

Pierrepon's café

Breakfast - Brunch - Lunch - Afternoon Tea

Breakfast Menu - 8 a.m. to 11.30 a.m.

Full English - Sausage, bacon, fried egg, baked beans, mushroom, toast, grilled tomato	9.75
... any extra item	for each add 0.90
Severn & Wye smoked salmon and creamy scrambled eggs on Birch Cottage toast	9.00
French Toast with bacon, banana and maple syrup	8.50
Porridge with yoghurt, caramelised apple, raisins, agave syrup	5.50
Pierrepon's Granola , seasonal fruit compote, yoghurt and agave syrup	5.50
Omelette / egg white omelette	5.00
... add ham, cheese, mushroom	for each add 0.90
Selection of Birch Cottage Bakery toast with jam, marmalade, honey or marmite	3.00

All day menu from the kitchen - 8 a.m. to 3 p.m.

Soup of the day , Birch Cottage Bakery bread	5.50
Severn & Wye Smoked salmon and avocado	11.00
with poached egg and chilli flakes on Birch Cottage Bakery bread	
Smoked mackerel paté with gherkins, beetroot chutney and toast	7.50
Mushrooms on toast with parsley, butter and black pepper	9.00
Goats cheese rarebit with bacon , onion jam and salad	9.75
Griddled bacon sandwich brown or white bread or roll	4.95
Hot sausage & onion sandwich brown or white bread or roll	4.95
Seasonal tart served with salad and green leaves	9.50

SANDWICHES - Available on white or brown bread, or Birch Cottage roll all 4.95

Free range egg mayo with mustard cress	Smoked salmon , cream cheese & pickled red onion
Chicken, mayo, bacon and avocado	Tuna, caper, red onion and cucumber
Pierrepon's coronation chicken	Houmous, roasted peppers and seasonal leaves
Ham, swiss cheese, gherkin & mustard mayo	Chorizo, rocket and tomato chutney

Allergies and special requirements - If you have any allergies or special dietary requirements, please let us know and

SUSTAINABILITY

Sustainability lies at the heart of what we do. All of our ingredients are fresh and everything is sourced from as nearby as possible. All our meats come from the award-winning Vicars Game who only offer the highest quality produce from three local farms. Fish is brought in on a daily basis, from sustainable fisher Flying Fish, and, when in season, a local grower provides fruit and vegetables.

This ethos extends further than the food we serve, as we offer space for local designers and makers to sell pottery, handmade jewellery and other gift items. We endeavour to recycle where we can and are reducing plastic from as much of our packaging as possible.