

PLEASE ORDER AT THE COUNTER

Did you know? You can now book a table at 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)

The Garden Breakfast.....13.5
Sweetcorn fritter, avocado, field mushroom, two poached, fried or scrambled Cacklebean eggs, house beans, hash brown & sourdough toast & butter (v)

The Roots & Berries British Breakfast 14.5
Dry-cured bacon, Cumberland sausage, two poached or fried Cacklebean eggs, house beans, field mushroom, hash brown & sourdough toast & butter

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

ADD-ONS

Cumberland Sausage +2.5 / Dry Cure Bacon +3.25
Crispy Halloumi +4 / Crushed Avo +3 / Smoked Salmon +5
Hash Brown +1 / 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

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)

Mexican Corn Fritters 12.5
With salsa roja, chipotle morita mayo, crushed avocado, fresh lime & coriander (vf, ag) Add crispy chorizo +3.5 and / or poached egg +1.9

Fish Finger Sandwich 11
Breaded cod goujons, nori seaweed tartare sauce, baby gem, pink pickled onions Add small French fries +2.5

Plant Based Burger 14.8
On a toasted bun, baby gem, tomato, house vegan burger sauce, sweet cucumber pickles, Applewood Cheese, served with French fries (vf) Swap for sweet potato fries +1

Chargrilled Beef Burger 15
On artisan pain mie bun, baby gem, vine tomato, house burger sauce, sweet cucumber pickles & farmhouse cheddar, served with French fries Swap for sweet potato fries +1 Add dry cure bacon +3.25

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

SIDES

Seasonal Side Salad 4.5
Romaine lettuce, vine tomato, cucumber & red onion with house vinaigrette (vf, ag)
Sweet Potato Fries 5
French Fries 4.5
Cheesy French Fries 5.5
Topped with house cheese sauce & spring onion Add crispy bacon bits +2.5

SEASONAL SOUP 6.5

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

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

Kids Meal Combo 7
Choose from: chunky fish fingers, grilled Cumberland sausage or breaded chicken goujons. Served with French fries and garden peas

*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

WINES

COLD BEER? WE HAVE DRAFT & CRAFT, ASK AT THE COUNTER!

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

SEASONAL HOT DRINKS

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 large (8oz)
Cloudy apple juice, winter spice syrup with cinnamon stick and star anise Add a shot of rum +3.6

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 mocha, add a shot of coffee +1
Add a shot of rum +3.6

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 •

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.