • bacon, cheese, lettuce, tomato, pickle, russian dressing, served on sourdough (vgn)
- 7.5 **Chicken Club** • chicken, bacon, beef tomato, lettuce, mayonnaise, served on sourdough (vgn)

From our bakery

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| 4.3 Carrot Cake (vgn) | 4.0 Blueberry Muffin (vgn) |
| 4.3 Red Velvet (vgn) | 4.0 Raspberry, Pistachio + Polenta (vgn) (vlg) (n) |
| 4.3 Raspberry + Lemon (vgn) | 4.0 Mixed Berry Danish (vgn) |
| 4.0 Lemon + Poppy Seed (vgn) | 3.5 Chocolate Croissant (vgn) |
| 4.0 Banana Bread (vgn) | 3.5 Morning Bun (vgn) |

Served from the kitchen until 3pm

Our entirely plant-based menu is served from 9am, with smaller portions for children available.

Most dishes can be made gluten-free, although, if you do have allergies, please ask your host for allergen information.

Dietary guide • (gf) gluten-free (vlg) very-low gluten (n) contains nuts (v) vegetarian (vgn) vegan

Payment advice • please note that we only accept card payments

Drinks

Coffee • black

3.0	Espresso
3.3	Long Black
3.4	Americano

Coffee • with milk

3.2	Macchiato
3.4	Piccolo, Cortado
3.6	Flat White
3.8	Caffè Latte
3.8	Cappuccino

Coffee • by hand

4.5	AeroPress
4.5	V60 pour over
7.0	Chemex (for two)

Loose leaf tea

3.5	English Breakfast
3.5	Earl Grey
3.5	Gunpowder Green
3.5	Jasmine Green
3.5	Peppermint
3.5	Red Berry Cocktail
3.5	Decaf

Cold drinks

3.8	Iced Latte
3.5	Cold Brew
3.5	Peach Iced Tea
3.5	Cucumber + Mint Iced Tea
3.5	Apple Juice
3.5	Orange Juice
5.5	Açaí Smoothie

Something sweet

3.8	Chai Latte
3.8	Hot Chocolate
4.2	Mocha

Our coffee

We roast all our coffee in-house, at our roastery located just outside of Chester. Our aim is to offer our guests a traditional tasting espresso, alongside a more adventurous, seasonal espresso. Working directly with farmers via our green coffee partner Algrano, allows us to ensure specialty grade quality in the cup, whilst being fully traceable down to farm level, and entirely transparent with our pricing - our current espresso offering is as follows.

Aquiaries Estate, Costa Rica • produced by Diego Robelo, with taste notes of nectarine and caramel

Finca La Cabana, Guatemala • produced by Isauro Solares, with taste notes of raisin and pear

Milk alternatives • Oat, Almond (n), Coconut (gf) and Soy (gf)