



## EDEN TEA MENU All teas served in a teapot for one

Sustainably sourced loose leaf tea from Melbourne, Australia £3.75

## **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

**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

## specialty blend roasted in Liverpool **COFFEE**

ESPRESSO	2.70
MACCHIATO	3.20
AMERICANO	3.50
FLAT WHITE	3.70
CAPPUCCINO	3.80
LATTE (available hot or iced)	4.10
MOCHA	4.50
HOT CHOCOLATE	4.20
Add marshmallows	0.50
Add cream	0.30
CHAI LATTE	3.70
Add coffee	1.00
EXTRAS	
Extra shot	0.70
Alternative milk - oat or almond	0.30
Syrups - vanilla, caramel, hazelnut, cinnamon	0.80
Sugar free syrups - vanilla, salted caramel,	
gingerbread, honeycomb	0.70

decaf + semi-skimmed milk available upon request

COCA COLA	3.70
DIET COKE	3.30
ORANGE JUICE	3.70
APPLE JUICE	3.70
ROSE LEMONADE	3.70
SPARKLING ELDERFLOWER	3.70
VICTORIAN LEMONADE	3.70
DANDELION AND BURDOCK	3.70
SPARKLING WATER	2.50
STILL WATER	2.50
FRUIT SHOOT	1.65
Summer Fruits	
Orange	
BREWDOG PUNK IPA	4.30
BREWDOG LOST LAGER	4.30
HOUSE CIDER	4.95

WINE	SMALL	MEDIUM	LARGE	BOTTLE
HOUSE RED	5.70	6.70	7.50	23.95
HOUSE WHITE	5.70	6.70	7.50	23.95
HOUSE ROSE	5.95	6.95	8.25	24.50
PROSECCO	6.50			23.50







# **LIGHT BITES**

FARMHOUSE TOAST (V, VEO, GFO)	3.85	LANCASHIRE CHEESE ON TOAST (V, GFO)	5.95
TOASTED TEACAKE (V, VEO)	3.95	PLAIN, FRUIT, OR CHERRY SCONE (V)	4.95
TOASTED CRUMPETS (V, VEO)	3.95	With butter, clotted cream and strawberry jam	

16.75

EDEN BREAKFAST	11.95	
Local pork sausage, bacon, baked beans, field mushroom, farmhouse toast, poached egg, and hash browns		EXTR
GLUTEN FREE EDEN BREAKFAST (GF)  GF bread with bacon rashers, baked beans, field mushroom, and poached eggs	11.95	
EDEN PLANT-BASED BREAKFAST (VE) Plant-based sausages, spicy smashed avocado, baked beans, field mushroom, farmhouse toast, and roasted tomato	11.95	
SCRAMBLED EGG ON TOAST (V) Scrambled egg on farmhouse toast with roasted tomato Add bacon +2.00	8.25	
Add smoked salmon +3.50  SAUSAGE OR BACON BUTTIE (VO, VEO)  Make it sausage and bacon +2.00	7.95	

SALT AND PEPPER BEEF BRISKET (GFO)	12.50
Pulled beef on farmhouse toast with a crispy fried egg, chilli, and spring onions	
EGGS FLORENTINE (V, GFO)	
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) Pan fried salmon fillet on two crumpets with poached eggs, asparagus,

and hollandaise sauce

CLASSIC FRENCH TOAST (V)	8.85
Served with stewed seasonal fruit and blueberry syrup	
AMERICAN STYLE PANCAKES (V, VEO)	8.95
Served with stewed seasonal fruit and blueberry syrup	
HOT BELGIAN WAFFLES (V)	8.95
Served with stewed seasonal fruit, blueberry syrup, and clotted cream	
Add chicken <b>+2.50</b>	
Add bacon <b>+2.00</b>	

EDEN CLUB (GFO)	10.95
Chicken, bacon, mayonnaise, baby gem, and tomato	
BLT (GFO)	9.95
Bacon, baby gem, tomato, mayonnaise	
LANCASHIRE CHEESE AND TOMATO CHUTNEY (V, GFO)	9.25
TUNA MAYO AND SPRING ONION (GFO)	9.95
MOZZARELLA, ROASTED RED PEPPER AND ROCKET PESTO (V, VEO, GFO)	9.95

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)



TEAROOM & GALLERIES	
SALADS	
BLACKBERRY AND GOATS CHEESE SALAD (V, GF) Served with mixed leaves, sweet mustard dressing, and pistachios CLASSIC CAESAR SALAD (V, GFO)	13.95 10.95
Baby gem, croutons, caesar dressing, and parmesan shavings Add chicken +2.50 / Add bacon +2.00 HOT HONEY AND HALLOUMI SALAD (V) Served with couscous, mixed leaves, grilled orange, and tzatziki LEBANESE FATTOUSH SALAD (VE, GFO)	13.95 12.95
Sumac roasted chickpeas, mint and lime dressing, baby gem, tomatoes, spring onion, and pitta bread croutons	
JACKET POTATOES served with a mixed leaf salad, and coleslaw	
LANCASHIRE CHEESE AND BAKED BEANS (GF, V, VEO)	8.95
TUNA MAYO AND SPRING ONION (GF)	9.95
SALT AND PEPPER BEEF BRISKET (GF)	9.95
GOATS CHEESE, AVOCADO, AND BEETROOT (GF, V, VEO)	9.95
ATLANTIC PRAWNS IN A PUNCHY MARIE ROSE SAUCE (GF)	10.95
SUMMER SPECIALS	
SOUP OF THE DAY (VE, GFO) Served with either white or brown farmhouse bread	6.50
EDEN NACHOS (V, VEO, GF)  Tortilla chips, guacamole, onion, peppers, sour cream, jalapeños, tomato salsa, grated cheddar, and beans	10.95
LANCASHIRE CHEESE AND REAL ALE RAREBIT  Served toasted with Lancashire sauce, mixed leaf salad, and tomato salsa	9.95
Add bacon +2.00  EDEN CHEESEBURGER (VO, VEO)  Prime homemade beef burger on a toasted brioche bun with Lancashire cheese, mixed leaf salad, coleslaw, and wedges	15.95
Upgrade your wedges (dirty wedges, salt & pepper, truffle & parmesan) +1.50 CHILLI CHICKEN TACO	14.95
With baby gem, an orange & sesame glaze, Gochujang mayonnaise, and salt & pepper wedges  PULLED BEEF BAU BUN  With the second of	14.95
With Asian slaw, peanuts, sriracha mayonnaise, and salt & pepper wedges  BEEF STRIPLOIN SOURDOUGH TOASTIE	14.95
Striploin of beef on locally made sourdough, with caramelised onions and mature cheddar  CHICKEN PIE IN A CUP	15.95
Chicken fillet cooked in a creamy white wine sauce, with smoked bacon and leeks. Served with mashed potato, and seasonal veg	
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	

4.95

HALLOUMI FRIES (V, GF)

Served with tomato chutney