

# MENU

## SNACKS

Savoury Gluten Free Muffin (V) (GF) <i>Muffin of 2 cheeses, Chives, Sweet peppers</i>	3.3
Bagels /St. Johns Toast <i>Choose toppings from Eggs, Bacon, Cream Cheese, Avocado, Smoked Salmon, Jams etc</i>	3 -7
Breakfast Bomb <i>Baked Egg/Bacon/Cheese bomb</i>	5
Vegetarian Muffin <i>Gluten Free with Cheese, Chive &amp; Red Pepper</i>	3.4

## TEA / COFFEE

Filter/ Caffetiere Coffee <i>Guest Single Origin Filter Coffee</i>	6 / 7.2
Single/ Double Espresso	2.2/ 3
Americano/Latte/ Flat White/ Cappuccino/	2.8/ 3
Pot of Tea for 1/ 2/ 3/ 4 per head <i>Choose a blend from our Tea Menu</i>	3.8
Hot Chocolate / Mocha	3/ 3.6
+ DINE IN CHARGE	0.6

## SWEET

Chocolate Brownie <i>Rich dark chocolate with gooey textures</i>	2.4
Lemon & Poppy Seed Cake Chocolate Mandarin Cake	3.4
Scones with Jam & Cream <i>2 newly baked Scones served with Strawberry Jam, fresh fruits and thick Jersey Cream</i>	3.8

## BRUNCH

### EGGS

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

### HEALTHY

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

### SPECIALITY

English Brunch Bomb (V) (GF) <i>An English style Breakfast of Baked Eggs/ Bacon with Cheese &amp; served with fried mushrooms.</i>	10
Apricot & Almond Tart <i>Gluten Free Flan served with fruits &amp; Thick Jersey Cream</i>	6
Gluten free Pancakes <i>with Chestnut Flour and toppings of choice</i>	6.4
Brunch Bomb Sandwhich <i>Served between toasted sour dow bread</i>	7

## LUNCH

### LIGHT

Gluten free Vegetarian Muffin (V) (GF) <i>2 Cheeses, red Pepper and Chives served with salad</i>	5
Vegetable Wrap (V) (GF)  <i>Gluten free wrap with Humus and seasonal vegetables</i>	
Tuna Melt toasted Sandwich with Winter Salad <i>Tuna, Mayonaisse Cheddar Cheese on Artisanal Bread with Salad</i>	6
Pastrami Melt with Winter Salad <i>Pastrami, Emmental, Mustard &amp; SauerKraut on 60% Rye bread</i>	
Chicken Wrap with Winter Salad <i>Chicken Escalope, mushrooms with mace.</i>	

### MAIN

Soup of the day (V) (GF) <i>Vegetarian served with a large slice of Artisanal Bread</i>	6.4
Shepherds Pie <i>A traditional Ragout of Lamb topped with Mashed Potato and Cheese and served with a Mixed Leaf Salad.</i>	10
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>	
Casserole of the Day <i>See 'Specials Board' for the daily Casserole</i>	
Vegetarian Casserole (V) (GF)  <i>See 'Specials Board' for the daily Casserole</i>	9

## DESSERT

Apricot Almond Tart <i>Gluten Free Flan served with fruits &amp; Thick Jersey Cream</i>	6
Cheese & Biscuits <i>Blue Cheese, Brie and Mature Cheddar with Water Biscuits</i>	
Apple Crumble <i>With Fresh berries and Cream</i>	
Fresh Fruit Salad with Cream <i>Seasonal fruits</i>	

## AFTERNOON

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

(V)Vegetarian (GF)Gluten Free [ v1.2]