

Food

- 4.0 Sourdough toast • with butter (vgn) **add** blackcurrant jam (vgn) + 0.5
- 8.0 Organic porridge • oat milk, seasonal fruit, served with date syrup (vgn)
- 9.5 Banana and oat pancakes • served with seasonal fruit, coconut yoghurt and date syrup (vgn)
- 9.5 French toast • served with creme fraiche, mixed berry compote, fresh strawberries and agave syrup (vgn) (n)
- 9.8 Smashed avocado • served on two pieces of sourdough toast (vgn)
- 9.0 Mixed wild mushrooms • oyster and chestnut mushrooms, served on sourdough toast (vgn)
- 9.5 San Marzano tomatoes • plant-based cream cheese, rocket, balsamic glaze, served on sourdough toast (vgn) (n)
- 9.5 Boston Beans • harissa butter beans, passata di pomodoro, garlic, served on sourdough toast (vgn) (n)
- 8.0 Seasonal soup • served with sourdough toast (vgn)

Sandwiches

- 8.0 Pickled Beetroot + Feta • hummus, pickled beetroot, plant-based feta, rocket, served on focaccia (vgn)
- 8.0 Cheese toastie • plant-based cheese, served on sourdough, with sunblush tomato chutney (vgn)
- 8.5 Chicken club • plant-based chicken and bacon, beef tomato, lettuce, mayonnaise, served on sourdough (vgn)

From our bakery

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|-----|---------------------------------|-----------------|--|
| 3.8 | Carrot Cake (vgn) (n) | 4.0 | Blueberry Bakewell (vgn) (n) |
| 4.2 | Banana Bread (vgn) (n) | 4.0 | Coconut + Dark Choc Flapjack (vgn) (vlg) |
| 4.2 | Coffee, Date + Walnut (vgn) (n) | 3.5 | Oat + Raisin Cookie (vgn) |
| 3.5 | Lemon + Poppyseed (vgn) (n) | <i>Pastries</i> | |
| 4.2 | Sticky Toffee Biscoff (vgn) | 4.0 | Cinnamon Swirl (vgn) |
| 4.2 | Pecan Pie (vgn) (n) | 4.5 | Pain au Chocolat (vgn) |

Served from the kitchen until 4pm

Our entirely plant-based menu is served from 8am, with smaller portions for children available.

If you do have allergies, please ask your host for allergen information.

Dietary guide • (gf) gluten-free (vlg) very-low gluten (n) contains nuts (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 Tales of the Orient
- 3.8 Cleanse

Cold drinks

- 3.8 Peach Iced Tea
- 3.8 Sparkling Elderflower
- 4.0 Apple Juice
- 4.0 Orange Juice

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)