

HEARTWOOD

• CAFÉ AND TEA ROOMS •



ALL-DAY BRUNCH AND LUNCH

Hearty dishes, seasonal flavours. Always made with care.

ALL-DAY BRUNCH

BREAKFAST BAPS

Smoked Bacon Bap	7.00
Pork Sausage Bap	7.00
Double up (bacon and sausage)	8.90
Add a Fried Egg	1.50

BRUNCH PLATES

Artisan Full English	14.90
Two rashers of dry-cured smoked bacon, two pork sausages, two poached eggs, grilled cherry vine tomatoes, hash brown bites, baked beans, sautéed mushrooms and sourdough toast.	

Garden Full English (Vegetarian)	14.90
Bubble & squeak, smashed avocado, two poached eggs, grilled cherry vine tomatoes, sautéed mushrooms, hash brown bites, baked beans and sourdough toast.	

Morning Glow	12.90
Smashed avocado on sourdough, two poached eggs, roasted cherry vine tomatoes, feta, seeds and a drizzle of hot honey.	

Croissant Benedicts	13.95
Warm buttery croissant, smoked bacon, two poached eggs, hollandaise sauce and fresh chives.	

Bubble & Squeak	14.95
Bubble & squeak cake, two poached eggs, smashed avocado, grilled halloumi and a chilli jam.	

Eggs Your Way	10.95
Two eggs cooked to your liking, served with grilled cherry vine tomatoes on sourdough.	

PANCAKE STACKS

Berry Burst Stack	11.95
Fluffy pancakes, mixed berries, berry compote and maple syrup.	

Maple Bacon Stack	12.50
Fluffy pancakes, smoked bacon and maple syrup.	

Granola with Natural Yoghurt	9.50
Homemade granola, natural yoghurt and seasonal berries.	

Açaí Bowl	10.95
Açaí bowl of fruits with granola.	

EXTRAS

Smoked salmon	4.95
Bacon · avocado · mushrooms · halloumi	3.75
Sausage · cherry vine tomato · hash brown bites · baked beans	2.85
Cheese · egg	1.50

BAKERY

Croissant	3.50
Pain au chocolat	3.50
Pain au raisin	3.50
Chocolate twist	3.50
Almond croissant	3.90
Pistachio croissant	3.90

LUNCH FAVOURITES

HOMEMADE CLASSICS

Chef's Soup of the Day	8.95
A bowl of our homemade, seasonal soup, served with warm bread and butter.	

Homemade Cottage Pie	14.95
Our homemade cottage pie with tender minced beef, slow-cooked with vegetables, topped with creamy mashed potato.	

Homemade Beef Stew	13.95
Slow-cooked beef with seasonal vegetables in a rich gravy, served in a bowl with warm dipping bread.	

WELSH RAREBIT

Welsh Rarebit with Leeks	11.95
Mature Cheddar and softened leeks in a rich rarebit topping on thick farmhouse white, served with a dressed leaf salad.	

TOASTED CIABATTAS

All served with a side salad and crisps.

Ham & Cheese	10.95
Bacon, Brie & Cranberry	12.95
Beer-battered Cod Fish Fingers	12.95
With tartare sauce.	

FLATBREADS

Spicy Chicken Skewer Flatbread	14.95
Marinated chicken skewers, mixed leaves, cucumber, red onion, tomato, garlic yoghurt and a drizzle of chilli sauce on a warm stone-baked flatbread.	

FRESHLY MADE SANDWICHES

Served on your choice of bread: white or multi-seed.

BLT	7.50
Smoked bacon, lettuce, tomato and mayonnaise.	

Ham Salad	7.50
Sliced ham with a homemade salad dressing and mixed leaves.	

AFTERS

Homemade Warm Apple Crumble	7.95
Slow-cooked spiced apples topped with golden, buttery crumble, served with vanilla custard or ice cream.	

Homemade Bread and Butter Pudding	8.50
Classic bread and butter pudding with plump sultanas, made with panettone, served warm with vanilla custard or ice cream.	

Please inform us of any allergies and dietary requirements.

We cannot guarantee a nut-free kitchen as it is small and busy, so please make us aware of any nut allergies.

A discretionary 10% service charge will be added to your bill, all of which goes to the team.