

# Food

- 4.0 **Homemade toast** • sourdough **or** granary, with butter (vgn) **add** blackcurrant jam (vgn) + 0.5
- 8.0 **Organic porridge** • oat milk, seasonal fruit, served with date syrup (vgn)
- 8.5 **Granola bowl** • coconut yoghurt, granola, pomegranate molasses (vgn) (n)
- 9.5 **Banana and oat pancakes** • served with seasonal fruit and coconut yoghurt (vgn) (n)
- 9.8 **Belgian butter waffles** • served with a mixed berry compote, coconut yoghurt and honey (v)
- 9.8 **Smashed avocado** • served on two pieces of sourdough toast (vgn)
- 8.5 **Rich yolk eggs** • slow poached **or** scrambled, served on sourdough toast (v)
- 9.0 **Mixed wild mushrooms** • oyster and chestnut mushrooms, served on sourdough toast (vgn)
- 9.5 **Heirloom tomatoes** • plant-based cream cheese, lovage pesto, served on sourdough toast (vgn) (n)
- 8.0 **Cheese toastie** • mozzarella and cheddar blend, served on sourdough, with sunblush tomato chutney (v)
- 8.5 **'Chicken' club** • plant-based chicken and bacon, beef tomato, lettuce, mayonnaise, served on sourdough (vgn)
- 8.0 **Seasonal soup** • served with sourdough **or** granary (vgn)

## From our bakery

- |     |                                       |                     |                             |
|-----|---------------------------------------|---------------------|-----------------------------|
| 4.2 | Carrot Cake (vgn)                     | <i>Pastries</i>     |                             |
| 4.2 | Coffee Cake (vgn)                     | 3.5                 | Morning Bun (vgn)           |
| 4.2 | Raspberry + Lemon (vgn)               | 3.5                 | Croissant (v)               |
| 4.2 | Lemon Meringue Tart (vgn)             | 4.0                 | Pain au Chocolat (v)        |
| 4.2 | Rhubarb + Ginger (vgn)                | <i>Weekend only</i> |                             |
| 4.2 | Raspberry + Pistachio (vgn) (vlg) (n) | 3.5                 | Chocolate Chip Cookie (vgn) |

## Served from the kitchen until 3pm

Our menu is served from 8am, with smaller portions for children available.

Some 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

## Our coffee

We roast all of our coffee in-house at our roastery located just outside of Chester. Sourced directly, our house espresso is a washed coffee, from the renowned Aquiares Estate, based in the Turrialba region of Costa Rica. The centroamericano hybrid varietal, with taste notes of nectarine and caramel, is produced by Diego Robelo and his team - who were the first Costa Rican coffee farm to reach carbon neutrality, and also celebrate a Rainforest Alliance Certification.

We serve all of our coffees as a full shot, traditionally a double, and aim to steam our milk to 63 degrees, so please consider this when ordering. All of our coffees are available iced.

### Coffee • black

- 3.3 Espresso
- 3.5 Long Black
- 3.6 Americano

### Coffee • with milk

- 3.6 Cortado
- 3.8 Flat White
- 3.9 Caffè Latte
- 3.9 Cappuccino

### Coffee • filter

- 4.0 Batch Brew
- 7.0 Hand Brew

### Loose leaf tea

- 3.8 English Breakfast
- 3.8 Imperial Earl Grey
- 4.0 Japanese Kukicha
- 3.8 Mellow Mint
- 3.8 White Peach Sangria

### Cold drinks

- 3.8 Peach Iced Tea
- 3.8 Cucumber + Mint Iced Tea
- 3.8 Sparkling Elderflower
- 4.0 Apple Juice
- 4.0 Orange Juice
- 4.5 Mixed Berry Smoothie
- 4.5 Mango Smoothie

### Something sweet

- 4.2 Hot Chocolate
- 4.3 Caffè Mocha
- 4.3 Chai Latte
- 4.3 Matcha Latte

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