

PLEASE ORDER  
AT THE COUNTER

# THE GLASSMAKER'S CAFÉ

YOU CAN NOW  
BOOK A TABLE

## ALL DAY BRUNCH

### The Garden Breakfast • 13.5

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

### The Glassmaker's Breakfast • 14.5

Cumberland sausage, dry-cured bacon, two poached or fried Cacklebean eggs, house beans, field mushroom, hash brown & buttered sourdough toast

### Crushed Avo on Sourdough Toast • 10.5

Crispy kale, Cherry Belle radish, beetroot purée, fennel seed, orange & sunflower seed granola (vf)

### Poached Cacklebean Farm Eggs • 7.5

On artisan sourdough toast (v)

#### CHOOSE YOUR ADD ONS

hash brown +1 Cumberland sausage +2.5  
crushed avocado +3 bacon +3.25  
crispy halloumi +4 salmon +5  
or gluten-free bread\* +1.5

## SAVOURY SNACKS

### Dingley Dell Pork, Fennel Seed & Apple Sausage Roll • 4.5

### Spinach, Feta & Green Olive Roll (v) • 4.5

### Roast Ham & Farmhouse Cheddar Croissant • 4.8

## TIN LOAF TOASTIES

TASTY AND SIMPLE,  
MADE ON ARTISAN LOAF BREAD

### Mature Cheddar • 3.9

on white (v)

### Vegan Applewood Cheese • 4.0

on malted wheat (vf)

### Dingley Dell Roast Ham & Mature Cheddar • 4.9

on malted wheat

## SEASONAL SPECIALS

### Warm Winter Salad • 11.0

Roasted pear, sprouts & squash, freekeh, toasted pumpkin seeds, cranberry & oakleaf lettuce with maple mustard dressing (vf)

### Spiced Sweetcorn Fritters • 11.5

Coconut raita, crushed avocado, tamarind & date ketchup, fresh lime & coriander (ag, vf)

### Severn & Wye Smoked Salmon Bagel • 11.0

Dill & lemon cream cheese, sweet cucumber pickles, oakleaf lettuce & toasted bagel

Add small French Fries • +2.5

### Fish Finger Sandwich • 11.0

Breaded cod goujons, nori seaweed tartare sauce, lettuce & pink pickled onions

Add small French Fries • +2.5

## SEASONAL SOUP

### With sourdough toast & butter • 6.5

See board for today's soup

Swap the sourdough toast for  
a cheddar toastie • +2

## ROOTS & BERRIES CREAM TEA

A freshly baked scone with clotted cream, strawberry jam & cup of Bellevue tea for one

£5.5

Order at the counter

## TRADITIONAL AFTERNOON TEA

Served on a tiered cake stand with mini cakes, artisan buns & scones

£24 per person

Pre-booking required, visit [rootsandberries.co.uk](http://rootsandberries.co.uk)

### Our lovely suppliers

Artisan sourdough from *Seven Seeded Bakery*, sausages and bacon from *Dingley Dell*, free range eggs from *Cacklebean Farm* and French fries from the legendary *Pierre Koffmann*.

## BRUNCH BAPS

IN A TOASTED, BUTTERED BUN

### Chargrilled Dry-Cured Bacon Bap • 6.5

### Cumberland Sausage Bap • 6.0

### Fried Cacklebean Farm Double Egg Bap (v) • 4.8

OR CHOOSE YOUR OWN  
PREFERRED COMBINATION OF  
BACON, SAUSAGE AND / OR EGG

Add crushed avocado • +3

Make it an LT! • +2

Baby gem lettuce, sliced vine  
tomato & house sauce

## FOR THE KIDS

UP TO ABOUT 6 YEARS OLD\*

### Poached Cacklebean Farm Eggs • 6.5

On buttered tin loaf toast (v)

### Twirly Pasta & Cheese • 5.0

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

### Kids Meal Combo • 6.8

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

Served with French fries  
and garden peas

\*Go Large for 50% more! • 9.0

For 6+ or bigger appetites

## SIDES

### Loaded Koffmann's Fries • 7.0

With melting cheddar, pink pickled  
onions & house secret sauce

Add fried or poached egg +1.5  
sausage +2.5 bacon +3.25  
crushed avocado +3 crispy halloumi +4

### Koffmann's French Fries • 4.5

### Seasonal Side Salad • 4.5

Oakleaf lettuce, roasted squash  
& maple mustard dressing

ADD TO  
ANY TOASTIE  
Pink Pickled  
Onions  
+£1

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