





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,	0.80
hazelnut	
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		MEDIUM	LARGE	BOTTLE
HOUSE RED	5.80	6.80	7.60	24.95
HOUSE WHITE HOUSE ROSE	5.80 5.95	6.80 6.95	7.60 8.25	24.95 25.50
PROSECCO	6.50			23.70





### LIGHT BITES

FARMHOUSE TOAST (V, VEO, GFO)	3.95	LANCASHIRE CHEESE ON TOAST (V, GFO)	6.25
TOASTED TEACAKE (V, VEO)	4.95	PLAIN, FRUIT, OR CHERRY SCONE (V)	4.95
TOASTED CRUMPETS (V, VEO)	4.25	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 <b>+2.00</b>	
Add smoked salmon <b>+4.00</b>	
SAUSAGE BUTTY (VO, VEO)	8.25
On farmhouse bread, either soft or toasted	
BACON BUTTY (GFO)	8.25

### **EXTRAS**

- > Hash Browns (VF. 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.

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	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	

V = Vegetarian VO = Vegetarian Option Available (please ask) VF = Vegan

VEO = Vegan Option Available (please ask) GF = Gluten Free

GF = Gluten Free GFO = Gluten Free Option Available (please ask)

Add smoked salmon +3.50

## FILLET OF SALMON ON CRUMPETS (GFO)

On farmhouse bread, either soft or toasted

Pan fried salmon fillet on two crumpets with poached egg, asparagus, and hollandaise sauce

CLASSIC FRENCH TOAST (V)

Add bacon +2.00

9.25

9.25

9.25

18.95

Toasted brioche served with a winter berry compote and blueberry syrup

AMERICAN STYLE PANCAKES (V)

Served with a winter berry compote and blueberry syrup

HOT BELGIAN WAFFLES (V)
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 crisp

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



ROASTED BUTTERNUT SQUASH AND SWEET POTATO SALAD (V, VEO, GF) With wilted spinach, toasted pumpkin seeds, mixed leaves, local honey, and a mustard dressing CLASSIC CAESAR SALAD (V, GFO) Baby gem, croutons, caesar dressing, and parmesan shavings Add chicken +3.00 / Add bacon +2.00	13.95 10.95
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	10.55
LANCASHIRE CHEESE AND REAL ALE RAREBIT	10.25
Served toasted with Lancashire sauce, mixed leaf salad, and tomato salsa	
Add bacon +2.00	16.05
EDEN CHEESEBURGER  Prime homemade beef burger on a toasted brioche bun with cheddar cheese, mixed leaf salad,	16.95
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	
	15.05
CROQUE MONSIEUR	15.95

#### SIDES

WEDGES

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.







# TO DRINK

fruit shoot ORANGE OR SUMMER FRUITS	£1.85
babyccino ADD CREAM (+50P), ADD MARSHAMALLOWS (+30P)	£2.40
baby hot chocolate  ADD CREAM (+50P), ADD MARSHAMALLOWS (+30P)	£3.40
candy cane hot chocolate  MINT SYRUP, WHIPPED CREAM, AND A MINI CANDY CANE	£4.20
Strawberry milk WITH WHIPPED CREAM, SAUCE, AND SPRINKLES	£3.50



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 (VEO)

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

# KNICKERBOCKER GLORY (V. GF)

Vanilla, chocolate, and strawberry ice cream topped with whipped cream, sauce, and sprinkles

> all dishes £4.95 menu available for children only

V = VEGETARIAN

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



