

MENU

SNACKS

Savoury Gluten free Muffin	3.3
<i>Muffin of 2 cheeses, Chives, Sweet peppers</i>	
Bagels	
Toast	
Breakfast Bomb	
<i>Baked Egg/Bacon/Cheese bomb</i>	
Vegetarian Muffin	
<i>Gluten Free with Cheese, Chive & Red Pepper</i>	

TEA / COFFEE

Filter Coffee	3.6
<i>Single Origin filter coffee</i>	
Single/ Double Espresso	2.6 / 3
Americano/Latte/ Flat White/	
Pot of Tea for 1/ 2/ 3/ 4 per head	3.8
<i>Select blend from Tea Menu</i>	
Hot Chocolate / Mocha	3

SWEET

Chocolate Brownie	2.4
<i>Eggs, Smoked bacon, Cheddar, Red Leicester</i>	
Apricot Tart	3.8
Lemon & Poppy Seed Cake,	
Chocolate Mandarin Cake	3.2
Scones with Jam & Cream	3.8
<i>2 newly baked Scones served with Strawberry Jam, fresh fruits and thick Jersey Cream</i>	

BRUNCH

EGGS

Eggs Benedict	
<i>Ham, egg on Sweet Potato Muffin with Fresh Hollandaise sauce</i>	
Eggs Royale	
<i>Scottish Smoked Salmon, egg on Sweet Potato Muffin with Fresh Hollandaise sauce</i>	
Eggs Florentine	10
<i>Spinach, egg on Sweet Potato Muffin with Fresh Hollandaise sauce</i>	

HEALTHY

Traditional Museli	3
<i>With fresh Fruits & Greek Yoghurt</i>	
Soy Chai Museli	
<i>Fruity Muesli served with hot Soy Chai</i>	
Spinach & Kale Smoothie	
Spinach, Kale, Banana, Soya, Lemon	
Summer Berry Smoothie	4
<i>Raspberries, Red Currants, Strawberries, Banana</i>	

SPECIALITY

Brunch Bombs	4.6
<i>Baked Egg/Bacon/Cheese, served beside mushrooms & a Sweet Potato Hash brown.</i>	
Apricot & Almond Tart	6
<i>Gluten Free Flan served with fruits & Thick Jersey Cream</i>	
Gluten free Pancakes	6.4
<i>with Chestnut Flour and toppings of choice</i>	

LUNCH

LIGHT

Chicken Wrap	5
<i>Chicken Escalope, mushrooms with mace.</i>	
Vegetable Wrap	5
<i>Gluten free wrap with Humus and seasonal vegetables</i>	
Gluten free Vegetarian Muffin	
<i>2 Cheeses, red Pepper and Chives served with salad</i>	
Pastrami Sandwich	
<i>Pastrami, Emmental, Mustard & SauerKraut on 60% Rye bread</i>	
Soup of the Day	

MAIN

Daily Casserole / Stew	4.6
<i>(One of Chicken, Beef or Pork daily)</i>	
Fish Pie	
<i>Smoked Haddock, Cod, Salmon in a creamy white sauce with spring onions and topped with Potato Mash. Served with a Green Salad.</i>	
Shepherds Pie	
<i>A traditional Ragout of Lamb topped with Mashed Potato and Cheese and served with a Mixed Leaf Salad.</i>	
Vegetarian Casserole	10
<i>See 'Specials Board' for the daily Casserole</i>	

DESSERT

Apricot Almond Tart	6
<i>Gluten Free Flan served with fruits & Thick Jersey Cream</i>	
Chocolate Fondant pudding	7
14 style Chocolate Fondant with Cream and Fruits	
Apple Crumble	6
<i>With Fresh berries and Cream</i>	
Fresh Fruit & Merengue	
<i>Summer fruit or berries served with thick cream & Merengues</i>	
Cheese & Biscuits	6
<i>Blue Cheese, Brie and Mature Cheddar with Water Biscuits</i>	

AFTERNOON

Vintage China Cream Tea	9
<i>Fresh Scones with jam, thick Cream and Fresh Berries served on Period Art Deco Tea Service.</i>	
Afternoon Tea	25
<i>Available with pre-booking</i>	