



Day Menu



SERVED UNTIL 4PM

FULL BREAKFASTS

The Garden Veggie v 15.9

Veggie sausage, 2 fried/poached eggs, 2 slices of fried halloumi, house baked beans, crispy fried potatoes, roasted flat mushroom, spinach, sourdough toast and sundried tomatoes

The Garden Vegan vn 15.9

Veggie sausage, scrambled tofu, crispy aubergine fries, house baked beans, crispy fried potatoes, roasted flat mushroom, spinach, sourdough toast and sundried tomatoes

The Garden Breakfast 15.9

2 slices of smoked bacon, 2 chipolata sausages, 2 fried/poached eggs, house baked beans, crispy fried potatoes, roasted flat mushroom, spinach, sourdough toast and sundried tomatoes

The Small Veggie v 13.4

1 veggie sausage, 1 fried/poached egg, 2 slices of fried halloumi, house baked beans, crispy fried potatoes, sauteed greens, sourdough toast

The Small Vegan vn 13.4

1 veggie sausage, scrambled tofu, crispy aubergine fries, house baked beans, crispy fried potatoes, sauteed greens, sourdough toast

The Small Breakfast 13.4

1 slice of smoked bacon, 1 chipolata sausage, 1 fried/poached egg, house baked beans, crispy fried potatoes, sauteed greens, sourdough toast

All full breakfasts can be made GF with the addition of GF bread for 7

BRUNCH MAINS

Turkish Eggs v n gf option available 12.9

Poached eggs, homemade labneh, fresh spinach, toasted almonds, sourdough and Aleppo pepper butter
+ Halloumi 3 + Bacon 3.60 + Chorizo 3

Savoury Japanese Pancake vn gf 12.7

Made with shredded cabbage, okonomiyaki sauce, aioli, crispy onions, spring onions and pickled ginger
+ Kimchi 4.2 + Bacon 3.60 + Chorizo 3

Spanish Tostadas vn gf option available 12.9

Chopped marinated tomatoes, kalamata olive tapenade, guindilla salsa, sourdough toast, rocket, with a choice of either chorizo, halloumi or aubergine fries

Eggs Benedict 13.8

Pork belly slices, poached eggs, orange hollandaise, pickled onions, homemade English breakfast muffins

Eggs Royale 13.8

Gin cured chalk stream trout, poached eggs, orange hollandaise, pickled onions, homemade English breakfast muffins

American Style Pancakes 11.8

- Streaky bacon, maple syrup and blueberries

- Miso salted caramel, caramelised apple, cinnamon seed crunch vn

- Plain and simple with maple syrup vn 7.8

BREAKFAST EXTRAS

SORRY, NO SWAPS

Black pudding 3.6
Crispy potatoes 3
Sausages 3.6
Veggie sausage 2
Halloumi 3
Scrambled tofu 3.5
Flatbread 2.5

Crispy Aubergine 3.5
Bacon 3.6
Beans 1.5
Mushrooms 2.5
Kimchi 4.2
Hummus 2.6

Labneh 3
Sautéed greens 2.5
Hollandaise 3
Egg 1.80
Sourdough 3
Chorizo 3
Sundried tomatoes 1.5

Vegetarian v Vegan vn Gluten Free gf Contains nuts n

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CARD ONLY



Day Menu



LIGHT BIGHTS

SERVED UNTIL 4PM

Eggs on Toast v gf option available 7.8

2 poached or fried eggs on sourdough toast
+ Bacon 3.60 + Sausages 3.60 + Halloumi 3

Beans on Toast v gf option available 7.8

Homemade beans on sourdough toast
+ Bacon 3.60 + Sausages 3.60 + Veggie Sausage 2

Roasted squash and Shredded Beetroot Salad 11.9

Miso and orange dressing, spicy seed crunch, feta (vegan feta available)
& hummus v/vn gf
+ flatbread 2.5 + halloumi 3 + chorizo 3

LIGHT BIGHTS

SERVED UNTIL 5.30PM

Garden Mezze Flatbread 9.8

With a duo of house dips, marinated olives
and our house pickle vn n gf option available

Crispy Potatoes 5

Crispy potatoes with homemade garlic aioli vn gf

Aubergine Fries

with okonomiyaki sauce and vegan aioli vn gf
Small 4.5 Large 9.0

Flatbread and Hummus vn 4.9

gf option available

Marinated Olives vn gf 5

Homemade Kimchi vn gf 4.2

HOMEMADE CAKES

SERVED UNTIL ALL DAY

Vegan carrot cake with rum-soaked
carrots and muscovado vn 4.9

Mango and rum sponge v 4.9

Espresso, Kahlua and pecan sponge n v 4.9

Spiced apple sponge with cinnamon
and brandy v 4.9

Almond, apricot and amaretto
sponge n v 4.9

Double banana and brandy sponge v 4.9

Maple, pecan and cashew flapjack
n vn gf 4.4

Passionfruit, mango and cashew
flapjack n vn gf 4.4

Mozart liqueur brownie with
70% cocoa v 4.4

Peanut butter chocolate brownie
with 70% cocoa n v 4.4

Dark chocolate vegan brownie n vn gf 3.9

Vegetarian v Vegan vn Gluten Free gf Contains nuts n

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Evening Menu



SERVED FROM 5:30PM

NIBBLES

Flatbread and Hummus

Seed dukkha and olive oil

or

Spicy seed crunch and chili oil

or

Zhoug and crispy chickpeas

vn gf option available

5.8

Toasted Flatbread **vn**

2.5

Garden Mezze

Flatbread with a duo of house dips,
marinated olives and pickles

vn n gf option available

9.8

Pickle Plate

A selection of house pickles and olives **gf vn**

8.2

Mixed Marinated Olives **gf vn**

5

SMALL PLATES

Panfried Duck Breast

Served medium rare, blackberry jus, celeriac
remoulade, pickled blackberries **gf**

17.8

Deep Fried Crushed New Potatoes

Black garlic and herb salt, crispy capers,
vegan aioli **gf vn**

8.8

Cold Gin Cured Chalkstream Trout

Smoked capers, chive oil, preserved lemon,
dill **gf**

13.8

Burrata

Seared watermelon, chamomile honey
dressing, pecan dukka **gf v n**

11.1

add flatbread + 2.50

Fig Carpaccio

Cashew cream, pickled fennel, pistachio
crumb **gf vn n**

9.5

Sticky Crispy Aubergine

Soy sauce, harissa and pomegranate molasses

gf vn

9.9

Roasted Squash and Grated Beetroot Salad

Miso and orange dressing, spicy seed crunch,
feta (vegan feta available)

gf v (vn option available)

8.7

Beetroot and Blue Cheese Croquettes

Caperberry and walnut salsa, pickled
shallots, chive oil **v n gf**

11.5

Pan Fried Tapioca Breaded Megrin Sole

Green Romesco, pickled fennel, charred
lime **gf n**

14.5

Spiced Honey Glazed Chicken Thigh

Coconut tzatziki, pickled sumac onions,
Aleppo oil **gf**

14.4

Smashed Cucumber Salad

Whipped garlic tofu, toasted seed furikake **gf**
vn

8.7

Vegetarian **v** Vegan **vn** Gluten free **gf** Contains nuts **n**

Please let a member of staff know if you have any allergens/dietary requirements; we cannot
completely guarantee the absence of any allergens.

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Coffees, Teas & Soft Drinks



SPECIAL TEAS AND INFUSIONS

Immune Booster	4.7
Ginger, lemon, honey & cayenne pepper	
Heartwarmer	4.7
Blackcurrant & hibiscus tea, ginger, honey, orange	
Hot Spiced Apple	4.4
Apple juice steamed with fresh ginger and cinnamon	
Cordyceps Mushroom Tea (VG)	4.6
Used in traditional Chinese medicine, grown locally, ask staff for health benefits.	
ADD lemongrass & ginger tea	4.9

JING LOOSE LEAF TEA

Assam Breakfast	3.8
Decaf Ceylon	3.8
Earl Grey	3.8
Lapsang Souchong	3.9
Masala Chai	3.9
Organic Jade Sword	3.9
Jasmine	4.4
Rooibos	3.8
Lemon Verbena	3.8
Peppermint Leaf	3.8
Fresh Mint	3.8
Rosebud	3.8
Blackcurrant and Hibiscus	3.8
Chamomile	3.8

COFFEE

Espresso	3.2
Americano	3.5/3.8
Macchiato	3.4
Cortado	3.6
Flat White	3.8
Latte	3.9/4.2
Cappuccino	3.9/4.2
Mocha	4.6
Iced Latte	4.2
Iced Americano	3.8
Iced Espresso Tonic with orange bitters	4.2

HOT DRINKS

Matcha Latte	4.6
Golden Milk	4.4
Chai Latte/Dirty Chai Latte	4.2/4.8
Pumpkin Spiced /Dirty Pumpkin Spiced Latte	4.2/4.8
Shoom Latte (with reshi, cordyceps, lions mane, turkey tail and chaga)	4.4

HOMEMADE COLD DRINKS

Cloudy Lemonade	3.6
Cucumber Lemonade	3.8
Hibiscus lemonade	3.8
Gingerade	3.9
Iced Apple and Ginger	3.7
Iced Green Tea with mango, lemon and mint	4.6

COLD DRINKS

Freshly Squeezed Orange Juice	3.2
Apple Juice	2.3
Belvoir Sparkling Elderflower	3.8
Organic Karma Cola	3.9
Nanias Kombucha (ask for available flavour)	4.3
Counter Culture Kombucha with Lemongrass and Ginger	4.3
Sumacqua (Fizzy infusion with sumac and bay)	4.2
Tribo (Sparkling Yerba Mate with lime)	4.2

SHAKEN ICED DRINKS

Iced Matcha	4.6
Iced Chai Latte/Iced Dirty Chai Latte	4.2/4.8
Iced Pumpkin Spice/Iced Dirty Pumpkin Spice Latte	4.2/4.8
Iced Chocolate/Add dairy or oat cream	4/4.3
Iced Mocha/Add dairy or oat cream	4.6/4.9

SMOOTHIES

Mixed berry smoothie with chia seeds and oat milk	5.4
Mango smoothie with apple and basil	5.4
Tropical smoothie with coconut, pineapple and passionfruit	5.4

HOT CHOCOLATES

Regular	3.8
Cinnamon	4.1
Cardamom	4.1
Chilli	4.1
Hazelnut	4.1
Add dairy or oat cream	0.3
Add marshmallows	0.3

Please ask if you would like to add oat, soya or coconut milk to your drink.

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CARD ONLY



Sample Cocktail Menu



BRUNCH COCKTAILS

served from 11am

Bucks Fizz

Prosecco topped with fresh orange

Romantic Wonder

Prosecco, passion fruit liqueur and elderflower, garnished with rose

Bloody Mary/Virgin Mary

Vodka, tomato juice, wasabi, tabasco and celery, topped with Tio Pepe and fresh lemon

Tequila Sunrise

Tequila and fresh orange juice, topped with grenadine

Aperol or Summer Elderflower Spritz

Aperol or St Germain elderflower liqueur, prosecco and soda

9.8 or 2 for 18

9.8 or 2 for 18

10.8/7.5

10.4

9.8

WHITE WINE SANGRIA

served from 11am

White wine, elderflower liqueur, sparkling elderflower, strawberries, fresh citrus, mint

Jug 26

Glass 10.4

EVENING COCKTAILS

served from 5.30pm

Smokin' Mezcal Margarita

Mezcal, triple sec, fresh orange and lemon juice, topped with an oak wood smoked salt rim

Green Garden

Vodka, elderflower liqueur, cucumber syrup and lime juice

Raspberry Mojito

Fresh raspberry, lime, mint and white rum topped with soda

Smoke and Gingers

Smoky lapsang tea, fiery Mother Root, Spirit of Bristol Gin, lemon and aquafaba foam

Guava Chili Sour

Tequila, guava, fresh lime, scotch bonnet, hibiscus and aquafaba foam with a spicy tajin rim

Tropical Temptation

Passion fruit, fresh lime and apple juice with white rum and triple sec, topped with soda

Rosemary Maple Bourbon Sour

Rye bourbon with fresh lemon, rosemary and maple syrup

Old Fashioned

Johnny Walker Black Label whiskey, Angostura bitters, brown sugar syrup and orange

Espresso Martini

Vodka, Kahlua and espresso, topped with chocolate bitters

Gin and Tonic

Spirit of Bristol Hotwells Spiced Gin, lime, cucumber and tonic water

11.6

11.3

11.3

11.3

11.3

11.3

11.3

10.9

10.8

10.8

NON-ALCOHOLIC COCKTAILS

served from 5:30pm

Non-Alcoholic Guava Chili Sour

Guava, fresh lime, scotch bonnet, hibiscus and aquafaba foam

Non-alcoholic Bergamot Gin and Tonic

Non-alcoholic gin, tonic water, cucumber and lime

Non-alcoholic Tropical Temptress

Passion fruit, fresh lime and apple juice topped with soda

Mother Root Margarita

Mother Root, fresh lime, orange and spicy tajin

Non-Alcoholic Smoke and Gingers

Smokey Lapsang, fiery Mother Root, lemon and aquafaba foam

8.4

8

8.4

8.6

8.6



Beer & Cider

Draught (2/3 pint)

Wiper & True Kaleidoscope Pale Ale 4%

Wiper & True Today Lager 4.7%

Alcohol free / Low Alcohol

Days - Non Alcoholic Lager 330ml

New Horizons - non alcoholic pale ale - Arbor - 568ml

Cans & Bottles

Helles GF Lager - Arbor 4.2% 568ml

My Little Sabrony APA - Arbor 5% 568ml

Shangri-la IPA - Arbor 4.2% 568ml

Mosaic GF Pale - Arbor 4% 568ml

Cider

Orchard Dry, sparkling and bittersweet - Branch Cider 5% 440ml

Bristol Blend, sparkling, tannic and bittersweet - Branch Cider 5% 440ml

Norcott's Elderflower Cider 4% 500ml



4.2

4.2

4.8

5

5.8

5.8

5.8

5.8

5.1

5.1

5.5

Spirits

Spirits

Gordon's Gin

4/7

Tanqueray Gin

5/9

Russian Standard Vodka

4/7

Grey Goose Vodka

5/9

Jose Cuervo Tequila

4/7

Jack Daniels Whiskey

5/9

Rum

Captain Morgan's Spiced or White Rum

4/7

Kraken Rum

5/9

Whiskey

Jameson's Whiskey

5/9

Johnnie Walker Scotch Whiskey

5/9

Mixers

Karma Cola, Belvoir Elderflower, Homemade Lemonade

3.6

Tonic, Club Soda

2



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CARD ONLY



Wine List

Organic vegan wine by the glass or carafe

White – Macabeo

Dry, crisp and aromatic with citrusy aromas notes of apple and pear

Rose – Cuvee des Chartreux

Fruity, fresh with blackcurrant, strawberry aromas, predominantly Grenache with some Syrah and Cinsault.

Red – Bobal Tempranillo

Blueberry, blackberry aromas with a juicy plum palate, spice notes and subtle tannins

Small (125ml) 6.5 Medium (175ml) 8.3 Large (250ml) 11.8 Carafe (500ml) 19

White Wine by the 75cl bottle

Folonari, Pinot Grigio, Italy.

25

Light, fresh and soft with subtle flavours of apple and apricot. Dry to medium dry.

Three Choirs, Gloucestershire, UK.

32

Crisp, refreshing with hints of crisp apple, elderflower and freshly cut grass

Vinho Verde Loureiro, Minho, Portugal.

30

Vibrant intense citrus, nectarine, lime blossom and mango. Bright acidity with a distinct spritz on the palate

Domaine Astruc Viognier, Languedoc, France.

35

Perfumed and floral with honeysuckle, apricot and vanilla, fresh rich and textured

L'Artisan Chardonnay, Pays d'Oc, France.

36

Rich and balanced with tropical fruits on the nose, a touch of vanilla and buttery notes

Rose Wine by the 75cl bottle

Cap Au Large, Cotes de Provence, France.

28

Dry with notes of watermelon, citrus and peach, fresh and aromatic

Maris organic Rose de Nympe Emue, Languedoc, France.

35

Intense strawberry and raspberry fruits with delicious racy citrus fruits, creamy and rich.

Red Wine by the 75cl bottle

Nero D'avola, Sicily, Italy.

25

Bright and deep with light berry fruits, cloves, vanilla and plum notes finishes of dark cherry

Reserve St Martin, Pinot Noir, Languedoc, France.

28

Rich and supple with cherry, raspberry and oak notes

Apulo Primitivo, Salento, Italy.

30

Soft, deep red with plum jam and black cherry with light notes of vanilla and cinnamon

Domaine Grosset, Rhone, France.

36

Wild berries and prunes with warm spices, notes of cinnamon and red peppercorns and a chocolatey toasted finish

Chateau Fleur de Jean Gue, Bordeaux, France.

49

Blackcurrant and roasted coffee with apricot and spice notes and well-integrated tannins

Sparkling Wines

Prosecco, Conti d'Arco, Italy

Bottle 75cl – 30

Intense, fresh and fruity pear aromas. Dry to medium dry with perfect fizz

Glass 175ml - 9

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