

POLLEN

COFFEE

Espresso	2.7	Filter	3.1
Long Black	2.9	Iced Latte	3.6
Flat White	3.3	Iced Black	3.2
Cappuccino	3.3		
Latte	3.4		
Cortado	3.1	Oat Milk	0.3

Caramel Syrup	0.5	Vanilla Syrup	0.5
Coffee Syrups are made in-house by our Pastry Chefs			

TEA

Breakfast Tea	3	Green Tea	3
Earl Grey	3	Fresh Peppermint	3
Oolong	3.5	Chamomile	3

OTHER

Chai Latte	3.2	Hot Chocolate	3.7
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SOFT DRINKS

HOUSE MADE			
Yuzu Seltzer			3.2
House Iced Tea			3.4
Orange Soda			3.2
House Made Drinks are made Fresh Everyday by our Barista Team			

Orange Juice	3.5	Limeade	4
Apple Juice	3.2	Passionfruit	4
Blood Orange	4	Still/Sparkling Water	2.5

COLD PRESSED JUICE

O'Fresco	Apple, Ginger, Carrot, Lemon & Turmeric	4.5
Dulce Verde	Apple, Cucumber, Spinach, Kale & Lemon	4.5
Strawb	Strawberry, Apple, Lemon & Basil	4.5
Bramble	Apple, Raspberry, Banana, Strawberry & Blueberry	4.5

Wifi Password: Croissant

ALL DAY

EGGS BENEDICT	13
Ham Hock, 2 Poached St.Ewe Eggs, Brown Butter Hollandaise & Crispy Kale on Toasted 28 Hour Sourdough	

EGGS ROYALE	13
Severn & Wye Smoked Salmon, 2 Poached St. Ewe eggs, Wilted Greens, Brown Butter Hollandaise & Crispy Kale on Toasted 28 Hour Sourdough	

EGG BREAKFAST BUN	9
Set Egg, Westcombe Cheddar, Watercress & Kimchi Mayonnaise in our Potato Brioche Bun	

SAUSAGE & EGG BUN	11
Welsh Leek Sausage, Set Egg, Monterey Jack & Smoked Red Pepper Ketchup in our Potato Brioche Bun	

ADD	
Welsh Leek Sausage	4
Ham Hock	4
"Severn & Wye" Smoked Salmon	4
Poached Egg	2.5
Mixed Baby Leaf Salad with Elderflower Vinaigrette	2

SANDWICHES FROM 10AM

HOUSE SANDWICHES	8.5
Served on our Focaccia, Fillings Change Weekly. Ask the Team for Today's Selection	

LUNCH FROM 10AM

SMOKED SALMON & CREAM CHEESE	12
Pickled Red Onion, Mustard Seeds & Dill Oil on 28 Hour Sourdough	

ISLE OF WIGHT TOMATOES	12
Tomato Compote, Semi Dried & Fresh Heritage Tomatoes, Basil Pesto, Crème Fraîche, Mixed Fresh Herbs & Parmesan on 28 Hour Sourdough - Vegan option also available	

STRAWBERRY CHEESECAKE FRENCH TOAST	14
Lemken Strawberries, Vanilla Cheesecake Mousse, Strawberry Syrup, Almond Nougatine, Croissant loaf	

SEASONAL TURKISH EGGS	13
The Estate Dairy Garlic Yogurt, Two St. Ewe Poached Eggs, Fresh English Peas, Parsley Oil, Mint & Chilli. With Toasted 28 Hour Sourdough	

CHICKEN CAESAR BUN	11
Littlewoods Butchers Chicken Thigh, Cos Lettuce, Housemade Caesar Dressing, Parmesan, Anchovies & Garlic Pangritata in a Potato Brioche Bun	

PASTRAMI GRILLED CHEESE	11
Pastrami, Gruyère, Cheddar, Sauerkraut, Dijon Mustard on Sourdough	
- Add Mixed Baby Leaf Salad	2.5

FOCACCIA PIZZA	7.5
Topped Focaccia Served Warm from the Kitchen, Ask The Team For Today's Toppings	

Please make staff aware of any allergies or intolerances