



Café & Tearoom

All Day brunch

From the Oven (Freshly Baked)

The Classic Croissant: All-butter, flaky, and golden. 3.8

Pain au Chocolat: Buttery pastry with rich, dark chocolate batons. 3.9

The Artisan Pain aux Raisins: pastry spiral with silky crème pâtissière and raisins. 3.9

Chocolate puff pastry twist filled with custard cream and chocolate 3.9

Breakfast Baps

The Butcher's Bap: A soft artisan bap packed with prime butcher's sausages or thick-cut back bacon. 7

The Double-Up Bap: Both bacon and sausage in one artisan bap 8.9
add a egg 1.5

Morning Glow (All-Day Brunch)

The Signature "Swicy" Toast: Sourdough, smashed avocado, crumbled feta, hot honey, and chilli flakes, finished with two poached eggs. 12.9

Bacon Loaded Pancakes: A stack of fluffy American pancakes topped with crispy back bacon, served with pure Canadian maple syrup. 12.5

Loaded Mixed Berry Pancakes (V): A stack of fluffy American pancakes loaded with fresh berries, Greek yoghurt, and maple syrup. 12.5

The Artisan Full English: Two poached eggs, back bacon, a prime butcher's sausage, hash brown bites, house-baked beans, blistered vine tomatoes, roasted button mushrooms, and toasted sourdough. 14.9

The Garden Full English (V): Two poached eggs, pan-fried bubble & squeak, freshly sliced avocado, hash brown bites, house-baked beans, blistered vine tomatoes, button roasted mushrooms, and toasted sourdough 14.9

Granola, Seasonal Berries & Natural Yoghurt

House-toasted granola with creamy natural yoghurt, topped with a medley of fresh seasonal berries 9.5

Eggs your way

Two free-range eggs, how you like them, with a side of blistered cherry vine tomatoes, with toast of your choice 8.9

Bubble & Squeak With Halloumi & Poached Eggs

Golden potato and heritage greens hash with crisp halloumi, ripe avocado and chilli flakes, crowned with soft-poached free-range eggs 15.5

PLEASE MAKE STAFF MEMBERS AWARE OF ANY ALLERGIES AND DIETARY REQUIREMENTS WHEN PLACING YOUR ORDER
PLEASE NOTE WE CANNOT GUARANTEE AGAINST CROSS CONTAMINATION IN OUR TINY BUSY KITCHEN.

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. 100% IS DISTRIBUTED TO OUR TEAM.

Drinks Menu

LEAF TEA

Planters' breakfast a tea with body, strength , and colour	£3.85
Planters' earl grey The most aristocratic of teas, infused with the unmistakable aroma of bergamot	£3.85
Chai cinnamon The marriage of quality high grown Tea and indigenous Ceylon spices produce an exceptional tea with piquancy	£4.30

Planters' afternoon Light and crisp with floral undertones	£3.85
Planters' green Fresh, sweet, and revigourating	£3.85
Radiant rose An irresistible combination of high grown tea with rose petals	£4.30

CAFFEINE FREE

Peppermint leaves Vibrant and minty with a refreshing finish	£4.30
Lemongrass & ginger Robust ginger in harmony with sweet citrus tones	£4.30
Rooibos Bursting with antioxidants	£4.30
Planters' de caff Bold, strong, and full of flavour- minus the caffeine	£4.30

Talk to us about booking Afternoon Tea

All of our food is prepared in our small busy kitchen, we cannot guarantee allergen free
Please let us know of any allergies
(v) Vegetarian (vg) Vegan

HOT DRINKS

Cappuccino	£3.95	Americano	£3.75
Latte	£4.00	Espresso	£3.00
Mocha	£4.00	Hot chocolate	£4.00
Flat white	£3.75	Iced latte	£4.00
Babyccino	£1.00	Chai Latte	£3.60
Add marshmallows 50p whipped cream 50p			
Classic caramel syrup		Alternative milks 55p each	
Classic vanilla syrup			
Classic gingerbread syrup		90P each	

SOFT DRINKS

Folkington's Juices	£3.50
Pure Orange Juice	
Summer Berries Juice	
Cloudy Apple Juice	
Cranberry Juice	
Pink Lemonade	
Coke/Diet Coke/Zero	£3.50
Still or sparkling water	£3.50

LOADED MILKSHAKES £7.95

These are serious

Banana & Fudge
Cookies & Cream
Strawberry whip
Chocolate chip
Salted caramel
Vanilla & clotted cream

ALCOHOL & COCKTAILS

Wine: Red, White, Rosé 175ml	£5.95
Prosecco 125ml	£6.95
Peroni 0.0% or 5.1% 330ml	£4.50
Cider: Various	£5.50
Ale: Various	£4.95
Bellini: peach or strawberry	£8.50
Mimosa	£7.50
Aperol Spritz.	£8.50
Bloody Mary.	£8.50