

COFFEE, CHAI & CHOCOLATE

BISCOFF LATTE	4.20
LATTE / CAPPUCINO	3.70
FLAT WHITE	3.50
AMERICANO	3.40
CORTADO / MACCHIATO	3.20
ESPRESSO	2.80
CHAI LATTE	3.80
DIRTY CHAI LATTE	4.00
MATCHA LATTE	4.50
MOCHA / HOT CHOCOLATE	3.80
NON DAIRY Oat, coconut	0.50
SYRUPS Vanilla, caramel, hazelnut, sugar free caramel/vanilla	0.50

TEA

BREAKFAST TEA A strong and gutsy black tea blend	3.00
SHADES OF GREY Refreshing and zesty earl grey	3.00
THE DEVIL IS A WOMAN Green tea, lemon and ginger	3.00
TERRACOTTA SUNBURST Rooibos, rhubarb and vanilla	3.00
DELICIOUSLY DECADENT Apple mallow flowers and rose-hips	3.00
ROCKERFELLA CLEANSING Peppermint and spearmint	3.00
MATCHA GREEN TEA	4.50

BAKED

BREAKFAST · BRUNCH · BAR

FRESH & FRUITY

ORANGE JUICE Farm pressed	4.20
APPLE JUICE Farm pressed cloudy apple juice	4.20
PASSION SPRINGS SMOOTHIE Passion fruit, mango, pineapple, apple & peach	5.00
BERRY CREEK SMOOTHIE Strawberry, raspberry, blueberry apple & banana	5.00
PASSION FRUIT & LEMON ICED TEA	3.80
ELDERFLOWER & LEMON SPARKLING COOLER	3.80

GINGER or TURMERIC SHOT Perfect to start the day or recharge at any time!	3.00
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SOFTIES

RASPBERRY LEMONADE	3.50
COKE	3.70
COKE ZERO	3.50
STILL WATER	3.00
SPARKLING WATER	3.00
STILL WATER 1L	5.00
SPARKLING WATER 1L	5.00

COCKTAILS

BREAKFAST MIMOSA Farm pressed orange juice, passionfruit liqueur, Prosecco	9.00
MIMOSA Farm pressed orange juice, Prosecco	9.00
ELDERFLOWER SPRITZ Elderflower syrup, Prosecco, club soda, lemon	9.00
POMEGRANATE SPRITZ Pomegranate syrup, Prosecco, club soda, orange	9.00
MANGO SPRITZ Mango syrup, Prosecco, club soda, orange	9.00
APEROL SPRITZ Aperol, Prosecco, club soda, orange	9.00
BLOODY MARY Bloody Bens spice, vodka, tomato juice	9.00
VIRGIN MARY All of the above without the alcohol	4.50

COCKTAIL PROMOTION

BUY ONE, GET THE SECOND HALF PRICE

BEERS

CORONA	5.00
PORETTI	5.00

WINES

WHITE	175ml glass / bottle
SANTIAGO SAUVIGNON BLANC Chile	7.00 / 22.50
A light bodied white which oozes lemon and lime with passion fruit notes.	
ROSÉ	175ml glass / bottle
LA SAISONS, France	7.00 / 25.00
A perfect province style rosé with favours of strawberries and raspberries.	
SPARKLING	125ml glass / bottle
RIONDO, GARDA PROSECCO Italy	7.00 / 28.00
A light easy drinking bubbly with hints of citrus fruits.	

Wine available by 125ml glass on request

AN OPTIONAL 10% SERVICE CHARGE IS ADDED TO BILLS,
STAFF RECEIVE 100% OF TIPS/SERVICE CHARGE

ALCOHOL SERVED AFTER 11am AND TO OVER 18's ONLY.
IF WE ASK FOR ID, DON'T BE OFFENDED. WE JUST THINK YOU LOOK GREAT!

ALL DAY DINING

AMERICAN STYLE PANCAKES

HOUSE BREAKFAST GFF 15.50

Sausage, bacon, poached eggs, mushrooms, beans, mini hash browns & toast

ADD BLACK PUDDING 2.00

VEGGIE BREAKFAST V/GFF 15.50

Tomato and red pepper veggie sausages, poached eggs, beans, mini hash browns, mushrooms, grilled tomato & toast

ADD HALLOUMI 3.00

PLANT BASED BREAKFAST VG / GFF 15.50

Tomato and red pepper veggie sausages, avocado, mushrooms, mini hash browns, beans, grilled tomato, toast & vegan spread

GRANOLA

Fruit compote, house granola, thick set yogurt, fresh fruit, (contains almonds & sesame seeds)

AVOCADO BENEDICT GFF 14.00

Poached eggs, toasted sourdough, hollandaise, smashed avocado, toasted Sunflower & Pumpkin seed, Korean red pepper flakes

EGGS ROYALE GFF 14.50

Poached eggs, toasted sourdough, hollandaise, smoked salmon

EGGS BENEDICT GFF 14.50

Poached eggs, toasted sourdough, hollandaise, honey mustard glazed ham, candied maple bacon crumb

CHILLI SCRAMBLE VGO / GFF 14.00

Toasted sourdough, avocado, sun-blushed tomatoes, chilli jam, **choose scrambled eggs or vegan scrambled tofu**, hazelnut & pistachio dukkah (contains sesame seeds)

ALL GREAT WITH A MINI PORTIONS OF HASH BROWN 3.00

Sorry no swaps on the breakfasts, but you can add :

COURGETTE & FETA WAFFLE WITH SMOKED SALMON 15.00

Crispy courgette & feta waffle, smoked salmon, poached egg, lemon & herb crème fraiche, rocket & lemon

CHORIZO EGGS GFF 14.00

Poached eggs, avocado, chorizo (pork), toasted sourdough & chipotle dressing

FETA EGGS V / GFF 14.00

Poached eggs, avocado, feta, toasted sourdough & basil oil

HASH GFF 14.00

Chorizo (pork), mozzarella & cheddar cheese, crispy potatoes, poached egg, spring onions & chipotle sauce

VEGGIE HASH GFF 14.00

Spinach, feta, crispy potatoes, poached egg, red amaranth & lemon & herb crème fraiche

GRILLED HALLOUMI & AVOCADO V / GFF 15.00

Grilled halloumi, toasted sourdough, chilli jam, courgette herb salad, hazelnut & pistachio dukkah (contains sesame seeds)

ADD POACHED EGG 2.00

HUEVOS RANCHEROS 14.50

Grilled cheese tortilla, chorizo (pork), fried egg, avocado, black bean & sweetcorn tomato salsa, sour cream & jalapeños

VEGGIE HUEVOS RANCHEROS V 14.50

Grilled cheese tortilla, fried egg, avocado, black bean & sweetcorn tomato salsa, sour cream & jalapeños

OUR FOOD IS COOKED TO ORDER
PLEASE ALLOW 30 MINS AT BUSY TIMES

BACON STACK 14.50

With crispy bacon, maple butter & syrup

SYRUP STACK V 12.50

with maple butter & syrup

AMERICAN PANCAKES 16.00

Fluffy American pancakes, crispy bacon, fried egg, maple butter & syrup

PROSECCO BRUNCH FOR £30

CHOOSE FROM ONE OF THE BRUNCH ITEMS BELOW
AND ENJOY A BOTTLE OF PROSECCO

CHORIZO EGGS

FETA EGGS

SYRUP STACK PANCAKES

CHILLI SCRAMBLE VGO

11am onwards

ADD

EGG, BLACK PUDDING, 2.00

CHORIZO, BACON, SAUSAGE 3.00

MUSHROOMS, AVOCADO, MINI HASH BROWNS 3.00

BEANS, JALAPEÑOS, CHILLI JAM 2.00

CHEDDAR, HALLOUMI, FETA 3.00

SMOKED SALMON 4.50

FOOD ALLERGIES AND INTOLERANCES

Please inform us of any allergies. Items marked **V** are Veggie, **VG** are Vegan.

Menu items marked as **GFF** can be made as a gluten free friendly.

Due to production and cooking methods we cannot guarantee any dish to be free from allergens.

All dishes that include bread can be made with no gluten bread - 20p extra