

Summer Menu

- 2.5 Sourdough toast • white or granary, with butter (vgn) (n) **add** homemade seasonal jam + 0.5
- 5.0 Organic porridge • oats, toasted seeds, roasted fruit with date syrup (v) or oat milk (vgn) (n)
- 6.0 House granola • dark chocolate, pecan, golden sultana, organic yoghurt (v) or coconut yoghurt (vgn) (n)
- 6.5 Brioche French toast • served with Summer berries and coconut yoghurt (v)
- 6.0 Bacon sandwich • served on granary (vgn) (n)
- 7.0 Smashed avocado on toast • served on sourdough, with aleppo pepper, toasted seeds and soft herbs (vgn) (n)
- 12.0 Eggs Benedict • toasted English muffin, slow poached eggs, spinach, bacon, hollandaise (v)
- 12.0 Wild mushroom and avocado benedict • toasted English muffin, slow poached eggs, hollandaise (v)
- 6.0 Eggs • slow poached or scrambled, served on sourdough (v)
- 7.0 Isle of Wight tomatoes on toast • served with oat crème fraîche, tarragon, thyme on sourdough (vgn)
- 8.0 Croque monsieur • bacon, cheddar cheese, tomato, glazed with hollandaise, served on sourdough (v)
- 6.0 Soft boiled egg and miso sandwich • served with watercress on granary (v)
- 6.5 Wild mushrooms • served on sourdough with confit garlic pesto (vgn)
- 5.5 Isle of Wight tomato salad • burrata, balsamic and basil caprese; large portion + 2.5 (v) (gf)
- 7.5 Sorrel pesto aubergine • served with crushed potatoes, lemon and basil (vgn) (gf) (n)
- 8.0 Orecchiette pasta • twice cooked broccoli, kale, shallot, garlic, lemon, chilli (vgn)

Sides

Served from the kitchen until 4pm

- 3.0 Avocado, smashed or sliced (vgn) (gf) (n) Our menu is entirely vegetarian, with vegan options.
- 3.0 Sautéed wild mushrooms (vgn) (gf) Smaller portions for children also available.
- 3.0 Bacon (vgn) (gf) Ask your host for allergen information.
- 3.0 Eggs, slow poached or scrambled (v) (gf) Please note that we take card payments only.

Drinks

Coffee • black

2.2	Espresso
2.5	Long Black
2.6	Americano

Coffee • with milk

2.4	Macchiato
2.6	Piccolo, Cortado
2.8	Flat White
3.0	Caffè Latte
3.0	Cappuccino

Coffee • by hand

3.5	AeroPress
3.5	V60 pour over
6.5	Chemex (for two)

Loose Leaf Tea

2.8	English Breakfast
2.8	Earl Grey
2.8	Gunpowder Green
2.8	Jasmine Green
2.8	Peppermint
2.8	Red Berry Cocktail
2.8	Decaf

Cold drinks

2.5	Peach Iced Tea
2.5	Lemonade
3.0	Iced Latte
3.0	Cold Brew
3.5	Cold Brew Tonic
3.5	Sicilian Lemon Soda
3.5	Oriental Lime Soda

Something sweet

3.0	Chai Latte
3.0	Hot Chocolate
3.3	Mocha

Juice

3.0	Apple
3.0	Orange

Our Coffee

We carefully source our coffee from farms with a focus on quality, sustainability, and work ethics in mind, roasted locally at our HQ situated just outside the Chester city centre. We regularly source Rainforest Alliance certified and carbon neutral coffees. Our coffee bags are recyclable and from a supplier that offset their carbon emissions.

Our coffee is served not only in our own shops, but at restaurants, hotels, and bars across the country – we aspire to work with likeminded businesses to share our knowledge of coffee and company values. If you think our coffee would be a good fit for your own establishment, then please get in touch, or visit our website for more information.

Water

We charge £1 for a large carafe of filtered still or sparkling water. 80% of the proceeds go towards Project Waterfall, a charity focused on bringing clean water to coffee-growing communities.

Milk Alternatives • Oat / Almond / Coconut (gf) / Soy (gf)