

PLEASE ORDER AT THE COUNTER

Did you know? You can now book a table at [rootsandberries.co.uk](https://www.rootsandberries.co.uk)



ALL DAY BRUNCH & EGGS

Granola Bowl 7.5
House maple syrup granola with sunflower, pumpkin and linseeds, Greek yoghurt & fresh seasonal berries (v)

Crushed Avo on Sourdough Toast 11.5
Crushed avocado & edamame, pickled shimeji mushrooms, crispy wakame (vf)

Healthy Bowl 7.5
Overnight oats, caramelized spiced apple, maple roasted pumpkin seeds (vf)

Cacklebean Eggs 7.5
Poached, scrambled or fried, on artisan sourdough toast (v)

ADD-ONS

Cumberland Sausage +2.5 / Dry Cure Bacon +3.25
Crushed Avo +3 / Smoked Salmon +5
or Gluten-free Bread* +1.5

BRUNCH BAPS

Served in a toasted, buttered bun (or sourdough +1.5)

Fried Cacklebean Double Egg Bap (v) 5
Chargrilled Dry Cure Bacon Bap 6.8
Cumberland Sausage Bap 6.7

COMBOS — Create your own bap with 1, 2 or all 3!

ADD-ONS

MAKE IT AN LT! With baby gem lettuce, sliced vine tomato & house sauce +2 and / or crushed avo +3

TIN LOAF TOASTIES

Tasty and simple, made on artisan loaf bread

Mature Cheddar on White (v) 4
Vegan Applewood Cheese on Malted Wheat (vf) 4.4
Dingley Dell Roast Ham & Mature Cheddar on Malted Wheat 5.2

ADD-ONS

Pink Pickled Onions +1 / Crispy Bacon Bits +2.5

SEASONAL SOUP 6.5

See board for today's soup
Swap the sourdough toast for a cheddar toastie +2

ALLERGENS Please ask when ordering if you need any specific allergen information. Although we take all reasonable precautions, we cannot guarantee that any item on our menu or counter is 100% allergen free. Please check allergy information on every visit as we may update recipes. Although we have dishes made that avoid gluten (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.

ROOTS & BERRIES SPECIALS

Severn & Wye Smoked Salmon Bagel 11
Dill & lemon cream cheese, sweet cucumber pickles, oakleaf lettuce, toasted bagel Add small French fries +2.5

Warm Winter Salad 12.5
Farro, roasted sweet potato & butternut squash, garlic chestnut mushrooms, root veggie crisps, herby Dijon dressing (vf)

SUPER TOASTIES

Made on Seven Seeded Sourdough

Pulled Beef Brisket 10.5
Emmental, house pink pickled onions, hot mustard mayo
Brie, Fig Chutney & Rocket 9.75
Skipjack Tuna Melt 9.25
With sweetcorn & mature cheddar

SAVOURY SNACKS

Dingley Dell Pork, Fennel Seed & Apple Sausage Roll 4.5
Spinach, Feta & Olive Roll (v) 4.5
Roast Ham & Farmhouse Cheese Croissant 4.9

FOR THE KIDS! — For up to about 6 years old*

Bow-Tie Pasta 5
Choose from: fresh tomato sauce or basil pesto, served with cheddar cheese (v) Add garden peas +1

***GO LARGE** — 50% more for bigger appetites 9



THE ROOTS & BERRIES CREAM TEA

A freshly baked scone with Cornish clotted cream, Tiptree strawberry jam & cup of Bellevue tea

5.5

Swap for any coffee +1 or matcha, chai or turmeric latte +2.5

Our sourdough is baked by the artisans at Seven Seeded Bakery. We source our sausages and bacon from Dingley Dell, where quality and animal welfare go hand in hand. Our free-range eggs come from the renowned Cackleberry Farm, and when it comes to fries, we serve only the finest-crafted to Pierre Koffmann's legendary standards.

Seasonal Hot Drinks



WE LOVE OUR LATTES with oat milk +40p

PUMPKIN SPICE LATTE 4.9
Served as large (12oz)

A delicious mix of Blendsmiths natural, vibrant spices — coconut sugar, pumpkin spice, ceylon cinnamon, ginger and black pepper, Curious Roo espresso, Jersey Holstein milk, topped with whipped cream

GINGERBREAD LATTE 4.75
Served as large (12oz)

Curious Roo espresso, Jersey Holstein milk, gingerbread syrup, whipped cream (vegan on request) and Biscoff cookie crumble

SPICED APPLE WARMER 4.1
Served as regular (8oz)

Cloudy apple juice, winter spice syrup with cinnamon stick and star anise



WINTER BERRY BELLEVUE TEA 3.75
Served as large (12oz)

Star anise, cranberries, cinnamon stick and mulled spice syrup

PEPPERMINT CANDYSMASH HOT CHOCOLATE 4.75
Served as large (12oz)

Organic peppermint syrup, Blendsmiths Ivory Coast milk chocolate with Himalayan salt, whipped cream and smashed mint candy cane

GINGERBREAD HOT CHOCOLATE 4.75
Served as large (12oz)

Blendsmiths Ivory Coast Milk Chocolate with Himalayan Salt, gingerbread syrup, whipped cream and ginger cookie crumble



MAKE IT A MOCHA add a shot of coffee +1

MULLED WINE 175ml 250ml
7.15 9.75
Organic Nero d'Avola Sicilian mulled wine

TRY ADDING A SHOT OF CUBAN RUM to your Gingerbread Hot Chocolate or Spiced Apple Warmer +3.6

WINES

COLD CRAFT BEER? PLEASE CHECK THE CHILLER!

ROSÉ WINE	175	250	BOTTLE
French Ambush 6.9 9.95 28			
Grenache & Cinsault, Languedoc Roussillon			
Château de Berne 8.75 ... 11.95 35			
Rosé IGP Méditerranée			
	½ BOTTLE		BOTTLE
Whispering Angel Rosé 24 49			
Côtes de Provence			
WHITE WINE	175	250	BOTTLE
Grillo Vento di Mare 6.5 8.85 25			
Cantine Ermes			
Picpoul de Pinet 8.25 10.9 32			
Domaine de Cantagrils			

RED WINE	175	250	BOTTLE
Nero d'Avola Organic Il Folle, Sicily 6.5 8.85 25			
Cahors Malbec 8.5 ... 11.35 34			
Château de Cèdre Héritage			
SPARKLING		125	BOTTLE
"The Mini" Bottle 11			
Oielo Doc 20cl Prosecco, Italy			
Prosecco Prima Alta NV, Veneto 7 32			
Ciele e Terra Rosé Prosecco 7.5 36			
Spumante, Veneto			
Crémant Blanc de Blanc, Bailly Lapierre 42			
Nyetimber Classic Cuvée NV, West Sussex 65			

• 125ML GLASSES ALSO AVAILABLE ON REQUEST •