

HOT DRINKS & SWEET TREATS



ERNEST+GREEN
ARTISAN ROASTERS

Available to take away

Our 100% Arabica, Rainforest Alliance Certified coffee beans are ethically sourced from fincas (farms) in the highlands of Brazil or Colombia to ensure the best quality in taste and flavour.

ESPRESSO 1.95/2.35

A full-flavoured shot of coffee.
Single or double

AMERICANO 2.35

Espresso topped up with hot water

MACCHIATO 2.50

Espresso marked with foam

CAPPUCCINO 2.50

Espresso and steamed milk topped with lots of foam, dusted with chocolate

FLAT WHITE 2.50

Microfoam folded over a double shot of espresso

LATTE 2.50

Espresso and steamed milk topped with a little foam

MOCHA 2.50

Hot chocolate with a shot of espresso

HOT CHOCOLATE 2.50

Add an espresso shot 40p

Add flavoured syrup 40p (Choose from: hazelnut, caramel or vanilla)

A soya alternative is available, just ask a member of our team

THE ART & ALCHEMY OF COFFEE

FRAPPÉS

Available to take away

VANILLA FRAPPÉ (V) 3.75

Creamy, frothy, iced frappé with vanilla syrup

HAZELNUT FRAPPÉ (V) 3.75

Creamy, frothy iced frappé with hazelnut syrup

CARAMEL FRAPPÉ (V) 3.75

Creamy, frothy iced frappé with caramel syrup

Add an espresso shot 40p

BAKED

CROISSANT (V) 1.95

Served with butter and jam

PAIN AU CHOCOLAT (V) 1.95

With a chocolate and hazelnut filling

MUFFIN (V) 2.75

Ask a member of our team for today's flavours

RASPBERRY & PISTACHIO TRAYBAKE (V) 1.95

TEAS

Available to take away

TEAS 1.95

Breakfast

Earl Grey

Rooibos

Camomile

Peppermint

Green

SWEET TREATS

CHURROS 6.75

Dusted with cinnamon on sugar and served with Dulce de Leche. Enough to share.

BELGIAN CHOCOLATE

BROWNIE (V) 5.50

Served with bourbon vanilla ice cream

LIME & YUZU PIE (V) 5.95

Blueberry compote & fresh strawberries

CHOCOLATE, MASCARPONE & ORANGE FLAVOUR MOUSSE CAKE (V) 5.00 1004kJ/239kcal

AJAY'S CHEESECAKE (V) 5.75

Raspberry, hazelnut & chocolate praline cheesecake with chocolate sauce

BOURBON PECAN PIE[†] (V) 6.25

Served with cinnamon ice cream

RASPBERRY SORBET (VE) 3.00

TRIO OF ICE CREAMS (V) 4.00

Your choice of cinnamon, hazelnut and bourbon vanilla scoops

COCONUT & VANILLA RICE PUDDING (VE) 5.00

With blueberry compote

TURN OVER FOR OUR BREAKFAST & BRUNCH

ALL·BAR·ONE

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Some dishes may contain small bones. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. [†]This dish contains alcohol. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

BREAKFAST & BRUNCH

Relax we serve breakfast until midday weekdays and 1pm at the weekend

FRESHLY BLENDED SMOOTHIES

Our freshly blended 100% fruit and vegetable smoothies are 1 of your 5 a day

BERRY BLAST (VE) 3.95

Strawberry, Raspberry, Blackberry
Rich in vitamins and antioxidants
517kJ/123kcal

BROCCOLI BOOST (VE) 3.95

Broccoli, Spinach, Mango, Pineapple, Celery
High in vitamin C and a source of folate
682kJ/162kcal

SUPER C (VE) 3.95

Passion Fruit, Pineapple, Mango
High in vitamin C and contains vitamins A and B
722kJ/172kcal

CLASSICS

FULL BREAKFAST 7.95

Cherry Orchard sausages, smoked back bacon, free range eggs, roast mushroom, plum tomato, baked beans and toasted sourdough

VEGETARIAN BREAKFAST (V) 7.95

Corn & chilli hash, free range eggs, roast mushrooms, charred halloumi, grilled avocado, pico de gallo and toasted sourdough

SMOKED BACON RUSTIC ROLL 5.50

With soured cream, chilli tomato jam and fresh coriander

GOJI BERRY GRANOLA POT (V) 4.75

Diced coconut, fresh strawberries, banana & blueberries
1503kJ/358kcal

BUTTERMILK PANCAKES (V) 5.95

Served with maple syrup, banana, rippled blueberry yoghurt and strawberries

Top with smoked back bacon 1.50

SOURDOUGH

SEVERN & WYE SMOKED SALMON AND FREE RANGE SCRAMBLED EGGS 7.50

Served on toasted sourdough

POACHED FREE RANGE EGGS WITH SEASONAL MUSHROOMS (V) 5.50

Sautéed in garlic & parsley butter, served on toasted sourdough

SMASHED AVOCADO WITH CRUMBLER FETA (V) 5.50

Served on toasted sourdough

TOASTED SOURDOUGH (V) 5.50

add two toppings of your choice

Smoked back bacon

Chorizo

Seasonal mushrooms (v)

Smashed avocado (v)

Beetroot houmous (v)

Grilled halloumi (v)

Crumbled feta (v)

Poached free range eggs (v)

Scrambled free range eggs (v)

BREADS

BRUNCH SANDWICHES

LOBSTER, BACON & AVOCADO SANDWICH[†] 10.00

Served open - lobster mayonnaise, smoked back bacon, chopped cos lettuce & smashed avocado. Served with a choice of salad or fries

THE BRUNCH BURGER[†] 11.25

Smoked back bacon, smashed avocado, roast mushroom, fried egg & bloody mary ketchup. Choose from own recipe handmade beef burger or cornflake & buttermilk fried chicken. Served with a choice of salad or fries

COCKTAILS

After all, a brunch without a cocktail is just a sad, late breakfast

MIMOSA, BLOODY MARY,
APEROL SPRITZ, HOUSE G&T,
BELLINI

Licensing hours apply

START A BETTER DAY

We're working with Shelter to help make a difference to UK families who are struggling with bad housing and homelessness.

We donate 50p from every sale of Eggs Benedict, Eggs Royale and Eggs Florentine to Shelter

EGGS

BENEDICT 6.95 50p Donation to Shelter

Toasted English muffin topped with ham and poached free range eggs. Served with omega seed sprinkle and lemon hollandaise

Add half a sliced avocado 1.00

ROYALE 7.50 50p Donation to Shelter

Toasted English muffin topped with Severn & Wye smoked salmon and poached free range eggs. Served with omega seed sprinkle and lemon hollandaise

Add half a sliced avocado 1.00

FLORENTINE (V) 6.95 50p Donation to Shelter

Toasted English muffin topped with sautéed spinach, grilled mushrooms and poached free range eggs. Served with omega seed sprinkle and lemon hollandaise

Add half a sliced avocado 1.00

POACHED EGG POT 5.50

Smashed avocado, two free range poached eggs topped with crumbled feta, chilli and chorizo
2213kJ/527kcal. This dish is high in protein

HUEVOS RANCHEROS (V) 6.50

A traditional Mexican breakfast. Grilled tortilla topped with pico de gallo & black bean salsa, two fried free range eggs, avocado, spring onion & red chilli

TURN OVER FOR OUR
HOT DRINKS &
SWEET TREATS