

FRONT ROOM



BREAKFAST

SERVED

9AM - 11.45PM WEDS TO FRI

9AM - 1.30PM SAT & SUN

GRANOLA £6.50

With yogurt and seasonal fruit

FRESHLY MADE WAFFLES

With seasonal fruit £7

With Dave's bacon & maple syrup £9

FR fried chicken with maple syrup £9

TOAST WITH JAM OR MARMALADE £3.50

2 slices of sourdough, granary, or white bread

SMASHED AVOCADO & POACHED EGG ON SOURDOUGH £9

Add hot smoked salmon £4, or Dave's bacon £3

BACON & EGG ROLL £8

Brioche roll, Dave's bacon, fried egg

BREAKFAST ROLL £10

Brioche bun, Dave's bacon, sausage patty, hash brown, fried egg, cheese & garlic mayo

FULL BREAKFAST £13

Sausage, Dave's bacon, poached egg, mushrooms, hash brown, beans & slice of toast (choice of sourdough, granary, or white bread)

VEGGIE BREAKFAST £13

Mushrooms, poached egg, hash brown, avocado, grilled tomato, beans and a slice of toast (choice of sourdough, granary, or white bread)

Salmon: £4

Avocado: £3

Dave's bacon: £3

Butchers sausage: £3

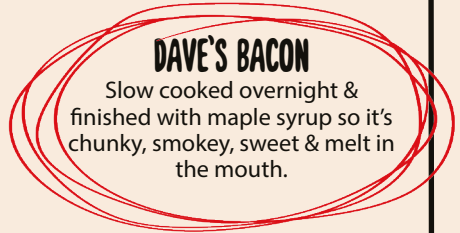
Egg: £1.20

Beans: £1.50

Mushrooms: £2

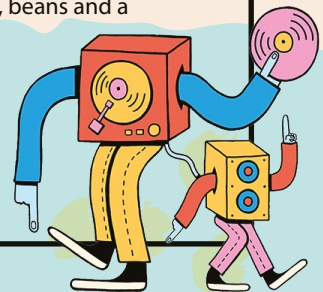
Hash browns: £2

Toast: £2



DAVE'S BACON

Slow cooked overnight & finished with maple syrup so it's chunky, smokey, sweet & melt in the mouth.



HOT DRINKS

COFFEE

AMERICANO £3.25
CAPPUCCINO £3.70
LATTE £3.70
FLAT WHITE £3.60
ESPRESSO £2.90
CORTADO £3.50
decaf add 40P
oat milk add 30P

NOT COFFEE

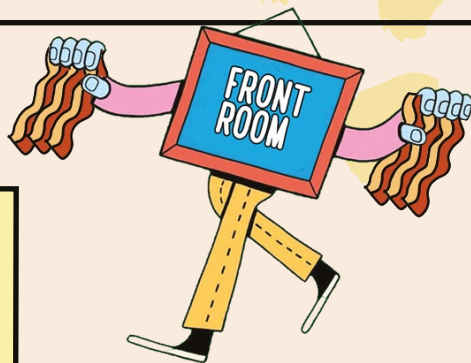
CHAI LATTE £3.60
DIRTY CHAI LATTE £4.10
HOT CHOCOLATE £3.50
cream/marshmallows add £1
MATCHA LATTE HOT / ICED £4
syrops 50P
vanilla, hazelnut, caramel

TIDY TEA COLLECTION

WELSH BREAKFAST TEA £2.90
SPECIALITY TEAS £3.10
MOROCCAN MINT & GREEN
EARL GREY
DELHI DECAFFEINATED
CALIFORNIA DREAMING (peach)
TOKYO BLOSSOM (cherry & rose)

SOFT DRINKS

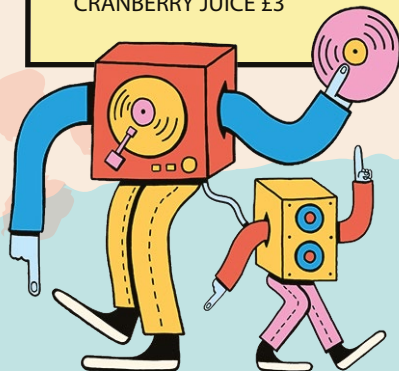
COKE, DIET COKE, COKE ZERO,
LEMONADE, FANTA, DR PEPPER £3
SANPELLEGRINO LEMON/ORANGE £3
ELDERFLOWER PRESSE £3.50
ROSE LEMONADE £3.50
GINGER BEER £3.50
FRESH ORANGE JUICE £4
APPLE JUICE £3
CRANBERRY JUICE £3



COCKTAILS

BAR OPEN FROM 11AM

BLOODY MARY £11 (make it a virgin £7)
MIMOSA £7



ALLERGENS

We offer vegan, veggie, or gluten-free options where possible. As allergens are present on-site, please tell our staff about any dietary needs or allergies. Our frying oil is made from GM crops