drinks specials

lattes

biscoff latte
served hot or cold, with whipped cream, biscoff drizzle, and a biscoff biscuit

strawberry shortcake iced latte
served with whipped cream, dried strawberries, and shortcake pieces

strawberry shortcake iced matcha
served with a strawberry cold foam, dried strawberries, and shortcake pieces

white chocolate and pistachio iced latte
served with whipped cream, pistachio sauce, and white chocolate

£5.45 each

matcha £4.45
cold whisked ceremonial sweet and grassy matcha. served hot or cold

> add syrup (+80p)
> add s.f. syrup (+70p)

please make your server aware of any allergies when ordering

cold drinks

strawberry and lime sparkler
topped up with your choice of either lemonade or sparkling water

peach iced tea
served with lemon and mint sprigs

pineapple passion cooler
vanilla and passionfruit topped up with pineapple juice and lemonade

£3.95 each

fentimans lemon and ginger botanical boost

fentimans cherry and blood orange botanical boost

fentimans rhubarb lemonade

£3.80 each

extras

> alternative milk (+30p)
> semi skimmed (free)
> decaf (free)
> extra shot (+70p)

Eden
TEAROOM & GALLERIES

EDEN TEA MENU
All teas served in a teapot for one
Sustainably sourced loose leaf tea from Melbourne, Australia £3.90

BLACK TEA

ENGLISH BREAKFAST - A traditional blend of Sri Lankan broken leaf teas that produces a coppery liquor and an assertive aroma (decaf version available)
MELBOURNE BREAKFAST - Indulge and sip a smooth blend of bold, malty black tea and rich velvety vanilla
NEW YORK BREAKFAST - A full bodied black tea boasting the taste of hot pancakes, inspired by the perfect *New York Moment*
CHAI - Complex, spicy, and incredibly tasty! A signature and unique chai blend
EARL GREY - A Sri Lankan tea combined with the citrus delights of bergamot, generating an elegant and balanced full flavoured cup
FRENCH EARL GREY - An oh-so-fruity French twist in a medium bodied black tea base, with pretty petals and notes of fruit in a refined infusion
MORNING SUNSHINE - A harmonious mix of Assam, Darjeeling and Rwandan black teas that creates a robust malty blend with notes of muscatels and mellow fruit

GREEN TEAS

CHINA JASMINE - A blend of green tea and jasmine that produces a light-yellow infusion with a delicate jasmine scent
GORGEOUS GEISHA - Sencha green tea combined with flavours of strawberries and cream
GREEN ROSE - A vibrant green tea that is blended with rose petals and tropical fruits for a bold taste sensation

HERBAL AND FRUIT TISANES

FRUITALICIOUS - A tantalising mix of cranberries, blueberries, dragon fruit, and goji berries
JUST CHAMOMILE - A fragrant infusion of golden chamomile flowers
JUST PEPPERMINT- A bright and golden-green infusion with a powerful aroma, and a sensationally minty, sweet and smooth taste
LEMONGRASS AND GINGER - A hint of zest paired with spicy bright lemongrass that gives a refreshing sensation
PACKS A PEACH - A sweet brew of peach, papaya, apple, and roasted chicory that creates a soft combo that really packs a peach!
PUMPING POMEGRANATE - The essence of the Grand Bazaar, Istanbul. A sweet, tangy, and mystical flavour that will take you on a flavour journey
RED ROOIBOS - Packed with earthy tones and complex honeyed notes that create a smooth astringency
SLEEP TIGHT - A dreamy blend of lemon balm, lavender, jasmine and rose that creates a glorious aroma and a delicate sweet flavour
TUMMY TEA - A blend of peppermint, liquorice root, fennel and marigold petals that delivers a balanced, soothing salvation

COFFEE
Specialty house blend roasted in Liverpool

ESPRESSO	2.70
MACCHIATO	3.20
AMERICANO	3.60
FLAT WHITE	3.80
CAPPUCCINO	3.90
LATTE (available hot or iced)	4.20
MOCHA	4.60
HOT CHOCOLATE	4.30
Add marshmallows *(ve marshmallows available)*	0.50
Add cream	0.30
CHAI LATTE	3.80
Add coffee	1.00
EXTRAS	
Extra shot	0.70
Alternative milk - oat or almond	0.30
Syrups - vanilla, caramel, honeycomb, cinnamon, hazelnut	0.80
Sugar free syrups - vanilla, salted caramel	0.70

decaf + semi-skimmed milk available upon request

SOFT DRINKS, BEERS, AND CIDERS

COCA COLA	3.80
DIET COKE	3.30
ORANGE JUICE	3.80
APPLE JUICE	3.80
ROSE LEMONADE	3.80
SPARKLING ELDERFLOWER	3.80
VICTORIAN LEMONADE	3.80
DANDELION AND BURDOCK	3.80
GINGER BEER	3.80
SPARKLING WATER	2.60
STILL WATER	2.60
FRUIT SHOOT	1.85
Summer Fruits	
Orange	
HOUSE IPA	4.50
HOUSE LAGER	4.50
HOUSE CIDER	4.95

WINE

	SMALL	MEDIUM	LARGE	BOTTLE
HOUSE RED	5.80	6.80	7.60	24.95
HOUSE WHITE	5.80	6.80	7.60	24.95
HOUSE ROSE	5.95	6.95	8.25	25.50
PROSECCO	6.50			23.70

Eden
TEAROOM & GALLERIES

LIGHT BITES

FARMHOUSE TOAST (V, VEO, GFO)	3.95
TOASTED TEACAKE (V, VEO)	4.95
TOASTED CRUMPETS (V, VEO)	4.25
LANCASHIRE CHEESE ON TOAST (V, GFO)	6.25
PLAIN, FRUIT, OR CHERRY SCONE (V)	4.95

With butter, clotted cream and strawberry jam

EDEN BRUNCH

EDEN BREAKFAST 12.95
Local pork sausage, bacon, baked beans, field mushroom, farmhouse toast, and a poached egg

GLUTEN FREE EDEN BREAKFAST (GF) 12.95
GF bread with bacon rashers, baked beans, field mushrooms, and poached eggs

EDEN PLANT-BASED BREAKFAST (VE) 12.95
Plant-based sausages, spicy smashed avocado, baked beans, field mushroom, farmhouse toast, and roasted tomato

EGGS YOUR WAY (V, GFO) 8.95
Poached, scrambled, or fried eggs on farmhouse toast with roasted tomato
Add bacon **+2.00**
Add smoked salmon **+4.00**

SAUSAGE BUTTY (VO, VEO) 8.25
On farmhouse bread, either soft or toasted

BACON BUTTY (GFO) 8.25
On farmhouse bread, either soft or toasted

EXTRAS

> Hash Browns (VE, GF)	3.00
> Spicy Smashed Avocado (VE, GF)	2.50
> Beans (VE, GF)	1.50
> Poached Egg (V, GF)	1.50
> Scrambled Egg (V, GF)	2.00
> Bacon (GF)	2.00
> Sausage	2.00
> Vegan Sausage (VE)	2.50
> Halloumi (GF)	3.00

SALT AND PEPPER BEEF BRISKET (GFO) 12.95
Pulled beef on farmhouse toast with a crispy fried egg, chilli, spring onions, and a hot honey sauce

HOT HONEY HALLOUMI (V, GFO) 12.95
On farmhouse toast with spicy smashed avocado and a hot honey sauce

EGGS FLORENTINE (V, GFO) 10.25
Poached eggs on a toasted muffin with hollandaise sauce and spinach
Add bacon **+2.00**
Add smoked salmon **+3.50**

FILLET OF SALMON ON CRUMPETS (GFO) 18.95
Pan fried salmon fillet on two crumpets with poached egg, asparagus, and hollandaise sauce

V = Vegetarian
VO = Vegetarian Option Available (please ask)
VE = Vegan
VEO = Vegan Option Available (please ask)
GF = Gluten Free
GFO = Gluten Free Option Available (please ask)

CLASSIC FRENCH TOAST (V) 9.25
Toasted brioche served with a winter berry compote and blueberry syrup

AMERICAN STYLE PANCAKES (V) 9.25
Served with a winter berry compote and blueberry syrup

HOT BELGIAN WAFFLES (V) 9.25
Served with a winter berry compote and blueberry syrup

EXTRAS

Maple Syrup (V)	1.50
Clotted Cream (V)	1.50
Bacon (GF)	2.00
Chicken	3.00

SANDWICHES

served either cold or toasted on white or brown farmhouse bread. all garnished with a mixed leaf salad and local crisps

EDEN CLUB (GFO) 11.25
Chicken, bacon, mayonnaise, baby gem, and tomato

BLT (GFO) 10.25
Bacon, baby gem, tomato, mayonnaise

LANCASHIRE CHEESE AND TOMATO CHUTNEY (V, GFO) 9.75

TUNA LEMON MAYO AND ROCKET (GFO) 10.25

ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GFO) 10.25

ROASTED CHICKPEA, BEETROOT TZATZIKI, AND BABY GEM (V, VEO, GFO) 9.95

Eden
TEAROOM & GALLERIES

SALADS

ROASTED BUTTERNUT SQUASH AND SWEET POTATO SALAD (V, VEO, GF) — **13.95**
With wilted spinach, toasted pumpkin seeds, mixed leaves, local honey, and a mustard dressing

CLASSIC CAESAR SALAD (V, GFO) — **10.95**
Baby gem, croutons, caesar dressing, and parmesan shavings
Add chicken **+3.00** / Add bacon **+2.00**

JACKET POTATOES served with a mixed leaf salad, and coleslaw

BBQ BEEF BRISKET (GF) — **12.95**
Melted cheese, pulled beef brisket, bourbon BBQ sauce, and crispy onions

LANCASHIRE CHEESE AND BAKED BEANS (GF, V, VEO) — **9.95**

TUNA LEMON MAYO AND ROCKET (GF) — **10.95**

GOATS CHEESE, AVOCADO, AND BEETROOT (GF, V, VEO) — **9.95**

ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GF) — **11.25**

SEASONAL SPECIALS

SOUP OF THE DAY (VE, GFO) — **7.25**
Served with either white or brown farmhouse bread

EDEN NACHOS (V, VEO, GF) — **10.95**
Tortilla chips, spicy guacamole, onion, peppers, sour cream, jalapeños, tomato salsa, grated cheddar, and beans
Add pulled beef brisket **+3.50**

LANCASHIRE CHEESE AND REAL ALE RAREBIT — **10.25**
Served toasted with Lancashire sauce, mixed leaf salad, and tomato salsa
Add bacon **+2.00**

EDEN CHEESEBURGER — **16.95**
Prime homemade beef burger on a toasted brioche bun with cheddar cheese, mixed leaf salad, coleslaw, burger sauce, and wedges
Upgrade your wedges *(dirty wedges, salt & pepper, truffle & parmesan)* **+1.50** / Add bacon **+2.00**

HOT HONEY GLAZED HALLOUMI BURGER (V) — **16.95**
Hot honey glazed halloumi burger on a toasted brioche bun with baby gem, spicy guacamole, and tomato salsa. Served with salt & pepper wedges and a side of coleslaw

COTTAGE PIE (GF) — **16.95**
Slowly braised mince beef with carrot and onions in a rich red wine sauce. Topped with cheddar and pickled red cabbage

CROQUE MONSIEUR — **15.95**
With sliced ham, melted cheese, and mustard mayo. Served with a mixed leaf salad and local crisps

SIDES

WEDGES — **5.25**
Dirty Wedges - topped with cheese, bacon, and sriracha mayonnaise (GF, VO)
Salt & Pepper - topped with chilli and spring onion (GF, VE)
Truffle & Parmesan (GF, V)

GARLIC BREAD (V) — **3.40**
Add cheese **+1.00**
Add sliced tomato **+1.00**

If you have any food allergies or dietary requirements, please inform a member of our team who will be happy to advise you on a safe choice. Please be aware that while we take every precaution to minimise risk, we cannot guarantee that menu items will be entirely free from certain allergens due to the presence of allergens on our premises and 'may contain' warnings on some ingredients.

Eden
KIDS MENU

TO DRINK

fruit shoot — £1.85
ORANGE, SUMMER FRUITS, OR APPLE AND BLACKCURRANT

babyccino — £2.40
ADD CREAM (+50P), ADD MARSHAMALLOWS (+30P)

baby hot chocolate — £3.40
ADD CREAM (+50P), ADD MARSHAMALLOWS (+30P)

kids biscoff hot chocolate — £4.20
WITH WHIPPED CREAM, BISCOFF DRIZZLE, AND BISCUIT

KIDS BREAKFAST (VEO, GFO)
Toasted muffin, sausage, baked beans, and a poached egg

CHEESE TOASTIE (V, GFO)
Creamy Lancashire cheese, toasted farmhouse bread, mixed leaf salad, and local crisps

EDEN CHEESEBURGER
Homemade beef burger with Lancashire cheese in a toasted brioche bun, with mixed leaf salad and local crisps

SAUSAGE AND MASH (VEO)
Served with mashed potato and beans

PANCAKES
American style pancakes with chocolate sauce, mini marshmallows, and hundreds & thousands

all dishes £4.95
menu available for children only

V = VEGETARIAN
VEO = VEGAN OPTION
GF = GLUTEN FREE
GFO = GLUTEN FREE OPTION