

Boston Tea Party

BREAKFASTS

The Boss Breakfast

Free range Old English sausage, back bacon & hog's pudding, scrambled eggs, baked beans, homemade hash browns, mushrooms, two slices of toast

The Veggie Boss **V**

Moving Mountains sausage, sweetcorn fritter, scrambled eggs, baked beans, homemade hash browns, mushrooms, seasonal greens, two slices of toast

The Vegan Boss **VN**

Moving Mountains sausage, sweetcorn fritter, scrambled sweetcorn, baked beans, homemade hash browns, mushrooms, seasonal greens, two slices of toast

The West Country

Free range Old English sausage & back bacon, scrambled eggs, baked beans, mushrooms, toast

The Veggie **V**

Moving Mountains sausage, scrambled eggs, baked beans, homemade hash browns, mushrooms, toast

The Vegan **VN**

Moving Mountains sausage, scrambled sweetcorn, baked beans, homemade hash browns, mushrooms, toast

BREAKFAST MUFFINS

Why not add extra Hash Browns?



Sausage - Free range pork sausage patty, homemade hash brown, fried egg, Monterey Jack cheese, American mustard 7.15

Double Up - Add an extra free range pork sausage patty 10.40

Bacon - Free range back bacon, homemade hash brown, fried egg, Monterey Jack cheese, American mustard **NEW** 7.15

Double Up - Add 2 extra free range back bacon rashers 10.40

Veggie - Vegan sausage patty, homemade hash brown, fried egg, Monterey Jack cheese, American mustard **V** 7.15

Double Up - Add an extra vegan sausage patty 10.40

Vegan - Vegan sausage patty, homemade hash brown, seasonal greens, vegan cheese, American mustard **VN** 7.15

Double Up - Add an extra vegan sausage patty 10.40

LIGHTER BREAKFASTS

Smashed Peas on Sourdough Toast* **V** 7.85

Peas & edamame mixed with tomatoes, coconut milk, soya yoghurt, lime, coriander & Tabasco (the pea mix is served cold). With poached eggs, coriander, chipotle, fresh chilli

Vegan option available **VN** 6.85

Sausage Bap

Free range Old English sausages & buttered granary bap

Bacon Bap

Free range back bacon & buttered granary bap

Add a poached egg to any bap

Porridge **V**

With blueberry compote & maple syrup

Toast (2 slices)* **V**

Sherston White / Granary

Sourdough / *Ask for Gluten Free bread

Add Jam / Honey / Marmite 0.95

SIDES

Pile of Hash Browns (6) 4.50

Large Portion of Fries 3.95

Side Salad 3.50

EXTRAS

2 Homemade Hash Browns 2.20

Free Range Old English Sausage 2.25

Free Range Back Bacon 3.35

Smoked Salmon 3.75

Vegan Sausage 2.85

Avocado 2.35

Halloumi 2.85

Mushrooms 2.35

Seasonal Greens 2.10

Poached Egg 1.25

Scrambled Eggs 2.95

Our homemade hash browns (a.k.a golden triangles of crispy joy) are the perfect accompaniment to any (yes any) order - fact.

BRUNCH

Fizz up your Brunch



Sweetcorn Hash **V** 10.95

With halloumi, poached eggs, avocado & tomato salsa, coriander, Tabasco maple syrup

Smoked Salmon, Avocado & Scrambled Eggs* 11.25

On sourdough toast

Quesadilla **NEW **V**** 10.50

Toasted tortilla wrap with a spicy black bean & melted cheese filling. Served with avocado, Pico de Gallo (salsa with tomato, red onion, garlic, coriander & lime), soured cream, lime, coriander

Shakshuka **NEW **V**** 8.95

Spiced tomato, onion & pepper sauce with a poached egg, feta in fennel oil, coriander. Served with sourdough toast

Homemade American Pancakes

With free range back bacon & maple syrup 9.75

With blueberry compote, vanilla yoghurt & maple syrup **V** 9.15

NEW BRUNCH PUDDINGGreat for one or order to share

Banoffee Pancakes **V**

Homemade American pancakes with banana, toffee sauce, dark chocolate sauce, whipped cream

French Toast **V**

French toast with apple & raspberry compote, Greek yoghurt, coconut crumble, fresh mint

EGGS

Eggs Benedict 10.95

Free range ham, poached eggs, hollandaise, sourdough toast, radish, cress, za'atar

Eggs Royale 10.95

Smoked salmon, poached eggs, hollandaise, sourdough toast, radish, cress, za'atar

Eggs Florentine **V** 9.75

Seasonal greens, poached eggs, hollandaise, sourdough toast, radish, cress, za'atar

Poached Eggs on Toast* **V** 5.75

Scrambled Eggs on Toast* **V** 5.75

BURGERS & TOASTIES ALL SERVED WITH FRIES

Boss Burger 15.65

Free range double beef patty, fried egg, homemade hash brown, free range back bacon, Monterey Jack cheese, avocado salsa, caramelised shallots, red pepper relish, lettuce

Classic Burger 12.45

Free range double beef patty, Monterey Jack cheese, caramelised shallots, Boston burger sauce, gherkins, lettuce

Plant Burger **VN** 12.65

Moving Mountains beetroot, mushroom & soya burger, vegan cheese, caramelised shallots, Boston burger sauce, gherkins, lettuce

Sourdough Ham & Cheese Toastie* 8.95

Free range ham, mature cheddar, mozzarella, red onion marmalade

Sourdough Cheese Toastie* **V** 7.95

Mature cheddar, mozzarella, red onion marmalade

Sourdough Vegan Red Pepper & Cheese Toastie* **VN** 7.95

Roasted red peppers, red onion marmalade, seasonal greens, vegan cheddar, vegan mozzarella



Since we opened our doors in 1995, ethics have been at heart of what we do. That means everything we serve has been designed to ensure we're making the best choices for you & for our planet.

PLEASE ASK US EACH TIME YOU VISIT, IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. OUR RECIPES MAY CHANGE OCCASIONALLY.

We cannot list every ingredient in our dishes & although every care is taken, due to the busy nature of our cafes, we cannot guarantee the absence of nuts or other allergens. Adults need around 2000 calories per day.

V Vegetarian

VN Vegan

N Nuts

*Ask for Gluten Free bread

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SMOOTHIES & MILKSHAKES

Peach Melba <small>VN</small>	4.15
Peach, raspberry, apple juice	
Mango Lassi <small>VN</small>	4.15
Mango, coconut, lime	
The Green One <small>VN</small>	4.15
Seasonal greens, cucumber, banana, chia seeds, apple juice, lime	
Blueberry & Ginger <small>VN</small>	4.15
Blueberry, ginger, banana, apple juice	
Raspberry & Mango <small>VN</small>	4.15
Raspberry, mango, apple juice	
Salted Caramel Milkshake	4.15
Strawberry Milkshake	4.15
Banana Milkshake	4.15
Dark/White Chocolate Milkshake	4.15

ICED TEA & COFFEE

Our Smoothies, Milkshakes & Iced Drinks are made fresh to order



Iced Tea	3.25
Homemade iced Earl Grey tea, lemon, sugar, mint	
Iced Coffee	3.65
Coffee, milk, avocado (trust us), maple syrup	
Iced Mocha	3.80
Coffee, chocolate, milk, avocado (trust us), maple syrup	

JUICES

Orange Juice	3.25
Cloudy Apple Juice	3.50
Homemade Lemonade	3.25

SOFT DRINKS

Coca-Cola	3.20
Diet Coke	3.00
Coke Zero	3.00
San Pellegrino Orange	3.00
Still Mineral Water	2.50
Sparkling Mineral Water	2.50
Sparkling Rhubarb	3.00
Sparkling Apple	3.00
Gingerella Ginger Ale	2.65
Sparkling Elderflower	3.00
Sparkling Raspberry	3.00
Mango Juice	2.95

LOOSE LEAF TEA

Boston Breakfast	2.70
Earl Grey	2.70
Decaf	2.70
Triple Mint	2.90
Lemongrass & Ginger	2.90
Jasmine	2.90
Ginger, Rose & Cardamom	2.90
Assam	2.90
Rooibos	2.90
Berry & Hibiscus	2.90
Dragonwell Green	2.90
Gunpowder	2.90
Lapsang Souchong	2.90
Darjeeling	2.90
Oolong	2.90

BRUNCH COCKTAILS

Fizz up your Brunch



Bucks Fizz	7.95
Bellini	7.95
Mango Mimosa	7.95
Bloody Mary	Glass 7.25 / Jug 13.75
Virgin Mary	Glass 3.75 / Jug 7.50

PROSECCO

Serenello 11% ABV	200ml 7.80 / 750ml 29.00
Green apple & pear - Italy	

WINES

Red - 'Bea' Organic Monastrell 2020 14% ABV	
Black cherries & spice - Spain	
Small (125ml) 4.50 / Large (250ml) 8.00 / Carafe (500ml) 15.00	
White - La Marina 'Cuvée Océane' 2021 11% ABV	
Apples, zesty lemon, pineapple - France	
Small (125ml) 4.50 / Large (250ml) 8.00 / Carafe (500ml) 15.00	
Rosé - Domaine of the Bee 'Bee Pink' 2021 12.5% ABV	
Light, fruity & floral - France	
Small (125ml) 4.90 / Large (250ml) 8.65 / Carafe (500ml) 16.00	

CRAFT ALE, BEERS & CIDER

Toast Purebread Pale Ale 5% ABV 330ml	4.60
Toast Much Kneaded Craft Lager 5% ABV 330ml	4.60
Toast Session IPA 4.5% ABV 330ml	4.60
Wyld Wood Organic Cider 6.5% ABV 500ml	5.00

COFFEE

Flat White	3.30
Single Espresso	2.15
Double Espresso	2.50
Piccolo	2.75
Macchiato	2.35
Filter*	2.80
Americano*	2.95
Cafe au Lait*	2.95
Latte*	3.30
Cappuccino*	3.30
Mocha*	3.50
Hot Chocolate*	3.50
White Hot Chocolate*	3.50
Chai Latte	3.75



*Small / large also available, please ask when you order.

We use organic whole milk as standard in all our coffees. Please ask for non dairy alternatives, we won't charge you extra.

Our coffee beans are roasted in Bristol by Extract Coffee Roasters who have a direct trade model with the growers in Papua New Guinea & Brazil. Everyone gets a fair deal and you get top notch coffee.

CAKES & COUNTER

Choose from our range of cakes, treats and freshly baked pastries at the counter.

GIFT CARDS

Share the Boston love. Ask our team or visit our website.



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