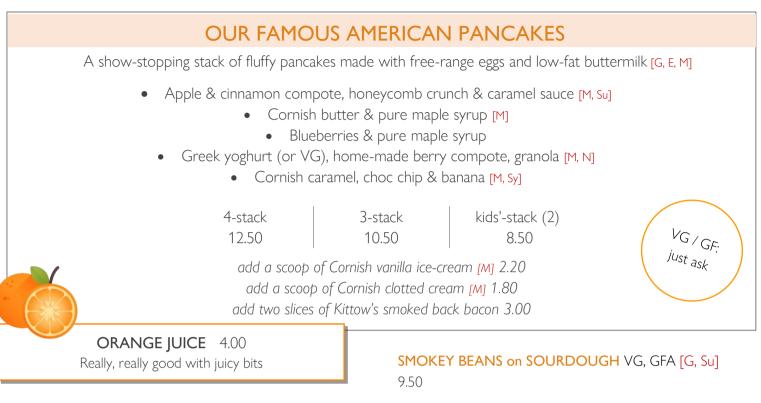
# **BREAKFAST / BRUNCH**

## last orders: Mon-Fri 11.45am // Sat 12.15 // Sun 12.30pm



St Mawes free range egg, Cornish potato, leek, spring onion, spinach, cherry tomato, red pepper, feta, courgette, herbs

#### comes with either (choose one):

FRITTATA V, GF [E, M]

- smokey beans with feta [E, M, Su]
- two slices of Kittow's smoked bacon
- sourdough toast and butter (VGA, GFA)
- roasted tomatoes with basil

#### MISO MUSHROOMS VG, GFA [G, Sy, Su] 7.90

Mushrooms cooked with miso and a hint of maple syrup, served on sourdough toast with Oatly crème fraiche, Balsamic glaze [Su] and sprinkled with parsley.

#### BACON ROLL GFA [G, M]

7.20

9.50

Three slices of Kittow's smoked back-bacon, done how you like them and in a soft, lightly-buttered [M] then griddled ciabatta roll, and your choice of sauce.

#### add brie and cranberry sauce 1.80

If you have any allergies or intolerances, please let us know. Although we take great care, items are made in an environment that uses peanuts and other allergens. Allergens are shown in red. C = celery, E = egg, G = gluten, M = milk, Ms = mustard, N = nuts, PN = peanuts, Ss = sesame, Su = sulphites, Sy = Soya.

A generous pile of our house smoky beans topped with (optional) feta [M] and served with sourdough toast & Cornish butter (VGA, GFA).

add two slices of Kittow's smoked back bacon 3.00

#### GIANT SAUSAGE ROLL

9.50

St Agnes Bakery's giant pork & apple sausage roll [G, E, Ss]

#### comes with either (choose one):

- our house smokey beans and feta [M, Su]
- roasted tomatoes with basil

#### YOGHURT BOWL [M] VGA

7.20

5.50

Thick Greek-style yoghurt, topped with fresh blueberries, banana, strawberries, red-berry compote and house granola

#### APPLE CRUMBLE VG, GF

Homemade (and an amazing breakfast!).

#### comes with either (choose one):

- Cornish vanilla ice-cream [M]
- Cornish clotted cream [M]
- Vegan ice cream [Sy]
- Yoghurt VGA [Sy]

# LUNCH

# orders after: Mon-Fri 12noon // Sat 12.30 // not available Sundays

#### FRITTATA [E, M] V, GF

9.50

#### St Mawes free range egg, Cornish potato, leek, spring onion, spinach, cherry tomato, red pepper, feta, courgette, herbs

#### comes with either (choose one):

- smokey beans with feta [E, M, Su]
- sourdough toast with butter (VGA, GFA)
- roasted tomatoes with basil & balsamic glaze
- super-salad (see bottom right) +2.00

#### MISO MUSHROOMS VG, GFA [G, Sy, Su]

7.90

Mushrooms cooked with miso and a hint of maple syrup, served on sourdough toast with Oatly crème fraiche, Balsamic glaze [Su] and sprinkled with parsley.

#### comes with:

- house salad, or
- super-salad (see bottom right) +5.20

#### GIANT SAUSAGE ROLL

9.50

St Agnes Bakery's giant pork & apple sausage roll [G, E, Ss]

comes with either (choose one):

- smokey beans with feta [E, M, Su]
- roasted tomatoes with basil & balsamic glaze
- super-salad (see bottom right) +2.00

#### HOUMOUS & FALAFEL VG, GF [Ss]

6.50

Our home-made houmous, topped with crumbled falafel, seeds, pomegranate seeds and quick pickled red onion and served with toasted sourdough.

#### comes with:

- house salad, or
- super-salad (see bottom right) +5.20

#### SMOKEY BEANS on SOURDOUGH

VGA, GFA [G, Su]

A generous pile of our house smokey beans topped with feta [M] and served on sourdough toast.

#### TODAY'S SOUP GF, VG

7.90

9.50

Please ask for today's flavour. Comes with toasted sourdough & Cornish butter. Add super-salad +5.20

#### TOASTED SOURDOUGH SANDWICH 10.50

- ham & cheese: Kittow's Cornish ham & mature cheddar in toasted sourdough [G, M] (with or without caramelised onion chutney [G, Su])
- halloumi: griddled halloumi, chilli jam, roasted red pepper, spinach in toasted sourdough [G,, M]

#### comes with:

- house salad, or
- super-salad (see bottom right) +5.20

#### TOASTED MAX'S BAGEL

10.50

- pastrami, emmental, gherkin & mustard mayo in a toasted bagel [G, Su, E, M, Ms] VGA
- brie, cranberry and spinach in a toasted bagel [M, G]

#### comes with:

- house salad, or
- super-salad (see bottom right) +5.20

#### NEW! ALPINE POTATOES $\lor$

7.00

Cornish potatoes, sprinkled with smoked seasalt and oozing with two melted Swiss cheeses and cheddar.

add chorizo crumb & gherkin +75p each. [Ms, Su] add smokey beans +4.80 [Su] add super-salad (see below) +5.20

#### THIS MONTH'S SUPER-SALADS

#### roasted butternut & black bean salad GF,VGA

butternut squash and carrot, roasted with thyme and maple syrup, with black beans, red onion and parsley and topped with feta and dressed with a citrus vinaigrette [Ms].

#### house slaw GF, VG

our amazing house slaw with capers, spring onion, sugar snaps & radish  $[{\rm Ms}, {\rm Su}]$ 

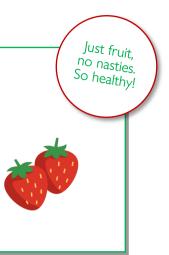
Main (choose up to 2) 9.00 Side (choose up to 2) 5.20

If you have any allergies or intolerances, please let us know. Although we take great care, items are made in an environment that uses peanuts and other allergens. Allergens are shown in red. C = celery, E = egg, G = gluten, M = milk, Ms = mustard, N = nuts, PN = peanuts, Ss = sesame, Su = sulphites, Sy = Soya. 2025-10-04

# **COLD DRINKS**

#### **REAL FRUIT SMOOTHIES** with apple juice

- the pink one: strawberry & banana
- the yellow one: pineapple, papaya & mango
- the purple one: acai, strawberry, blueberry & mango
- the green one: kale, lemongrass, banana, mango



#### JUICE & WATER

really good orange juice with bits 4.00 cloudy apple juice 3.80 Innocent smoothie (kids' carton) 2.30 Cawston press juice (kids' carton) 2.00 Westcountry Spring water 1.50 / 3.00

ICED COFFEE & TEA

See the 'coffee & hot drinks' page.

#### **FIZZY**

4.90

Jack's amazing local kombucha 4.60 Luscombe elderflower bubbly 3.80 Luscombe ginger beer 3.80 Fentiman's cola 3.80 Fentiman's rose lemonade 3.60 San Pellegrino limonata (can) 3.30 Cornish Orchards sparkling apple (can) 3.30 Cornish Orchards apple & rhubarb (can) 3.30

# ALCOHOL

BEER, LAGER & CIDER Harbour Arctic Sky IPA, 330ml, 4.8% [B, G] 5.50 Harbour Single Fin Lager, 330ml, 4.8% [B, G] 5.50 Cornish Orchards cider, 500ml, 5% [Su] 6.00

## WINE & BUBBLY

#### Glass

# La Vieille Ferme red, white or rosé, 200ml8.00Maschio extra dry Prosecco, 187ml [Su]6.50Mimosa (prosecco & orange juice)7.00

These are good quality table wines, no cheap plonk here!

#### Bottles (750ml)

Maschio extra dry Prosecco [Su] 19.00

Bread & Butter pinot noir : very quaffable red 25.00 Bread & Butter cabernet sauvignon : rich, fruity red 25.00 (from Napa Valley, this happens to share our name and – and be very drinkable!) Baron de Guers Picpoul de Pinet [Su] white 22.00

# COFFEE & HOT DRINKS

#### COFFEE

#### a double-shot of Origin Resolute or decaf.

flat white [M] 3.40 latte / cappuccino [M] 3.50 flat eric (our flat white americano cross) [M] 3.40 americano 3.00 espresso 2.50 cortado [M] 3.20 macchiato [M] 2.60 mocha [M] 4.20

iced americano 3.00 iced latte [M] 3.50 iced mocha [M] 4.00

extra shot of coffee 60p add a single shot of Baileys[M] 3.00 syrup: vanilla / hazelnut / caramel / chai 70p

#### MORE HOT DRINKS

Origin hot chocolate [M] 3.60 kids' hot chocolate [M] 3.20 turmeric latte [M] 3.60 chai latte [M] 3.50 babycino [M] 1.70 add squirty cream [M] 50p add marshmallows 50p add a single shot of Baileys[M] 3.00



#### Extra hot? Extra large? One shot?

However you like your coffee, just let us know.



We are proud to use Origin coffee. This multiple awardwinning Cornish roastery is renowned across the coffee world for the quality of their product. Their ethical approach goes beyond fair trade to source coffee directly from the coffee farmers, for a more supportive relationship for the farmers and their families. We have regular top-up training from Origin to make sure the coffee we serve is just the way it should be. We hope you enjoy it...

#### TEA

Clipper English breakfast Clipper English breakfast decaf Clipper Earl Grey Clipper green Clipper three mint Clipper chamomile Clipper lemon & ginger Pukka chai Clipper red berry & hibiscus Canton rooibos

large mug 2.60 pot for one 4.00 pot for two 4.80

If you have any allergies or intolerances, please let us know. Although we take great care, items are made in an environment that uses peanuts and other allergens. Allergens are shown in red. C = celery, E = egg, G = gluten, M = milk, Ms = mustard, N = nuts, PN = peanuts, Ss = sesame, Su = sulphites, Sy = Soya.

# something sweet?

#### **BREAKFAST PASTRIES**

#### cinnamon bun [E, G, M] 4.20

DaBara's very famous cinnamon bun. Flaky on the outside, soft in the middle (not available on Mondays)

#### kouign-amann [G, M] 3.90

From Brittany, these are so simple but oh so delicious. Buttery, sugary pastry with honey – crispy on the outside and soft and gooey on the inside. Life changing. (not available on Mondays)

#### croissant [E, G, M] 3.50

A large, buttery, light-as-a-cloud proper French croissant. Served on its own to dunk in your coffee or hot chocolate, like the French do! (*not available on Mondays*) Add Cornish butter & jam / marmalade 1.50

#### almond croissant [E, G, M, N] 3.90

Made by proper French patisserie chefs, these croissants are filled with the perfect almondy gooey frangipane. (not available on Mondays)

#### **pain au raisin** [E, G, M] 3.80 A classic French pastry made by DaBara bakers!

#### pain au chocolate [E, G, M] 3.80

Also made by DaBara bakers!

## APPLE CRUMBLE

Homemade, delicious and served with either (choose one)

- Cornish clotted cream
- Greek-style yoghurt
- Cornish vanilla ice cream (+ 1.00)

#### 5.50

## CAKES & BAKES

#### double-choc brownie (GF) [E, Sy, M] 4.20

Our famous brownies, made right here, every day. A mouth-watering and generously-sized square with chocolate chips. **Even better warm with a scoop of Cornish ice cream** [M] **2.20** 

#### bread & butter pudding [E, G, M, Sy] 4.60

Bread & butter pudding made with cinnamon buns, pain au chocolate and pain au raisin. Bread & butter but better! Add a dollop of Greek-style yoghurt [M] 1.00 Add a dollop of berry compote 1.00

#### today's house muffin (DF) [G, E, Sy, Su] 4.20

Made right here every day, fluffy, light and enduringly popular.

#### apricot & ginger flapjack (GF) [M, Su] 4.20

Made with dried apricot and crystallised ginger, oh my these are good. [GF if you can tolerate oats]

## today's house cake 4.60

please ask us

#### house bakewell slice (VG) [G, N] 3.90

Shortcrust pastry base with a layer of raspberry jam and a lovely almondy frangipane, and topped with toasted flaked almonds. *Even better warm with a scoop of local ice cream* [M] +2.20

#### almond & raspberry friande (GF, VG) [N] 3.60

A pretty little cake, densely packed with ground almonds and fresh raspberries and topped with pink icing.

#### lemon & pistachio polenta cake (GF) [E, M, N] 3.90

Fresh-tasting, lemony polenta cake with a pistachio topping.

#### gazillionaire slice (GF, VG, nut free) [Sy] 3.90

One of Exploding Bakery's most decadent treats. A layer of oats & dates topped with caramel and finished with dark chocolate.

## **CORNISH ICE CREAM**

A tub of Callestick's amazing Cornish clotted cream vanilla ice cream: • Ask for flavours 3.60

If you have any allergies or intolerances, please let us know. Although we take great care, items are made in an environment that uses peanuts and other allergens. Allergens are shown in red. C = celery, E = egg, G = gluten, M = milk, Ms = mustard, N = nuts, PN = peanuts, Ss = sesame, Su = sulphites, Sy = Soya.

# JUST FOR THE KIDS

- Single, fluffy American pancake GFA, VGA, [G, E, M] 6.50 with either
  - caramel, banana & choc chips [M, Sy]
    - or
  - blueberries, strawberries & maple syrup

(last orders for pancakes M-F 11.45, Sat 12.15, Sun 12.30)

- Bowl of blueberries, strawberries & banana4.00
  - Greek yoghurt topped with honey and banana VGA [M] 3.50
  - Heinz beans on white toast GFA [G] 5.00
    - Half a cheddar toastie GFA [G, M] 4.00
  - Toast GFA [G] with jam / honey / marmite / Nutella [N, M. Sy] / Philadelphia [M] 3.00
    - Vanilla ice cream VGA [M] with chocolate powder sprinkle [Sy] 2.50
      - Banana 60p