

PLEASE ORDER
AT THE COUNTER

The Paddenswick Tea Gardens

PICK YOUR PUD
AT THE COUNTER

ALL DAY BRUNCH

The Garden Breakfast • 13.5

Sweetcorn fritter, avocado, house baked beans, field mushroom, hash brown, poached or fried Cacklebean eggs, sourdough toast & butter (v)

The Paddenswick Breakfast • 14.5

Poached or fried Cacklebean eggs, dry-cured bacon, Cumberland sausage, black pudding, house baked beans, hash brown, field mushroom, sourdough toast & butter

Crushed Avocado on Sourdough • 10

Rocket, house plum chutney & parsnip crisps on Seven Seeded sourdough toast (vf)

Add halloumi/poached egg • +3.5/2

Poached Cacklebean Eggs • 7.5

On artisan sourdough toast (v)

Prefer gluten-free bread* • +1.5

SAVOURY SNACKS

Dingley Dell Pork, Fennel Seed & Apple Sausage Roll • 4.0

Spinach, Feta & Olive Roll (v) • 4.0

Roast Ham & Farmhouse Cheddar Croissant • 4.5

SIMPLE TOASTIES

TASTY & MORE AFFORDABLE, MADE
USING ARTISAN TIN LOAF BREAD

Mature Cheddar • 3.5 on white (v)

Vegan Applewood Cheese • 4.0 on malted wheat (vf)

Dingley Dell Roast Ham & Mature Cheddar • 4.5 on malted wheat

SEASONAL SPECIALS

Nourish Bowl • 11.5

Beluga lentils, chargrilled aubergine, house spiced hummus, pink pickled onions, maple roast squash, rocket, house dressing & parsnip crisps (ag, vf)

House Sweetcorn Fritters • 11

Tzatziki, roast cherry tomato & currant chutney, crushed avocado & pea shoots (ag, vf)

Mushrooms on Sourdough • 9.5

Sautéed chestnut mushrooms in tarragon cream, with pea shoots on toasted Seven Seeded sourdough toast (v)

Add poached egg • +2

Fish Finger Sandwich • 9.5

Nori seaweed tartare sauce, baby gem & pickled red onion



SEASONAL SOUP

With sourdough toast & butter • 6.5

See board for today's soup

Swap the sourdough toast for
a cheddar toastie • +2

ICE CREAM

Frozen fruity, chocolatey
or caramelised deliciousness
whatever the weather!

PLEASE ASK FOR
CURRENT AVAILABILITY

BRUNCH BAPS

IN A TOASTED, BUTTERED BUN

Chargrilled Dry-Cured Bacon Bap • 5.8

Cumberland Sausage Bap • 5.8

Fried Cacklebean Egg Bap (v) • 4.8

PREFER A COMBO OR
NO BUTTER, JUST ASK

Make it an LT! • +2

Baby gem lettuce, sliced vine
tomato & chipotle mayo

FOR THE KIDS

UP TO ABOUT 6 YEARS OLD*

Twirly Pasta & Cheese • 5.0

With homemade tomato sauce or
pesto, served with cheddar cheese (v)

Kids Meal Combo • 6.5

Choose chunky fish fingers,
grilled Cumberland sausage or
breaded chicken goujons

Served with French fries and choice
of garden peas or house baked beans

*Go Large for 50% more! • 9.0

For 6+ or bigger appetites

SIDES

French Fries (vf) • 4.5

Seasonal Side Salad • 4.5

Rocket, roasted butternut squash
& aubergine, house dressing (vf)

We use artisan baked sourdough from
Seven Seeded Bakery, pork sausages
and bacon from Dingley Dell and free
range eggs from Cacklebean Farm,
Stow-on-the-Wold.

ALLERGENS — Please ask when ordering if you require any specific allergen information. Although we take all reasonable precautions, we cannot guarantee that any item on our menu is 100% allergen free. Please check allergy information on every visit as we may update recipes. *Although we have dishes made to a gluten-free recipe (ag), a vegan recipe (vf) or a vegetarian recipe (v), we cannot guarantee the absence of gluten, wheat, dairy, egg, fish or other allergens in these dishes. Please take care.

Part of the **Roots & Berries** Family