

Boho

Bistro

Flat White 3.4
Cappuccino 3.2
Latte 3.2
Cortado 3.4
Double Espresso 2.9
Americano 3.2
Chai 4.0
Mocha 3.6
Hot Chocolate 3.4
Babychino 1.8
Iced Coffee 3.6
Oat Milk/Syrup Shot Available

Tea 2.5

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

Soft Drinks

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

Ice Cream Milkshakes 4.20

STRAWBERRY / CHOCOLATE
VANILLA / ESPRESSO

Beer

Peroni 330 ml 4.0
Lucky Bhudda 330 ml 5.0

White Wine 175 ml Btl
Boulders Beach Sauvignon Blanc
SOUTH AFRICA **6.0 25.0**
Refreshingly crisp with aromas of
green fig and citrus and hint of
lemon grass

Jarraah Wood Chardonnay
AUSTRALIA **6.0 23.5**
Fresh and well balanced, fruity
flavours of melon and peach. SWA
Silver Award

Bello Tramanto Pinot Grigio
ITALY **5.0 19.9**
Generous, well balanced with a rich
fruity aroma and smooth taste

Rose Wine
Sereno Pinot Grigio Blush
ITALY **5.5 22.0**
Light fresh strawberry flavours
and very easy drinking

Red Wine
Caramel Recas Pinot Noir
ROMANIA **6.0 25.0**
Complex aroma of black cherry,
raspberry & cinnamon. Medium
bodied with dried fruit notes, fresh
berries and sweet on palate

Club de Campo Malbec
ARGENTINA **5.5 23.0**
Ruby colour with aromas of
redcurrants, cherries, plums and a
hint of spice. A fresh fruity wine

Luna Azul Merlot
CHILE **5.5 22.0**
Attractive Merlot displays varietal
aromas of cassis and liquorice. The
palate is fleshy with flavours of
plum, sweet spice and a hint of
chocolate

**Please Order at the
counter**

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Sourdough
Breakfast 7.9
2 Cacklebean poached EGGS,
smoked STREAKY BACON, glazed
baby leaves

Smashed Avocado (v) 8.5
(bacon supplement)
2 Cacklebean Poached Eggs,
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

Belgian Waffles 8.5
Stateside
Smoked STREAKY BACON, 2
Cacklebean eggs, ROCKET,
maple syrup vinaigrette

French Waffle Toast (V)
(bacon supplement) French toast
style Belgian waffle, Cacklebean
eggs, seasonal fruits, cinnamon
sugar, Maple syrup

Focaccia 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) 7.90
Vine Tomato, Shallots, Basil, Sea
Salt & Black Pepper, Olive oil

Extras

Crispy Bacon 3.4 Smashed Avocado 3.4 Poached Eggs 2.8
Woodland Mushrooms 3.4 Sourdough Toast 2.8

Mini Pancakes / Belgian Waffles

Sugar & Lemon 4.8

Bacon & Maple Syrup 6.0
Smoked crispy bacon (x3)
maple syrup

Nutella & Oreo
Nutella, Oreo, chocolate beans
vanilla ice cream

Biscoff
LOTUS TOPPING, Lotus Biscuit
CRUNCH, vanilla ice cream

Banoffee
Bananas, Salted Caramel, Crumble,
vanilla ice cream

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

Berries & Fruit
Seasonal BERRIES, Honey, vanilla
ice cream

Vegan & Gluten Free
Pancakes & Waffles.

Boho Lunch

Bistro

STARTER

Truffle & Mushroom Cream £8

Sautéed Mushrooms, nutmeg, truffle oil, toast

Oak Smoked Salmon £8

Organic poached egg, cream cheese, dill & capers, rocket, maple syrup vinaigrette

Bruschetta £7

vine ripened tomatoes, basil, shallots, extra virgin olive oil, crushed black pepper & Malden's sea salt, focaccia toast

MAIN

Fish of the Day £13

Jersey royals, rosemary butter sauce, herb butter

Confit Chicken £13

Seasonal pickles, confit shallots, cream of star anise sauce

Stuffed Pasta £11

Filling of the day, extra virgin olive & sage butter, parmigiana

DESSERT

Belgian Apple Waffle £6

Madagascar vanilla ice cream

RumBaba £7

Rose Water Syrup Salted caramel ice cream (non-alcoholic)

Madagascar vanilla ice cream £5

2 course £15 pp

3 course £18 pp

Wednesday to Friday 12-3pm