

# 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

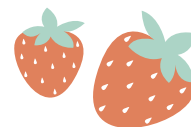
£3.80 each

### 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 £3.95

### 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
CORTADO	3.40
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 ( <i>ve marshmallows available</i> )	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	3.90
DIET COKE	3.50
ORANGE JUICE	3.90
APPLE JUICE	3.90
ROSE LEMONADE	3.90
SPARKLING ELDERFLOWER	3.90
VICTORIAN LEMONADE	3.90
DANDELION AND BURDOCK	3.90
GINGER BEER	3.90
SPARKLING WATER	2.60
STILL WATER	2.60
FRUIT SHOOT	2.50
Summer Fruits / Orange / Apple and Blackcurrant	
MORRETTI	4.50
ASAHI	4.50
BULMERS CIDER	5.95

## 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	25.95
PROSECCO	6.80			26.95





# Eden

TEAROOM & GALLERIES

## LIGHT BITES

<b>FARMHOUSE TOAST (V, VEO, GFO)</b>	4.15	<b>LANCASHIRE CHEESE ON TOAST (V, GFO)</b>	6.50
<b>TOASTED TEACAKE (V, VEO)</b>	5.25	<b>PLAIN, FRUIT, OR CHERRY SCONE (V)</b>	5.25
<b>TOASTED CRUMPETS (V, VEO)</b>	4.50	With butter, clotted cream and strawberry jam	

## EDEN BRUNCH

<b>EDEN BREAKFAST</b>	13.60
Local pork sausage, bacon, baked beans, field mushroom, farmhouse toast, and a poached egg	
<b>GLUTEN FREE EDEN BREAKFAST (GF)</b>	13.60
GF bread with bacon rashers, baked beans, field mushrooms, and poached eggs	
<b>EDEN PLANT-BASED BREAKFAST (VE)</b>	13.60
Plant-based sausages, spicy smashed avocado, baked beans, field mushroom, farmhouse toast, and roasted tomato	
<b>EGGS YOUR WAY (V, GFO)</b>	9.95
Poached, scrambled, or fried eggs on farmhouse toast with roasted tomato	
Add bacon <b>+2.20</b>	
Add smoked salmon <b>+3.50</b>	
<b>SAUSAGE BUTTY (VO, VEO)</b>	8.75
On toasted brioche	
<b>BACON BUTTY (GFO)</b>	8.75
On toasted brioche	

### EXTRAS

> Hash Browns (VE, GF)	3.25
> Spicy Smashed Avocado (VE, GF)	2.95
> Beans (VE, GF)	1.50
> Poached Egg (V, GF)	1.50
> Scrambled Egg (V, GF)	2.00
> Bacon (GF)	2.20
> Sausage	2.20
> Vegan Sausage (VE)	2.50
> Halloumi (GF)	3.00

<b>SALT AND PEPPER BEEF BRISKET (GFO)</b>	13.60
Pulled beef on farmhouse toast with a crispy fried egg, chilli, spring onions, and a hot honey sauce	
<b>HOT HONEY HALLOUMI (V, GFO)</b>	13.60
On farmhouse toast with spicy smashed avocado and a hot honey sauce	
<b>EGGS FLORENTINE (V, GFO)</b>	10.95
Poached eggs on a toasted muffin with hollandaise sauce and spinach	
Add bacon <b>+2.20</b>	
Add smoked salmon <b>+3.50</b>	
<b>FILLET OF SALMON ON CRUMPETS (GFO)</b>	18.95
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)

<b>CLASSIC FRENCH TOAST (V)</b>	9.95
Toasted brioche served with a seasonal berry compote and blueberry syrup	
<b>AMERICAN STYLE PANCAKES (V)</b>	9.95
Served with a seasonal berry compote and blueberry syrup	
<b>HOT BELGIAN WAFFLES (V)</b>	9.95
Served with a seasonal berry compote and blueberry syrup	

### EXTRAS

Maple Syrup (V)	2.00
Clotted Cream (V)	2.00
Bacon (GF)	2.20
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

<b>EDEN CLUB (GFO)</b>	11.95
Chicken, bacon, mayonnaise, baby gem, and tomato	
<b>BLT (GFO)</b>	10.95
Bacon, baby gem, tomato, mayonnaise	
<b>LANCASHIRE CHEESE AND TOMATO CHUTNEY (V, GFO)</b>	10.25
<b>TUNA LEMON MAYO AND ROCKET (GFO)</b>	10.85
<b>ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GFO)</b>	10.85

## SALADS

<b>BEETROOT, GOATS CHEESE AND WALNUT SALAD (V, GFO)</b>	14.95
A herby salad with browned butter croutons and a pomegranate & balsamic dressing	
<b>CLASSIC CAESAR SALAD (V, GFO)</b>	11.50
Baby gem, croutons, caesar dressing, and parmesan shavings	
Add chicken +3.00 / Add bacon +2.20	
<b>MEDITERRANEAN VEGETABLE TART (VE)</b>	14.95
Served with a herby salad, toasted pine nuts, and a basil dressing	

## JACKET POTATOES served with a mixed leaf salad, and coleslaw

<b>BBQ BEEF BRISKET (GF)</b>	13.60
Melted cheese, pulled beef brisket, bourbon BBQ sauce, and crispy onions	
<b>LANCASHIRE CHEESE AND BAKED BEANS (GF, V, VEO)</b>	10.95
<b>TUNA LEMON MAYO AND ROCKET (GF)</b>	11.50
<b>TWICE-BAKED COTTAGE CHEESE WITH CHIVES (GF, V)</b>	10.95
<b>ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GF)</b>	11.95

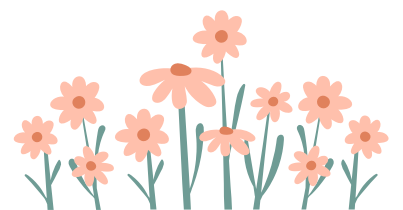
## SEASONAL SPECIALS

<b>SOUP OF THE DAY (VE, GFO)</b>	7.60
Served with either white or brown farmhouse bread	
<b>EDEN NACHOS (V, VEO, GF)</b>	11.25
Tortilla chips, spicy guacamole, onion, peppers, sour cream, jalapeños, tomato salsa, grated cheddar, and beans	
Add pulled beef brisket +3.50	
<b>LANCASHIRE SAUCE AND REAL ALE RAREBIT</b>	10.95
Served toasted with mixed leaf salad, and tomato salsa	
Add bacon +2.20	
<b>EDEN CHEESEBURGER</b>	17.95
Prime homemade beef burger on a toasted brioche bun with cheddar cheese, mixed leaf salad, coleslaw, burger sauce, and wedges	
Upgrade your wedges ( <i>dirty wedges, salt &amp; pepper, truffle &amp; parmesan</i> ) +1.50 / Add bacon +2.20	
<b>HOT HONEY-GLAZED HALLOUMI BURGER (V)</b>	17.95
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	
<b>SPICY CHICKEN TACO</b>	15.95
With baby gem, mango salsa, a spicy chamoy sauce, and cajun wedges	
<b>MEDITERRANEAN HALLOUMI TOASTIE (V)</b>	15.95
Avocado, sun blush tomatoes, mayo, and grilled halloumi on toasted sourdough. Served with a mixed leaf salad and local crisps	
<b>SWEET MANGO CHICKEN CURRY</b>	15.95
Served with pilau rice and toasted chapati bread	

## SIDES

<b>WEDGES</b>	6.25
<b>Dirty Wedges</b> - topped with cheese, bacon, and sriracha mayonnaise (GF, VO)	
<b>Salt &amp; Pepper</b> - topped with chilli and spring onion (GF, VE)	
<b>Truffle &amp; Parmesan (GF, V)</b>	
<b>GARLIC BREAD (V)</b>	3.95
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 <i>ORANGE, SUMMER FRUITS, OR APPLE AND BLACKCURRANT</i>	£1.85
babyccino <i>ADD CREAM (+50P), ADD MARSHMALLOWS (+30P)</i>	£2.40
baby hot chocolate <i>ADD CREAM (+50P), ADD MARSHMALLOWS (+30P)</i>	£3.40
kids biscoff hot chocolate <i>WITH WHIPPED CREAM, BISCOFF DRIZZLE, AND BISCUIT</i>	£4.20

### KIDS BREAKFAST (VEO, GFO)

Toasted muffin, sausage, baked beans, and a poached egg  
£7.25

### CHEESE TOASTIE (V, GFO)

Creamy Lancashire cheese, toasted farmhouse bread, mixed leaf salad, and local crisps  
£6.95

### EDEN CHEESEBURGER

Homemade beef burger with Lancashire cheese in a toasted brioche bun, with mixed leaf salad and local crisps  
£6.95

### GRILLED CHICKEN

Served with wedges and beans  
£7.25

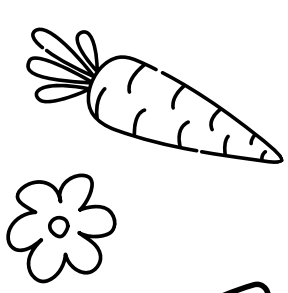
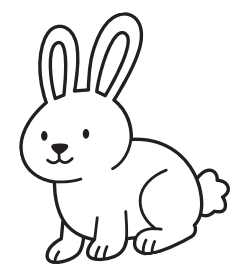
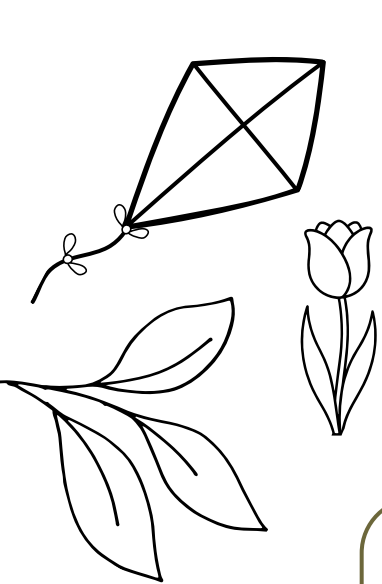
### PANCAKES

American style pancakes with chocolate sauce, mini marshmallows, and hundreds & thousands  
£6

menu available for children only

V = VEGETARIAN  
GF = GLUTEN FREE

VEO = VEGAN OPTION  
GFO = GLUTEN FREE OPTION



# EDEN

