

MENU

BANANA AND WALNUT BREAD 4.0 (V) WITH ESPRESSO BUTTER

house-made banana and walnut bread, served with our espresso butter.

TWO FREE RANGE EGGS ON TOAST 6.5 (V) POACHED OR (SCRAMBLED 1.00)

free range eggs on toasted sourdough bread from The Bertinet Bakery, to be complimented by our wide range of sides.

SCOTCH OATS 4.5 (V,N)

cranberry compote, natural yoghurt, sweet dukkah, and bee pollen crumb.

TRADEWIND GRANOLA 4.95 (V,N)

house-made granola with seasonal fruit, natural yoghurt, and chia seeds. served with a side of hot milk.

CINNAMON FRENCH TOAST 8.5 (V)

house-made brioche, cinnamon sugar, greek yoghurt, cranberry & orange compote, topped with a pistachio crumb.

GRILLED HALLOUMI CIABATTA 8.5 (V)

grilled halloumi served in ciabatta bread with heritage tomatoes, The Severn Project organic rocket and spicy roasted red peppers houmous.

CRAYFISH AND AVOCADO SANDWICH 9.5

crayfish tails with dill mayonaise served on toasted sourdough from The Bertinet Bakery with avocado, cracked pepper and red vein sorrell.

EGGS ROYALE 9.5

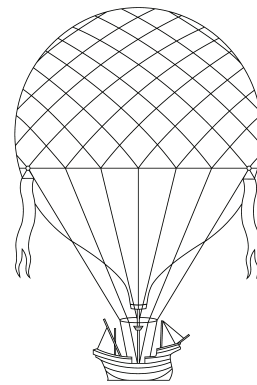
poached eggs, smoked salmon, lemon hollandaise, The Severn Project organic land cress, toasted coriander seeds, all on top of an English muffin.

BRUNCH OF CHAMPIONS 10.0

grilled chorizo, avocado and poached eggs, served on a sourdough bread from The Bertinet Bakery with rocket, omega seeds, cannellini beans & coriander dip.

BUDDHA BOWL 8.5 (VG,GF,DF,N)

seasonal vegetables with red & white quinoa, edamame beans, pine nuts, suomo cucumber, The Severn Project organic mixed leaves with cherry vinegar and parsley dressing.



TRADEWIND
ESPRESSO

SPECIALS

TRADEWIND B.L.T 6.95

streaky bacon and The Severn Project organic mixed leaves, served inside ciabatta bread, alongside our house-made chilli and tomato jam.

FULL EASTERLY 10.0

streaky bacon, fried egg, slow-roasted tomato, portabello mushroom, smoky braised beans, wilted greens and toasted sourdough bread from The Bertinet Bakery.

SIDES

WILTED SPRING GREENS 0.5

ALMOND MILK 0.8

PORTOBELLO MUSHROOM 1.0

SMOKY BRAISED BEANS 1.0

EGG (POACHED OR FRIED) 1.0

HOUSE-MADE GLUTEN FREE BREAD 1.0

SCRAMBLED EGG 1.0

BACON 3.0

CHORIZO 3.0

HALLOUMI 3.0

AVOCADO 3.0

VINE OF CHERRY TOMATOES 2.5

SMOKED SALMON 3.0

WILD MUSHROOMS 3.0

PLEASE ASK YOUR SERVER WHAT TODAY'S
SOUP IS

Please be advised that we have a policy against splitting bills and menu alterations, we offer add-ons should you wish to include extra ingredients to your meal, however we cannot swap items like-for-like. Please let our staff know if you have any allergies - thank you.
Unless stated, all of our bread is made by The Bertinet Bakery

COFFEE

ESPRESSO 2.2

AMERICANO 2.5

LONG BLACK 2.6

MACCHIATO 2.5

PICCOLLO 2.6

CORTADO 2.75

FLAT WHITE 2.8

CAPPUCINO 2.9

LATTE 2.8

BIGGIE SMALLS 4.5

FILTER COFFEE (V60) 3.4

FRENCH PRESS (4CUPS) 6.0

ICED LATTE 3.0

ICED COFFEE 4.0

AFFOGATO 4.5

ICED CHOCOLATE 4.0

MOCHA 3.2

HOT CHOCOLATE 3.0

CHAI LATTE 3.0

EXTRA SHOT/SINGLE ORIGIN 0.2

SOFT DRINKS

COCA COLA 2.5

LUSCOMBE HOT GINGER
BEER 2.80

LUSCOMBE BUBBLY
ELDERFLOWER 2.80

LUSCOMBE ENGLISH
APPLE
JUICE 2.80

FRANK STILL WATER 2.5

FRANK SPARKLING WATER
2.5

SMOOTHIES

FRESH SQUEEZED
ORANGE JUICE 3.5

SUNRISE (DF) 4.5

GREEN PARAISO (DF) 4.5

BLUEBERRY & ACAI (DF)
4.5

BANANA, HONEY &
BEE POLLEN 4.5

TROPICAL (DF) 4.5

TEA

BRISTOL BREAKFAST 2.55

EARL GREY 2.55

CHINA GREEN 2.55

ROOIBOS 2.55

LEMONGRASS & GINGER 2.55

LEMON VERBENA 2.55

FRESH MINT 2.55