

Drinks List

Hot

Flat White 3.4	Espresso 2.9
Cappuccino 3.2	Americano 3.2
Latte 3.2	Chai 4.0
Cortado 3.4	Mocha 3.6
	Hot Chocolate 3.4
Syrup Shot 0.5	Iced Coffee 4.0

Tea 2.5

English Breakfast, Earl Grey,
Camomile, Fresh Mint Tea, Mao Feng

Soft

Fentimans 2.95	Elderflower Rose Lemonade Ginger Beer Coke/Zero
Frobishers 2.8	Apple juice Orange juice
Mineral Water 1.55	Still/Sparkling

Milkshakes 4.5

Strawberry	Vanilla
Chocolate	Espresso

Boho
Bistro

Wine List

Spritzer

Aperol Spritz	8.0
Aperol, Prosecco, Soda	
Elderflower Spritz	8.0
St Germain elderflower Liqueur, Gin, Prosecco	

Cocktails

Old Fashioned	9.0
Iron Wheel Bourbon, Angostura Bitters, Sugar	
Negroni	9.0
Arboretum Gin, Campari, Vermouth	
Margarita	9.0
Buen Amigo Tequila, Triple Sec, Fresh Lime	
Espresso Martini	9.0
Vodka, Kahlua, Espresso	

Prosecco

Famiglia Botter Prosecco Rose 20cl	6.7
Famiglia Botter Prosecco 20cl	6.5

White Wine

	175ml	Btl
Boulders Beach Sauvignon Blanc	6.0	25.0
SOUTH AFRICA, Refreshingly crisp with aromas of green fig and citrus and hint of lemon grass		
Jarra Wood Chardonnay	6.0	23.5
AUSTRALIA, Fresh and well balanced, fruity flavours of melon and peach. SWA Silver Award		
Macon Villages Chard Caves		35.0

Rose Wine

Sereno Pinot Grigio Blush	5.5	22.0
ITALY, Light fresh strawberry flavours and very easy drinking		

Red Wine

Caramel Recas Pinot Noir		25.0
ROMANIA, Complex aroma of black cherry, raspberry & cinnamon. Medium bodied with dried fruit notes, fresh berries, sweet on palate		
Club de Campo Malbec	5.5	23.0
ARGENTINA, Ruby colour with aromas of redcurrants, cherries, plums and a hint of spice. A fresh fruity wine		
Luna Azul Merlot	5.5	22.0
CHILE, Attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy with flavours of plum, sweet spice and a hint of chocolate		

Beer

Peroni 330 ml	3.5
Lucky Bhudda 330 ml	4.5

Sourdough/Sandwich

Full Breakfast 8.9

Cumberland sausages, Cacklebean poached EGGS, smoked STREAKY BACON, sourdough

Smashed Avocado (v) 8.9 (bacon supplement)

2 Cacklebean Poached Eggs, house Avocado Guacamole, baby leaves

BLT 7.9

Smoked STREAKY BACON, oven baked CURED vine Tomato, Balsamic glazed leaves

Shakshuka 8.8 (V)

Peppers, harissa, Egg, roasted Garlic, oregano

Smoked Salmon 9.5

OAK Smoked, Cream Cheese, Dill, Capers, baby leaves, lemon

Focaccia Salads 8.5

Woodland Mushrooms (V)

Garlic & Rosemary Sautéed Mushrooms, Cream Cheese, olive oil Vinaigrette glazed leaves

Warm Goats Cheese (V)

Roasted Aubergine, Courgette, Peppers
Onion, Pomegranate Glaze

Bruschetta (VGN) 7.9

Vine Tomato, Shallots, Basil, Sea Salt & Black Pepper, Olive oil

Caprese (V) 8.5

Buffalo Mozzarella, heritage tomatoes, basil, balsamic vinaigrette, olive oil

Extras

Bacon 3.4 Avocado 3.4 Poached Eggs 2.8
Mushrooms 3.4 Sourdough 2.8

Belgian Waffles

Stateside 8.5

Smoked STREAKY BACON, 2 Cacklebean eggs, ROCKET, maple syrup vinaigrette

French Waffle Toast (V) (bacon supplement) 8.5

French toast style Belgian waffle, Cacklebean eggs, seasonal fruits, cinnamon sugar, Maple syrup

Grilled Brie & Mushrooms (V) 8.9

Garlic & Rosemary Sautéed Mushrooms, grilled Brie, mango chutney, olive oil Vinaigrette glazed leaves

Bacon & Maple Syrup 7.0

Smoked crispy bacon, maple syrup

Mini Pancakes/Belgium Waffles

Sugar & Lemon 4.8

Nutella & Oreo 6.0

Crumbed Oreo, Nutella, vanilla ice cream

Dutch 6.0

Warm apple, maple syrup, cinnamon sugar, vanilla ice cream

Berries & Fruit 6.0

Seasonal BERRIES & fresh fruits, maple syrup, vanilla ice cream

Vegan & Gluten Free Pancakes/Waffles

Boho
Bistro

Please Order at the counter