

Food

- 4.0 **Homemade toast** • sourdough **or** granary, with butter (vgn) **add** blackcurrant jam (vgn) **+ 0.5**
- 5.5 **Loaded croissant** • plant-based cheese, heritage tomato (vgn)
- 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 **Banana and oat pancakes** • served with seasonal fruit and coconut yoghurt (vgn) (n)
- 9.0 **Smashed avocado** • served on two pieces of sourdough toast (vgn)
- 7.5 **Mixed heritage tomatoes** • served on sourdough toast (vgn)
- 7.5 **Plant based eggs** • scrambled tofu, kala namak, onion, mixed spices (vgn)
- 7.5 **Rich yolk eggs** • slow poached **or** scrambled, served on sourdough toast (v)
- 8.5 **Mixed wild mushrooms** • served on sourdough toast (vgn)
- 7.5 **Cheese toastie** • served on sourdough, with onion chutney (v)
- 7.5 **Ploughman's toastie** • plant-based cheese, lettuce, tomato, apple, onion chutney, served on sourdough (vgn)

From our bakery

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| <ul style="list-style-type: none">4.3 Carrot Cake (vgn)4.3 Red Velvet (vgn)4.3 Raspberry + Lemon (vgn)4.0 Lemon + Poppy Seed (vgn)4.0 Banana Bread (vgn) | <ul style="list-style-type: none">4.0 Blueberry Muffin (vgn)4.0 Raspberry, Pistachio + Polenta (vgn) (vlg) (n)4.0 Pain au Chocolat (v)3.5 Croissant (v)3.5 Morning Bun (vgn) |
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Served from the kitchen until 3pm

Our menu is served from 8am, 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	Lemonade
3.5	Rose Lemonade
3.5	Karma Kola

Something sweet

3.8	Chai Latte
3.8	Hot Chocolate
4.2	Mocha

Juice

3.5	Apple
3.5	Orange

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)