



drinks specials

gingerbread latte

£5.45

served either hot or iced, with whipped cream
and a mini gingerbread man

cinnamon banana bread

£5.95

available as an iced latte or iced matcha with homemade
caramelised banana bread syrup. finished with chocolate
cold foam.

spiced cranberry refresher

£3.95

cranberry juice with orange and cinnamon. topped
with your choice of sparkling water or lemonade

s'mores cappuccino

£4.95

served with whipped cream and toasted marshmallows
(vegan marshmallows available)

after eight hot chocolate

£5.45

served with whipped cream, and an after eight

salted maple dark choc mocha

£5.95

rich dark chocolate and espresso with sweet maple
syrup and a hint of sea salt

london fog

£5.45

your choice of hand-whisked ceremonial matcha or
creamy latte, both crafted with our homemade earl grey
syrup made from T2 tea leaves

spiced apple warmer

£3.50

a subtle blend of spices and apple, brewed in water

*alternative milk - oat or almond +30p
decaf and semi-skimmed milk available upon request*



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

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 (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

MATCHA

FIRST FLUSH, SINGLE ORIGIN HAND-WHISKED	4.45
MATCHA SERVED HOT OR ICED	
Syrups - blackberry, pomegranate, raspberry, cherry	0.80

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
RHUBARB LEMONADE	3.90
DANDELION AND BURDOCK	3.90
GINGER BEER	3.90
LEMON AND GINGER	3.90
CHERRY AND BLOOD ORANGE	3.90
SPARKLING WATER	2.60
STILL WATER	2.60
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

LIGHT BITES

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

EDEN BRUNCH

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

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

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

CLASSIC FRENCH TOAST (V)	9.95
Toasted brioche served with a seasonal berry compote and blueberry syrup	
AMERICAN STYLE PANCAKES (V)	9.95
Served with a seasonal berry compote and blueberry syrup	
HOT BELGIAN WAFFLES (V)	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 (GF)	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)	11.95
Chicken, bacon, mayonnaise, baby gem, and tomato	
BLT (GFO)	10.95
Bacon, baby gem, tomato, mayonnaise	
LANCASHIRE CHEESE AND TOMATO CHUTNEY (V, GFO)	10.25
TUNA LEMON MAYO AND ROCKET (GFO)	10.85
ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GFO)	10.85

SALADS

RED PEPPER AND GOATS CHEESE TART (V)	14.95
Served with a mixed leaf salad, rocket pesto, and herb croutons	
CLASSIC CAESAR SALAD (V, GFO)	11.50
Baby gem, croutons, caesar dressing, and parmesan shavings Add chicken +3.00 / Add bacon +2.20	
ROASTED WINTER VEGETABLE SALAD (V, GFO)	14.95
Hot honey roasted carrots, squash, and beetroot tossed in a mixed leaf salad with toasted pistachios, medjool dates, and a hot honey dressing	

JACKET POTATOES served with a mixed leaf salad, and coleslaw

BBQ BEEF BRISKET (GF)	13.60
Melted cheese, pulled beef brisket, bourbon BBQ sauce, and crispy onions	
LANCASHIRE CHEESE AND BAKED BEANS (GF, V, VEO)	10.95
TUNA LEMON MAYO AND ROCKET (GF)	11.50
GOATS CHEESE, AVOCADO, AND BEETROOT (GF, V, VEO)	10.95
ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GF)	11.95

WINTER WARMERS

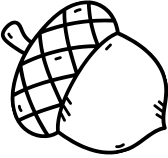
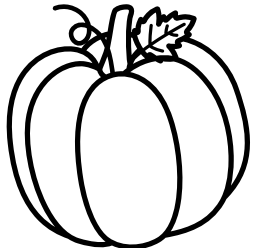
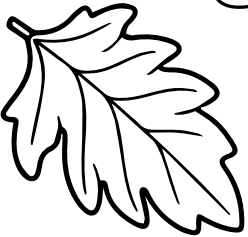
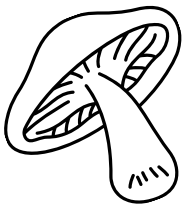
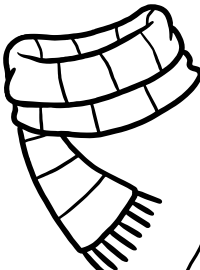
SOUP OF THE DAY (VE, GFO)	7.60
Served with either white or brown farmhouse bread	
EDEN NACHOS (V, VEO, GF)	11.25
Tortilla chips, spicy guacamole, onion, peppers, sour cream, jalapeños, tomato salsa, grated cheddar, and beans Add pulled beef brisket +3.50	
LANCASHIRE SAUCE AND REAL ALE RAREBIT	10.95
Served toasted with mixed leaf salad, and tomato salsa Add bacon +2.20	
EDEN CHEESEBURGER	17.95
Prime homemade beef burger on a toasted brioche bun with baby gem, burger sauce, and melted cheddar cheese. Served with a mixed leaf salad, wedges, and a side of coleslaw Upgrade your wedges (<i>dirty wedges, salt & pepper, truffle & parmesan</i>) +1.50 / Add bacon +2.20	
HOT HONEY-GLAZED HALLOUMI BURGER (V)	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	
COTTAGE PIE (GF)	15.95
Prime British beef cooked in a rich red wine gravy, topped with cheddar cheese mashed potato and crispy onions. Served with pickled red cabbage	
CRISPY SHREDDED DUCK BAU BUN	16.95
Hoisin marinated duck with spring onion and cucumber. Served with salt & pepper wedges	
MURGH MAKHANI CHICKEN CURRY (GFO)	15.95
A mild creamy tomato and butter curry served with pilau rice and toasted chapati bread	

SIDES

WEDGES	6.25
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)	3.95
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	£1.85
ORANGE, SUMMER FRUITS, OR APPLE AND BLACKCURRANT	
babyccino	£2.40
ADD CREAM (+50P), ADD MARSHMALLOWS (+30P)	
baby hot chocolate	£3.40
ADD CREAM (+50P), ADD MARSHMALLOWS (+30P)	
kids s'mores chocolate	£4.20
TOASTED MARSHMALLOW SYRUP WITH WHIPPED CREAM AND TOASTED MARSHMALLOWS	

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

