

## COFFEE, CHAI & CHOCOLATE

BISCOFF LATTE	4.00
LATTE / CAPPUCCINO	3.40
FLAT WHITE	3.20
AMERICANO	3.00
CORTADO / MACCHIATO	2.80
ESPRESSO	2.50
CHAI LATTE	3.80
DIRTY CHAI LATTE	4.00
MATCHA LATTE	4.00
MOCHA / HOT CHOCOLATE	3.60
NON DAIRY Oat, almond, coconut	0.50
SYRUPS Vanilla, caramel, hazelnut, sugar free caramel	0.50
BABYCCHINO Served with marshmallows and a dusting of chocolate	0.50

## TEA

CHRYSLER BREAKFAST 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
ROCKEFELLA CLEANSING Peppermint and spearmint	3.00
MATCHA GREEN TEA	4.00

# 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	3.50
STRAWBERRY, CUCUMBER & BASIL COOLER	3.50

### SOFTIES

SIPSUP SICILIAN LEMONADE	3.50
COKE	3.50
DIET COKE	3.30
STILL WATER	3.00
SPARKLING WATER	3.00

### WINTER SPECIALS

BISCOFF LATTE 4.50
PRALINE HOT CHOCOLATE 4.50
BOUNTY HOT CHOCOLATE (COCONUT MILK) 4.50
All served with whipped dairy/non dairy cream. Dairy or Oat milk
SPICED APPLE WINTER WARMER 4.00

## COCKTAILS

BREAKFAST MIMOSA Farm pressed orange juice, passionfruit liqueur, Prosecco	9.00
PORN STAR MARTINI Passion fruit, vodka, Prosecco, lime juice	9.00
ESPRESSO MARTINI Our signature house blend espresso, vodka, kahlua and shaken	9.00
MIMOSA Farm pressed orange juice, Prosecco	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 - CHOOSE FROM

BREAKFAST MIMOSA  
MIMOSA  
BLOODY MARY

## BEERS

CORONA	5.00
PORETTI	5.00

## WINES

WHITE	175ml glass / bottle
SANTIAGO SAUVIGNON BLANC Chile	6.50 / 20.00
A light bodied white which oozes lemon and lime with passion fruit notes.	
RED	175ml glass / bottle
AI GALERA POETICO, Tejo	6.50 / 20.00
If you like Merlot this one's for you. Packed full of crunchy red fruits, its light and easy drinking.	
ROSÉ	175ml glass / bottle
LA SAISONS, France	6.50 / 20.00
A perfect province style rosé with favours of strawberries and raspberries.	
SPARKLING	125ml glass / bottle
CARNIVALE PROSECCO Italy	6.50 / 28.00
A light easy drinking bubbly with hints of citrus fruits.	

## CLASSICS

HOUSE BREAKFAST GFO 14.00

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

ADD BLACK PUDDING 1.50

VEGGIE BREAKFAST V/GFO 14.00

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

ADD HALLOUMI 3.00

PLANT BASED BREAKFAST VG 14.00

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

HALF HOUSE BREAKFAST 10.00

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

HALF VEGGIE BREAKFAST V 10.00

Tomato and red pepper sausage, poached egg, mushrooms, beans, mini hash browns & toast

EGGSCLUSIVE GFO

Poached eggs, toasted sourdough, hollandaise

AVOCADO Smashed avocado 12.50

ROYALE Smoked salmon 13.00

BENEDICT Maple glazed ham 12.50

Great with a mini portion of super crispy fries 2.50

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

### ADD

EGG, BEANS, BLACK PUDDING, JALAPEÑOS, CHILLI JAM 1.50

CHORIZO, BACON, SAUSAGE, MUSHROOMS, MINI HASH BROWNS 2.50

CHEDDAR, HALLOUMI, FETA 3.00

SMOKED SALMON 4.00

SALTED FRIES 3.50

CHEESE FRIES 4.25

## BRUNCH

CHORIZO EGGS GFO 13.00

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

FETA EGGS V / GFO 13.00

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

HASH GFO 13.00

Chorizo (pork), grated cheeses, crispy potatoes, poached egg, spring onions & chipotle sauce

GRILLED HALLOUMI & AVOCADO V / GFO 13.50

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

ADD POACHED EGG 1.50

HUEVOS RANCHEROS 13.50

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

VEGGIE HUEVOS RANCHEROS V 13.50

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

CHILLI SCRAMBLE VG / GFO 13.50

Toasted sourdough, avocado, scrambled 'crackd' eggs, sun-blushed tomatoes, chilli jam, hazelnut & pistachio dukkah (contains sesame seeds)

## PROSECCO BRUNCH FOR £28

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

CHORIZO EGGS

FETA EGGS

SYRUP STACK PANCAKES

CHILLI SCRAMBLE VG

11am onwards

## AMERICAN STYLE PANCAKES

BACON STACK 13.00

With crispy bacon & maple syrup



SYRUP STACK V 11.00  
with maple syrup

We are proud to support The Star Trust.  
We donate 50p from the sale of each syrup stack.

## LIGHT BITES

BREAKFAST SANDWICH 6.50

Locally sourced bacon or sausage grilled to perfection on buttered granary

ADD FRIED EGG 1.50

EGGS ON TOAST 7.50

Poached, scrambled or fried served on buttered granary

ADD SMOKED SALMON 4.00, BACON, SAUSAGE, MUSHROOMS 2.50

TUNA MELT 12.00

Tuna, grated cheese, mayo, toasted sourdough, served with crisps & green salad

SOUP V 6.50

Ask for today's soup, served with butter & toast

SOUP & CHEESE TOASTIE V 10.50

Our homemade soup served with a cheese toastie

GRANOLA 7.00

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

### FOOD ALLERGIES AND INTOLERANCES

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

Menu items marked as GFO can be made as a gluten free option.

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

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

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