

Breakfast

Homemade toast (pb) (v)	4.5
24-hour sourdough, served with butter of your choice add blackcurrant jam + 0.5	
Organic porridge (pb) (v)	8.5
Milk of your choice, seasonal fruit, served with date syrup	
Banana and oat pancakes (pb)	10
Served with seasonal fruit, coconut yoghurt and date syrup	
Belgian butter waffles (v)	10.5
Served with a mixed berry compote, coconut yoghurt and honey	

Pastries

Croissant (pb)	4.0
Almond Croissant (pb) (n)	4.8
Cinnamon Bun (pb)	4.2
Cardamon Knot (pb)	4.5
Pain au Chocolat (pb)	4.5
Seasonal Danish (pb)	4.8

All of our pastries are made fresh every day, in our bakery on Bridge Street, Chester. Please check our display counter for availability.

Brunch

Smashed avocado (pb)	10.5
Served with dukkah and chive oil on two pieces of sourdough toast	
Rich yolk eggs (v)	9.0
Slow poached or scrambled, served on sourdough toast	
Mixed wild mushrooms (pb)	9.5
Oyster and chestnut mushrooms, garlic and thyme, chilli oil, served on sourdough toast	
Boston Beans (pb)	9.5
Harissa butter beans, passata di pomodoro, garlic, served on sourdough toast	
San Marzano tomatoes (pb) (n)	10
Plant-based cream cheese, rocket, balsamic glaze, served on sourdough toast	
Soup of the day (pb)	8.5
Seasonal soup served with sourdough toast	
Cheese toastie (v)	8.5
Mozzarella and cheddar blend, served on sourdough, with a sunblush tomato chutney	
Chicken club (pb)	8.5
Plant-based chicken and bacon, beef tomato, lettuce, mayonnaise, served on sourdough	

Bakery

Carrot Cake (pb) (n)	4.2
Banana Bread (pb) (n)	4.5
Coffee, Date + Walnut (pb) (n)	4.5
Lemon + Poppyseed (pb) (n)	3.8
Victoria Sponge (pb)	4.2
Pistachio Cake (pb) (n)	4.8
Oat + Raisin Cookie (pb)	3.8
Chocolate Chip Cookie (pb)	4.0

Please check our display counter for availability.

Sides

Avocado, sliced or smashed (pb)	4.0
Boston Beans (pb), Wild mushrooms (pb)	4.0
Eggs, slow poached or scrambled (v)	4.0

Good to know

Dietary guide • (gf) gluten-free, (vlg) very-low gluten, (n) contains nuts, (v) vegetarian, (pb) plant-based
Please let us know before ordering if you have any allergies
Hours • our food menu is served from 8am through 3pm
Payment • please note that we are cashless

Loose leaf tea

English Breakfast 4.0
Smooth, fragrant and rounded - the finest Darjeeling and Ceylon leaves creates a medium, well balanced cup.

Imperial Earl Grey 4.0
This wonderful tale of East meets West is a blend of black and oolong tea leaves, the finest bergamot and blue cornflowers.

Japanese Kukicha 4.3
Made from stems of the tea bush in Shizuoka, Japan. Kuki Cha translates as 'twig tea'. It's an organic green tea that has been steamed, rolled and dried before being slowly aged to develop a nutty flavour.

Mellow Mint 4.0
Spearmint and zestful peppermint are carefully blended for a smooth, creamy flavour.

Tales of the Orient 4.0
Caffeine-free, light and citrusy - enjoy the freshness of lemongrass, perfectly blended with rooibos, tropical mango, and pink pepper.

Cleanse 4.0
A twist on a classic chai - ginger, cardamom, cinnamon, dates and cacao combine to create this warm embrace.

Lemon Lounge 4.0
An exquisite blend of white and green tea, infused with lemon, rosemary and a hint of mint.

Our coffee

Diego Robelo, AQUIARES Estate, Costa Rica
Our house espresso is a washed coffee from the AQUIARES Estate, based in the Turrialba region of Costa Rica. The centroamericano varietal is produced by Diego Robelo and his team. Our taste notes are **Nectarine, Caramel, Sweet**

Ture Waji, Shoondisha, Ethiopia
Our second espresso option is a natural coffee from the hills of Shakiso, based in the Guji region of Ethiopia. The Gibirinna 74110 and Serto 74112 varietals are produced by Ture Waji at Sookoo Coffee. Our taste notes are **Berries, Grape, Creamy**

Espresso 3oz 3.5

Long Black 6oz 3.8

Americano 8oz 3.9

Cortado 3oz 4.0

Flat White 6oz 4.1

Caffè Latte 8oz 4.2

Cappuccino 8oz 4.2

Filter coffee

Pour Over 8oz 5.0

We regularly rotate our filter coffee offering, please ask one of our team for the current filter coffee menu.

Something else

Ceremonial Grade Kyoto Matcha 8oz 5.0

Two-Islands Hot Chocolate 8oz 4.5

Caffè Mocha 8oz 4.5

Masala Chai 8oz 4.5

Peach Iced Tea 12oz 4.0

Sparkling Elderflower 12oz 4.0

Apple Juice 9oz 4.2

Orange Juice 9oz 4.2

Still / Sparkling Water 16oz 0.0

Good to know

Milks • whole dairy, semi-skimmed dairy, oat, soya (gf), coconut (gf), almond (gf) (n)

Decaf • sourced from Oxolotepec in Oaxaca, Mexico, our taste notes are **Milk Chocolate, Medjool Dates**

Iced • all of our coffees and hot drinks are available iced

Jaunty Goat at home?

Enjoy 10% off all retail coffee when you spend £20 on food, please ask our team for details. Alternatively, scan the QR code to view our coffee subscriptions and savour the Jaunty Goat coffee experience at home.

