

Hawarden Estate Farm Shop Kitchen and Hawarden Park Bakery 9.00-4.00

Oats, Toast and Pastries served from 9.00 till 12.00

Croissant, cultured butter and Hawarden Estate jam (v) 4.5

Pain au chocolat (v) 4.5

Traditional teacake and cultured butter (v) 4.5

Sourdough toast (v)

cultured butter and Hawarden Estate jam, honey or marmalade 4.5

OURS granola (ve) 5.0

toasted seeds, fruit compôte and coconut yoghurt

Scotch pancakes (v) 10.5

whipped vanilla cream, fruit compôte and honey

Breakfast served from 9.00 till 12.00

Wild mushrooms and spinach on grilled sourdough (ve) 9.50
confit tomatoes

Back bacon or David Joinson pork sausage sandwich 8.0

Eggs Florentine (v) 11.0

potato rösti, spinach, poached eggs and hollandaise sauce (v)

Eggs Royale 12.5

potato rösti, smoked trout, poached eggs and hollandaise sauce

Eggs Benedict 12.0

potato rösti, honey roast ham, poached eggs and hollandaise sauce

Our Estate vegetarian breakfast (v) 14.0

potato rösti, roast tomato, spinach, grilled mushroom, spiced chickpea sausage, our baked beans, fried or poached egg and sourdough toast

Our Estate breakfast 14.0

back bacon, David Joinson pork sausage, Bury black pudding, potato rösti, our baked beans, roast tomato, mushroom, fried or poached egg and sourdough toast

Sides

Mixed leaf salad, tomato, cucumber and radish (ve) 5.0

Fries (ve) 5.0

Creamy coleslaw 3.0

Soups and Sandwiches served from 12.00 till 4.00

Today's soup, sourdough bread and cultured butter (v/ve) 7.0

Today's soup and half a sandwich 12.5

Salt baked beetroot (v/ve) 8.5

humous, crispy chickpeas and rocket

Fish finger sandwich 10.5

lettuce and tartare sauce

Hot smoked trout 12.5

dill and lemon cream cheese, spinach

BLT 11.0

crispy smoked streaky bacon, lettuce, tomato and mayo

Ham and Collier's Welsh mature cheddar sandwich 11.0
chutney

Welsh rump steak sandwich 12.5

fried onions, mustard aioli and rocket

Collier's Welsh mature cheddar toastie (v) 9.5

+ tomato 1.5/ + kimchi 2.0/ + ham 2.0

all sandwiches served with salted crisps or add chips +2.5

Hot plates and bowls

Roasted broccoli, beetroot, lentil, crispy chickpea and almond salad (v/ve) 12.0

radishes, soft herbs and horseradish dressing

+ grilled Laverstoke halloumi 2.5

Hawarden Estate Ploughman's 16.5

honey roast ham, Collier's Welsh mature cheddar, Scotch egg, pickled onions, apple and fennel slaw, chutney, green salad and toasted sourdough

Beetroot falafel burger and fries (v/ve) 15.5

lettuce, tomato, gherkin, pickled red onions and Hawarden Estate relish on a toasted bun
+ grilled Laverstoke halloumi 2.5

6oz Collier's Welsh mature cheddar cheese burger and fries 17.0

lettuce, tomato, gherkin, pickled red onions and Hawarden Estate relish
on a toasted seeded bun

+ bacon 2.0

Hot smoked trout fishcake 16.5

poached egg, wilted spinach and wild garlic, warm tartare sauce

Roasted chicken breast, kale and new potato salad 15.0

confit cherry tomatoes, kale pesto, chervil and chives

Glen Dye venison stew 14.0

rosemary dumplings and sourdough

All our products are made in an environment where **gluten** and **nuts** are present. If you have any questions regarding allergens or special dietary requirements, please speak to a member of our team.



@hawardenestateexperience

Farm Shop
■ HAWARDEN ESTATE ■