



131 Christleton Road,
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Breakfast
9am-11.30am



Brunch
11.30am-4pm

Fresh Food

Cakes

Opening Hours

Monday - Friday: 9am - 5pm

Saturday: 10am - 4pm

Sunday: Closed



BREAKFAST

Breakfast 11.8

Butcher's streaky bacon and sausage, fried egg, toast, black pudding, mushrooms and baked beans

Breakfast Muffin Sandwich 9.9

Toasted muffin, butcher's ham, melted cheese, scrambled egg and hash browns

Ham and Cheese Omelette 9.9

Beaten free range eggs, butcher's boiled ham, grated matured Cheddar, mixed side salad and homemade dressing

Salmon Crumpets 11.9

Scottish smoked salmon, scrambled eggs, toasted crumpets and homemade Hollandaise sauce

Eggs on Toast (v) 6.5

Two slices of white or brown with fried / scrambled / poached eggs

Avocado Crush (v) 7.5

Flavoursome smashed avocado on toasted sourdough, chopped red onion and tomato, optional chilli flakes of toasted mixed seeds

add egg 1.8
add bacon 3

Eggs Florentine (v) 10.5

Homemade Hollandaise, wilted spinach, poached eggs, toasted muffin

Eggs Benedict (choose ham or bacon) 11.2

Homemade Hollandaise, butcher's ham or bacon, poached eggs, toasted muffin

Eggs Royale 11.5

Homemade Hollandaise, Scottish smoked salmon, poached eggs, toasted muffin

Toast (v) 3.5

Two slices of white or brown with butter and strawberry jam
add bacon (2 butcher's streaky) 3

Butcher's streaky bacon 3

Mushrooms (ve) 3

Scottish smoked salmon 3.7

Black pudding 3

Fried/poached egg (v) 1.8

Hash browns, 3 pieces (ve) 3

Wilted spinach (ve) 3.5

Slice of toast (v) 1

Sausage 3

French Fries (ve) 2.9

ONE'S LIKING

Peroni Nastro 330ml 3.75

Peroni 0.0% 3.75

Magners Cider 568ml 4.95

Double Gin & Tonic 50ml 7.95

Prosecco 200ml 7.9

Baileys 50ml 3.1

Martell VS 25ml 3.25

Smirnoff Red Vodka 25ml 3.25

Jameson Whiskey 25ml 3.25

Tia Maria 3.25

Speak to your server to add any spirits to the mocktails

WINE

Sauvignon Blanc, Marleborough NZ

175ml 6.25 250ml 7.5 Bottle 22.95



LIQUOR COFFEE

Any One 6

Martell VS

Baileys

Vodka

Jameson

Tia Maria

Please speak to a member of staff
if you have any food allergies or intolerances.

Gluten free bread available.

(v) vegetarian (ve) vegan (gf) gluten free

COFFEES & HOT BEVERAGES

English Breakfast Tea	3.3
Hot Chocolate	3.9
Americano	3.3
Latte	3.7
Iced Latte	3.9
Cappuccino	3.7
Flat White	3.5
Mocha	3.9
Single Espresso	2.6
Double Espresso	2.9
Macchiato	3.1
Cortado	3.3
Affogato	4.95

LAVAZZA

Our coffees are also available decaffeinated

For dairy alternative we offer oat milk

30p supplement

Splash of syrups - hazelnut, vanilla, caramel

50p supplement

SOFT DRINKS

Elderflower Lemonade	3.9
Raspberry Lemonade	4.2
Passion Fruit Lemonade	4.2
J20	3.3
Coca Cola 330ml	3
Coca Cola Diet/Zero	2.9
Lemonade 330ml	2.9
Tango Orange 330ml	2.9
Still Water 330ml	2.2
Soda Water	1.7
Appletiser	2.9
Orange Juice	2.9
Cordials	0.7
Tonic Water 200ml	2.35

LUNCH/BRUNCH

Eggs Benedict (choose ham or bacon)	11.2
Homemade Hollandaise, butcher's ham or bacon, poached eggs, toasted muffin	
Eggs Royale	11.5
Homemade Hollandaise, Scottish smoked salmon, poached eggs, toasted muffin	
Eggs Florentine (v)	10.5
Homemade Hollandaise, wilted spinach, poached eggs, toasted muffin	
Avocado Crush (ve)	7.5
Flavoursome smashed avocado on toasted sourdough, chopped red onion and tomato, optional mixed seeds OR chilli flakes	
add fried OR poached egg (v)	1.8
add bacon	3
add smoked salmon	3.7
Cold Sandwiches (freshly made to order)	
Served with french fries, mixed salad and homemade dressing, choose white or brown bread	
Butcher's boiled ham and cheese with honey mustard sauce	10.5
Smoked salmon with cream cheese and dill	10.9
Cheese and red onion (v)	9.5
Free range egg mayo and cress (v)	9.5
Cream Cheese and cucumber (v)	9.3
Ham and Cheese Omelette	9.9
Beaten free range eggs, butcher's boiled ham, grated cheese, mixed salad and homemade dressing	
Croque Madam	11.9
Butcher's boiled ham and melted cheese between two crunchy butter fried breads, homemade béchamel sauce, fried egg on top, served with salad	
add fries	2.9
Breaded Brie and Salad (v)	10.9
Deep fried panko breaded French brie served with mixed salad and dressing, cranberry sauce on side	
BLT and Egg Salad	9.9
Bacon, lettuce, tomato, soft boiled egg, dressing	
Cream Mushroom (v)	11.9
Richly flavoured fried mushrooms on toasted sourdough with cream cheese and chopped salad	
Cheese Steak Sandwich	14.9
Shredded butcher's sirloin steak, caramelised onion with balsamic vinegar, melted cheese, toasted sourdough, crispy iceberg and mayonnaise	

ADD-ONS

Chicken Nuggets with fries and salad	6.5
Mixed Salad & dressing (v)	3
Fried/Poached Egg (v)	1.8
Hash Browns, 3 pieces (ve)	3
Smoked Salmon	3.7
Bacon	3
Wilted Spinach (ve)	3.5
French Fries (ve)	2.9

Toasted Teacake (v) (optional ve)	4
Toasted teacake served with butter and strawberry preserve	
Scone (v)	4.9
Freshly baked fruit scone with strawberry preserve and classic Cornish clotted cream	
Chocolate Chip Brownie (v)	5.95
With ice cream and chocolate sauce	
Basque Cheesecake (v) (gf)	7.25
With ice cream and passion fruit sauce	
Lotus Biscoff Cheesecake	6.95
With ice cream and caramel or chocolate sauce	
Affogato (v)	4.95
Vanilla ice cream, espresso	
add 25ml Tia Maria	3.25

ICE CREAM & SORBET

Speak to your server for flavours available

1 scoop		2.5
2 scoops		4
3 scoops		5.5

CRÊPES

Two crepes per portion

add a scoop of ice cream	1.8
Sweet Lemon (v)	6
Dusted sugar, fresh lemon wedge	
Maple Syrup (v)	6.8
Cinnamon, icing sugar, drizzled with Canadian maple syrup	
Banoffee (v)	6.8
Fresh sliced banana, caramel sauce, dusted sugar	
Hazelnut (v)	6.8
Nutella, hazelnut pieces, dusted sugar	

Quinteassential

TEA + BOTANICALS

POT 4.6 CUP 3.1

TEA

Imperial Earl Grey

This wonderful tale of east meets west is a blend of black and oolong tea leaves, the finest bergamot and blue cornflowers

Garden of Eden

A delicious union of black and green tea, infused with a beauquet of wild flowers and Japanese reach

06:30 to Singapore

A tea tailored for the frequent flyer, this energising green and white tea is supercharged with strawberries, papaya, pineapple and blue mallow flowers for a stylish flavour experience

Tales of the Orient

This refreshing mix of rooibos mango, lemongrass and pink pepper is the perfect tonic for a great adventure

BOTANICALS

Cleanse

Quinteassential's proud interpretation of a classic chai. Ginger, cardamom, dates and cacao combine to create this warm embrace

White Peach Sangria

A light, refreshing and alcohol-free take on a white wine sangria, bursting with juicy peach and apples

Mellow Mint

Lush spearmint and zestful peppermint are carefully blended for a smooth, almost creamy, flavour thrill

QUINTEASSENTIAL's founder and tea designer Bernadine Tay creates artisan teas of uncompromising quality, inspired by travel, culture and art, The highly trained tea sommelier used only the finest quality grade of leaf tea, herbs, fruits and flowers.