POLLEN

4

2.5

COFFEE

Espresso Long Black Flat White Cappuccino Latte Cortado	2.7 2.9 3.3 3.3 3.4 3.1	Filter Iced Latte Iced Black Oat Milk	3.1 3.6 3.2 0.3
Caramel Syrup Coffee Syrups are made	0.5 in-house by	Vanilla Syrup our Pastry Chefs	0.5
TEA			
Breakfast Tea Earl Grey	3 3	Green Tea Fresh Peppermint Chamomile	3 3 3
OTHER			
Chai Latte	3.2	Hot Chocolate	3.7
SOFT DRINKS			
HOUSE MADE Yuzu Seltzer House Iced Tea Orange Soda House Made Drinks are	made Fresh	Everyday by our Barista Team	3.5 3.5 3.2
Orange Juice	3.5	Limeade	4

COLD PRESSED JUICE

Apple Juice

Blood Orange

O'Fresco	Apple, Ginger, Carrot, Lemon & Turmeric	4.5
Dulce Verde	Apple, Cucumber, Spinach, Kale & Lemon	4.5
Strawb	Strawberry, Apple, Lemon & Basil	4.5
Bramble	Apple, Raspberry, Banana, Strawberry & Blueberry	4.5

3.2

4

Passionfruit

Still/Sparkling Water

ALL DAY PORRIDGE Spiced Porridge, Quince Compote & Caramelised Walnuts EGGS BENEDICT Ham Hock, 2 Poached Cacklebean Eggs, Brown Butter Hollandaise & Crispy Kale on Toasted 28 Hour Sourdough

EGGS ROYALE

Severn & Wye Smoked Salmon, 2 Poached Cacklebean Eggs, Wilted Greens, Brown Butter Hollandaise & Crispy Kale on Toasted 28 Hour Sourdough

EGG BREAKFAST BUN

Set Egg, Westcombe Cheddar, Watercress & Kimchi Mayonnaise in our Sourdough Brioche Bun

SAUSAGE & EGG BUN

Welsh Leek Sausage, Set Egg, Monterey Jack & Smoked Red Pepper Ketchup in our Sourdough Brioche Bun

ADD	
Welsh Leek Sausage	4
Ham Hock	4
"Severn & Wye" Smoked Salmon	4
Poached Egg	2.5
Halloumi	3.5
Mixed Baby Leaf Salad with Elderflower Vinaigrette	2
Toast & Preserves	4.5

SANDWICHES FROM 10AM

HOUSE SANDWICHES	8.5
Served on Pollen Focaccia.	
Ask the Team for Today's Selection	

LUNCH FROM 10:30AM

8

13

13

9

11

SMOKED SALMON AND CREAM CHEESE Pickled Red Onion, Mustard Seeds, & Dill On Toasted 28 Hour Sourdough	12
SEASONAL TURKISH EGGS Roasted Butternut Squash, 2 Poached Cackle Eggs, The Estate Dairy Garlic Yoghurt, Brown Chilli& Pumpkin Seeds With Toasted 28 Hour	Butter
APPLE CRUMBLE FRENCH TOAST Vanilla Cream, Apple & Cinnamon Compote, Almond Crumble, Caramel Apple Juice, Crois	
PASTRAMI GRILLED CHEESE Pastrami, Gruyere, Cheddar, Sauerkraut, Dijor On 28 Hour Sourdough	11 n Mustard
KIMCHI GRILLED CHEESE London Fermentary Kimchi, House Cheese B Gochujang Hot Sauce, on 28 Hour Sourdoug	
- Add Mixed Baby Leaf Salad	2.5
FOCACCIA PIZZA	8.5

Our Focaccia Served Warm From the Kitchen Ask The Team For Today's Toppings

Please make staff aware of any allergies or intolerances

Wifi Password: Croissant