

# POLLEN

## COFFEE

Espresso	2.7	Filter	3.1
Long Black	2.9	Iced Latte	3.6
Flat White	3.3	Iced Black	3.2
Cappuccino	3.3		
Latte	3.4		
Cortado	3.1	Oat Milk	0.3

Caramel Syrup	0.5	Vanilla Syrup	0.5
Coffee Syrups are made in-house by our Pastry Chefs			

## TEA

Breakfast Tea	3	Green Tea	3
Earl Grey	3	Fresh Peppermint	3
		Chamomile	3

## OTHER

Chai	3.2	Hot Chocolate	3.7
Matcha Latte	4	iced Matcha	4.3

Stone-ground, First Harvest Tencha from Yame, Fukuoka. Unsweetened.  
Sourced by Cha-ology Teahouse, Manchester

## SOFT DRINKS

<b>HOUSE MADE</b>			
Yuzu Seltzer			3.5
Peach Iced Tea			3.5
Lemon Iced Tea			3.5

House Made Drinks are made Fresh Everyday by our Barista Team

Orange Juice	3.5	Limeade	4
Apple Juice	3.2	Passionfruit	4
Blood Orange	4	Still/Sparkling Water	2.5

## COLD PRESSED JUICE

O'Fresco	Apple, Ginger, Carrot, Lemon & Turmeric	4.5
Strawb	Strawberry, Apple, Lemon & Basil	4.5

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## ALL DAY

<b>PORRIDGE</b>	8
Spiced Porridge, Quince Compote, Caramelised Walnuts	

<b>EGGS BENEDICT</b>	13
Ham Hock, Poached Cacklebean Eggs, Brown Butter Hollandaise & Crispy Kale on Toasted 28 Hour Sourdough	

<b>EGGS ROYALE</b>	13
House Cured Trout, 2 Poached Cacklebean Eggs, Wilted Greens, Brown Butter Hollandaise & Crispy Kale on Toasted 28 Hour Sourdough	

<b>EGG BREAKFAST BUN</b>	9
Set Egg, Westcombe Cheddar, Watercress & Kimchi Mayonnaise in our Sourdough Brioche Bun	

<b>BACON BREAKFAST BUN</b>	9
Smoked Streaky Bacon, Butterhead Lettuce, Tomato, Smoked Onion Mayonnaise in our Sourdough Brioche Bun	

<b>PANISSE BREAKFAST BUN</b>	9
Rosemary & Chickpea Panisse, Watercress, Mushroom Ketchup in our Sourdough Brioche Bun	

<b>ADD</b>	
St James Halloumi	3.5
Smoked Streaky Bacon	3
Fried Egg	2.5
Poached Egg	2.5
Mixed Baby Leaf Salad with Vinaigrette	2.5
Toast + Preserves	4.5

## SANDWICHES FROM 10AM

<b>HOUSE SANDWICHES</b>	8.5
Served on our Focaccia. Ask the Team for Today's Selection.	

## LUNCH FROM 10:30AM

<b>PORK SHOULDER BUN</b>	11
Slow Cooked Pork Shoulder, Fennel Slaw, Chimichurri & Spiced Apple Puree in our Sourdough Brioche Bun	

<b>TURKISH EGGS</b>	13
Roasted Butternut Squash, Poached Cacklebean Eggs, Estate Dairy Roasted Garlic Yoghurt, Brown Butter, Chilli & Pumpkin Seeds with toasted 28 Hour Sourdough	

<b>PEAR + MISO CARAMEL FRENCH TOAST</b>	14
Williams Pear Compote, Woodruff Mousse, Miso Caramel, Marinated Pears, Caramel Pear Juice, Croissant Loaf	

<b>BARBECUED MUSHROOMS- Vegan</b>	14.5
Oyster Mushrooms, Roasted Hispi Cabbage, Celeriac, Hazelnut & Truffle Pesto on Toasted 28 Hour Sourdough	

<b>SWEET BELL TURNIP SOUP</b>	10
Sweet Bell Turnip, Nasturtium Pesto, Sunflower Seeds, Herb Butter, 28 Hour Sourdough	

<b>GRILLED CHEESE</b>	11
House Cheese Blend, London Fermentary Kimchi, Gochujang Hot Sauce, 28 Hour Sourdough	
- Add Mixed Baby Leaf Salad with Vinaigrette	2.5

Please let us know of any allergies.

We will add a discretionary 10% service charge to your bill which goes directly to our team.