



MORGAN

MOTOR COMPANY

COFFEE

Espresso	3
Americano	3.6
Cappuccino	4.1
Latte Iced	4.1 4.3
Flat White	4
Cortado	3.7
Espresso Macchiato	3.4
Mocha	4.9
Chai Latte Dirty Chai Latte	4.4 5.2
Matcha Latte Iced	4.6 4.8
Turmeric Latte Iced	4.5 4.7

ADDITIONS

Non-Dairy Milk: Oat Coconut Soya	.50
House Syrup: Vanilla Salted Caramel	.75

LOOSE LEAF TEA

English Breakfast	3.4
Decaf English Breakfast	3.4
Earl Grey	3.4
Green	3.5
Jasmine	3.5
Chai	3.5
Peppermint	3.5
Lemongrass & Ginger	3.5
Orange & Rosehip	3.5
Chamomile	3.5
Rooibos	3.5

HOT CHOCOLATE

Smooth Venezuela 58%	4
Dark Haiti 70%	4

HOUSE SHRUB

Strawberry & Mint	4.9
Made with Apple Cider Vinegar, Ginger, Cardamom & Cinnamon	

SPARKLING PRESSÉ

Elderflower	3.3
Rhubarb & Apple	3.3
Ginger Beer	3.3
Lemon & Mint	3.3

MALVERN SPRING WATER

Still or Sparkling:	
Small Large	2.8 4.8

FRUIT JUICE

Apple	3.7
Pear	3.7
Apple & Raspberry	3.7
Apple & Ginger	3.7
Apple & Beetroot	3.7
Freshly Squeezed Orange	4.5

FIZZY

Coke Slimline	4.5
Lemonade with Yuzu	4.5

BEER & CIDER - ON TAP

Wye Valley Brewery	
Hopfather IPA (3.9%)	3.0 6.0
1985 Lager (4.5%)	3.0 6.0
Nightjar British Stout (4.2%)	3.0 6.0
Dunkertons	
Medium Craft Cider (5.3%)	3.0 6.0

LOW ALCOHOL - BY THE BOTTLE

Nirvana Amber Ale 500ml (0.5%)	6.2
Lucky Saint Unfiltered Lager 330ml (0.5%)	5.7

WINE

Vinca Organic 175ml	
White (12.5%) Rosé (12.5%)	8.2
Red (12.7%)	8.9
Sparkling (10.5%)	8.3

FAUN



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FROM THE COUNTER

SWEET

Croissant | Almond Croissant (N) | Pain au Chocolat
Pain au Raisin | Cinnamon Bun | Vanilla Cruffin
Earl Grey Scone, Seasonal Jam, Clotted Cream

SAVOURY

Marmite & Cheddar Knot | Sausage Roll
Pork, Fennel & Mustard Scotch Egg
Cheddar & Thyme Scone, Chutney & Cream Cheese

CAKES & COOKIES

Victoria Sponge	4.6	Dark Chocolate Brownie (GF)	4.8
Banana Bread	4.3	Fruit & Nut Flapjack (VG, N)	3.9
Syrian Turmeric Cake (GF, VG)	4.8	Milk Chocolate Cookie	3.9

DELI SANDWICHES

ENGLISH COUNTRY HAM (GF option) 12.5

Piccalilli Mayo, Spring Slaw, Lane Cottage Leaves

SMOKED SALMON & WATERCRESS (GFO) 13.5

Lemon & Dill Cream Cheese, Pickled Cucumber

ROASTED RED PEPPER 11

Salsa Verde, Hummus, Feta, Lane Cottage Leaves
(S,V,VG & GF options)

All served on White Tin Sourdough

BRUNCH | LUNCH

TOAST (V, GF & VG options) 5

Netherend Farm Butter, Seasonal Jam

BANANA BREAD 6.4

Toasted with Cinnamon Butter

HUNG YOGHURT (V, N, S, GF option) 8.5

House Granola, Seasonal Fruit

CONFIT MUSHROOM SANDWICH 7.5

Crispy Onions, Chive Oil, White Tin Sourdough
(VG, GF option)

SAUSAGE SANDWICH 9.5

Handmade Sausage Patties, Onion Jam,
White Tin Sourdough

BACON SANDWICH (GF option) 9.5

House-Cured Brown Sugar Bacon,
Bacon Butter, White Tin Sourdough

SOUP OF THE DAY (VG, GF option) 9

Sourdough

SEASONAL TART 12

Served warm with Lane Cottage Leaves

ADD:

FRIED EGG 2

GRILLED MUSHROOMS (VG) 3

SAUSAGE PATTY 2.7

HOUSE-CURED BACON 3.3

BLACK PUDDING 3.6

DELI SALAD PLATE (S, VG, GF option) 15

Hummus, Mixed Bean Salad, Marinated Beetroot,
Spring Slaw, Seasonal Salad, Roasted Pepper,
Toasted Seeds, Sourdough

Gluten-free and vegan options are marked above

Please note, we use multiple allergens in our kitchen and bakery so we cannot guarantee any dish is 100% allergen free.

Please make us aware of any allergies.

VG - VEGAN V - VEGETARIAN GF - GLUTEN-FREE N - NUTS S - SESAME

FAUN

Everything on our menu is made in-house,
using the finest in seasonal and local produce