

Culture Coffee café menu

Coffees



- Latte £ 3.30
- Moccacino £ 3.40
- Ice Coffee £ 2.20
- Espresso £ 2.80
- Americano £ 3.10
- Hot chocolate £ 3.20
- Cappucino £ 3.30
- Machiatto £ 3.20
- Flat White £ 3.20
- Cortado £ 3.20
- Luxury hot chocolate £ 3.50
- Chai latte £ 3.20
- Ice Americano £ 3.80
- Ice Latte £ 3.80
- Ice Mocca £ 3.80
- Ice chai latte £ 3.80
- Frappe £ 3.80
- Affogato £ 4.10
- Irish iced coffee £ 4.10
- Baileys iced coffee £ 4.10
- Espresso martini £ 4.10

Dishes



- Sautéed tiger prawns £ 8.90
with a hint of garlic, lemon & parsley
- Scottish mussels £ 7.90
in garlic butter sauce with a dash of chardonnay
- Slow roasted pork belly £ 8.10
toasted sour dough & French crème fraîche
- Selection of cured meats £ 8.90
toasted bread, buffalo mozzarella & roasted peppers
- Sun kissed vine tomato salad £ 7.10
with honey, oregano, preserved fruit & cream cheese
- Chicken & wild mushroom terrine £ 5.90
with spiced pear & herbs
- Dorset crab on toast £ 6.50
with lime, cumin & pickled samphire
- Trio of delicious quiches £ 5.90
broccoli & stilton; sun-dried tomato & herb; mushroom & parsley
- Bánh mí style roasted pork belly £ 4.70
with sour dough, fresh herbs & pickles

- English toasted sandwich £ 4.50
with crispy bacon, organic egg, red cabbage & pickles
- Seasoned avocado £ 4.10
roasted tomatoes & pan-seared halloumi breakfast
- Greek style organic scrambled egg £ 3.50
beans & sour dough toast
- Freshly baked croissant £ 4.10
with spiced feta, parma ham, pickles & crispy rocket
- Anatolian Breakfast Brioche: carpacio of salmon, avocado puree, cream cheese, shallots & greens £ 7.10
Anatolian Breakfast Brioche: carpacio of salmon, avocado puree, cream cheese, shallots & greens
- Homemade falafel torti wraps £ 5.55
hummus & baby leaf salad
- French ham £ 5.10
applewood cheddar & wild rocket toasted panini

Cakes



- Caramel apple pie £ 3.10
- Vegan cheesecake £ 3.10
- Victoria sponge £ 2.90
- Strawberry gâteau £ 3.50
- Lemon meringue £ 3.50
- Apple tart £ 2.50
- Belgian waffles £ 3.40
- Toffee and pecan loaf £ 2.50
- Caramel shortbread £ 1.90
- Lemon cake £ 1.90
- Caramel apple pie £ 3.10
- Lemon cake £ 1.90
- Caramel shortbread £ 1.90
- Toffee and pecan loaf £ 2.50
- Belgian waffles £ 3.10
- Apple tart £ 3.10
- Lemon meringue £ 3.50
- Strawberry gateau £ 3.50
- Victoria sponge £ 2.90
- Vegan cheesecake £ 3.10
- French style tarts & cakes tray £ 9.50
Bakewell fingers, chocolate, rum & pistachio, scones, éclairs, carrot cakes, macaron
- English tea time tarts & cakes tray £ 9.50
Lemon & poppy seed cakes, blueberry financiers, coffee & raspberry financiers, walnut cakes, ascot brownies, white chocolate & raspberry delices £ 9.10

Wines



All our wines are chosen for their quality in the nose, in the mouth and in the glass – and they all go great with conversation!

- **La Gioiosa Prosecco** **£21.50**

From one of Italy's leading producers, one single-vintage prosecco is very expressive, with lovely fruit and vibrancy.

- **Organic old English sparkling wine** **£30.90**

Crispy and elegant... it needs no introduction!

- **Prunus Dão Tinto 2017** **£24.50**

Lightly oaked, perfectly balanced, with a silky texture and crisp edge. A nose cram-packed with mulberries, blackberries and anise. A palate of black cherry and raspberry fruit tones with creamy and chocolatey oak flavours.

- **Morandé Pionero Pinot Noir Reserva 2019** **£21.75**

A pure and elegant Pinot Noir with notes of raspberry and gentle spice on the nose. The palate is light and silky in texture, allowing the beautiful summer fruit flavours to shine through.

- **Terres d'Azur Merlot 2018** **£19.00**

Rich berry and plum aromas with hints of spice and chocolate. A so , smooth palate with generous fruit and smoky notes.

- **Poggio Alto Pinot Grigio Rosé 2019** **£21.75**

A delicate light-bodied dry rosé. Pale pink with an elegant nose of acacia flowers, delight ully refreshing.

- **Picpoul de Pinet St Clair, Luvignac 2020** **£24.50**

Elegant aromas of citrus, pear and white flowers, and a crisp, mineral palate ideally suited to seafood.

- **Montalto Organic Pinot Grigio 2019** **£21.75**

An exotic Pinot Grigio – fresh, clean fruity notes of pear, green apple and white peaches. A fresh, citrusy palate with a crisp finish.

- **Kleinkloof Sauvignon Blanc 2020** **£19.00**

On the nose the wine shows hints of ripe gooseberry, green apple and citrus. On the palate the wine has an upli ing intensity with stone fruit, citrus and green apple flavours that are refreshing and long-lasting.