

The  
Art  
of  
Tea



# The Art of Tea



Please let us know if you have any allergies or dietary requirements prior to ordering, as we use nuts & many allergens in our kitchen & cannot guarantee their absence in our dishes. we will try our best to accommodate all dietary needs.

# Breakfast

Served til 3pm

Toast Sourdough / wholemeal sourdough / tea cake (v)	2.95
Jam / marmalade / peanut butter / choc spread	0.60
Tea Cake French Toast	7.95
Vanilla mascarpone, berry compote (v)	
Full English	9.95
Sausage, bacon, mushrooms, poached eggs, house beans, roast tomatoes, sourdough toast	
Veggie English	9.95
Veggie sausage, sweetcorn fritter, mushrooms, poached eggs, house beans, roast tomatoes, sourdough toast (v)	
Vegan English	8.95
Avocado, hash potatoes, mushrooms, house beans, roast tomatoes, sourdough toast (vegan)	
Eggs Benedict	8.65
Poached eggs, hollandaise, bacon, capers, sourdough toast	
Chorizo Benedict	8.95
Poached eggs, hollandaise, chorizo, coriander chimichurri, sourdough toast	
Eggs Royale	8.95
Poached eggs, hollandaise, smoked salmon, capers, sourdough toast	
Eggs Florentine	7.95
Poached eggs, hollandaise, spinach, pine nuts, sourdough toast (v)	
Scrambled Eggs on Sourdough Toast (v)	5.85
With Smoked Salmon	8.95
With Bacon or Sausage	8.65
Breakfast Butty	5.95
Bacon / sausage / veg sausage (v)	

# Lunch

Served 11-4pm

Soup	5.95
Sourdough / wholemeal sourdough	
Smashed Avocado & Feta on Sourdough	7.95
Sun-blush tomatoes, coriander chimichurri (v)	
With Chorizo or Poached Eggs	9.95
Chicken Tarragon Mayo & Crispy Bacon Roll	8.95
Side salad, crisps.	
Wild Mushroom Potato Hash	9.95
Spinach, roast garlic butter, poached eggs, fresh herbs (v)	
Veggie Burrito	9.95
Refried beans, cajun rice, roast vegetables, salsa pico de gallo, avocado, jalapenos (vegan)	
Roast Mushroom, Vegan Cheese & Spinach Toastie	8.95
Toasted sourdough, pine nuts, side salad, crisps (vegan)	
Grilled Halloumi & Fattoush Salad	9.95
Spiced chickpeas, pitta croutons, pomegranate, pistachios, lemon dressing (v)	

## Extras

Chorizo 2.00 // Bacon 2.00 // Smoked Salmon 3.50  
Poached Eggs 2.00 // Smashed Avocado 2.00

\* allergy information: ask a member of staff

# Dinner

Served from 4pm

Soup 5.95  
Sourdough / granary sourdough

Olives (vegan) 2.95  
Crisps (vegan) 1.95

## Dips

Served with salad and crostini

Butterbean Hummus (vegan) 5.95  
Smashed Avocado (vegan) 5.95  
Aubergine & Walnut (vegan) 5.95  
Salsa Pico De Gallo (vegan) 5.95

Mezze 15.95  
All 4 dips, olives, sun-blush tomatoes, salad, crostini

Cheese Board 16.95  
3 locally sourced british cheese (see cheese board), red onion jam, cornichons, toasted almonds, salad, crostini

House Salad 4.95  
Cherry tomatoes, shallots, olives, cucumber, house dressing (vegan)

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Courgette & Walnut Pesto Linguine 10.95  
Confit cherry tomato, tenderstem broccoli, parmesan(v)

Wild Mushroom Risotto With Shorpsire Blue 11.95  
Rocket, pine nuts (v)

Stew of the Day 12.95  
Sauteed potatoes, seasonal greens

Grilled Halloumi & Fattoush Salad 9.95  
Spiced chickpeas, pitta croutons, pomegranate, pistachios,  
lemon dressing (v)

## Pizza

Margherita 7.95  
Mozzarella, basil (v)

Florentine 9.95  
Spinach, olives, egg (v)

Chorizo & Sun-Blushed Tomatoes 10.95  
Feta, rocket

Smoked Salmon & Mascarpone 10.95  
Capers

Wild Mushroom & Spinach 10.55  
Mascarpone (v)

Bacon & Goats Cheese 10.95  
Tenderstem broccoli

Vegan cheese available

Please see chalk board for daily specials