

SHALL WE START WITH A DRINK?

COFFEE

ALL SERVED IN THE LARGER SIZE UNLESS REQUESTED.

DECAFFEINATED - 0,40

OAT MILK (CONTAINS GLUTEN) - 0,40

SOYA MILK - 0,40

SYRUP FLAVOURING - 0,60

DOUBLE ESPRESSO	2,75
CAFÉ AU LAIT - OUR FLAT WHITE	3,20 3,40
CAPPUCCINO	3,20 3,40
LATTE	3,30
LATTE OVER ICE	3,30
MACCHIATO	3,20
AMERICANO	3,00 3,20
BAILEYS LATTE	6,25
MOCHA	4,00
CAFÉ VIENNA	3,60
<i>DOUBLE ESPRESSO, CINNAMON SHOT, WHIPPED CREAM, CINNAMON DUST</i>	
AFFOGATO	4,45
<i>DOUBLE ESPRESSO WITH A SCOOP OF VANILLA ICE CREAM</i>	
BABYCCINO	1,95

LOOSE LEAF TEA

FROM 2,95

FROM ENGLISH BREAKFAST TO EARL GREY, FRESH MINT TO JASMINE - WE HAVE A RANGE OF WONDERFUL LOOSE LEAF TEAS. PLEASE SEE THE BACK OF THIS MENU FOR OUR SELECTION AND PRICES.

SOFT DRINKS

HOMEMADE SODAS	3,60
<i>ELDERFLOWER CLOUDY LEMONADE RASPBERRY LEMONADE FLORIDA ORANGE PASSION FRUIT & LIME CHERRY & ALMOND</i>	
COCA COLA, COKE ZERO OR DIET COKE	3,40
FRESH ORANGE JUICE	3,50
CLOUDY APPLE JUICE	3,50
BELVOIR GINGER BEER	3,40
STILL OR SPARKLING WATER	2,75 330ML 4,25 750ML

CHOC & CHAI

HOUSE HOT CHOCOLATE	3,95
<i>ADD WHIPPED CREAM - 0,50</i>	
FULLY LOADED HOT CHOCOLATE	4,95
<i>WITH WHIPPED CREAM, MARSHMALLOWS & A CADBURY'S FLAKE</i>	
CHILLI HOT CHOCOLATE	3,95
DARK HOT CHOCOLATE	3,95
<i>51% LUXURY DARK HOT CHOCOLATE, SERVED WITH OAT MILK (VE)</i>	
CHAI LATTE	3,95
<i>SERVED WITH OAT MILK (VE)</i>	
BEETROOT AND GINGER MATCHA	3,95
<i>SERVED WITH OAT MILK (VE)</i>	
JAPANESE GREEN TEA MATCHA	3,95
<i>SERVED WITH OAT MILK (VE)</i>	

MILKSHAKES 4.75

SERVED WITH OR WITHOUT WHIPPED CREAM.

ADD MARSHMALLOWS OR A CADBURY'S FLAKE 0,50

ADD BAILEYS (50ML) 3,00

FRENCH VANILLA
HOUSE CHOCOLATE
CHOCOLATE & CHERRY
STRAWBERRY
SALTED CARAMEL
COCONUT & RASPBERRY
ESPRESSO

COCKTAILS & CLASSICS

RASPBERRY & CHAMBORD BELLINI	8,45
PASSION FRUIT & PASSOÃ BELLINI	8,45
BUCKS FIZZ	6,45
HENDRICKS GIN (50ML) WITH FEVER TREE TONIC	8,45
APEROL SPRITZ	8,45
ESPRESSO MARTINI	8,95
RUBY FROST	8,45
<i>Chambord, vanilla vodka & apple juice shaken over ice and served in a coupe glass.</i>	
CHERRY BAKEWELL	8,45
<i>Disaronno, apple juice & cherry purée shaken over ice and served on the rocks.</i>	
HAZELNUT & CHOCOLATE MARTINI	8,45
<i>Baileys, vodka, hazelnut & chocolate shaken over ice and served in a martini glass.</i>	

SPARKLING

PROSECCO (VE)

INCANTO, DOC VENETO, NV ITALY

Refined, elegant and refreshing. The delicate bouquet has fruity notes of peach and green apple. Fresh and light with balanced acidity and body.

125ML 6,50 BOTTLE 27,95

CRÉMANT D' ALSACE BRUT (ORGANIC)(VE)

DOMAINE DIRINGER, NV FRANCE

Gorgeously stylish organic fizz, with aromas of white blossom and citrus. Finished with flavours of green apples and hints of brioche.

BOTTLE 38,95

WHITE

SAUVIGNON BLANC (VE)

COMTE PAUL, ANTONIN, 2023 FRANCE

A zesty and expressive Sauvignon Blanc with refreshing citrus fruit flavours and a clean mineral finish.

175ML 6,95 250ML 9,85 BOTTLE 27,95

PICPOUL DE PINET (VE)

LA DECOUVERTE, AURELIE VIC, LANGUEDOC, 2022 FRANCE

Expressive notes of white flowers and citrus fruits, with delicious lemon peel flavours and a well balanced acidity.

175ML 6,95 250ML 9,85 BOTTLE 27,95

CHARDONNAY (VE)

SECRET CELLARS, CENTRAL COAST, 2021

UNITED STATES

A riper, fuller style of Chardonnay with tropical fruit notes, pear & crisp apple. Oak aging adds layers of vanilla & spice.

BOTTLE 34,95

PINOT BLANC (ORGANIC)

DOMAINE DIRINGER, ALSACE, 2021 FRANCE

An attractive, organic white with green apple & floral notes and subtle peach flavours on the palate, with a crisp acidity.

BOTTLE 39,95

CHABLIS (VE)

LOUIS ROBIN, 2022 FRANCE

Ripe green apple combined with citrus fruit flavours and real elegance, make for a great Chablis.

BOTTLE 42,95

RED

NERO D' AVOLA (VE)

MERIDIA, TERRE SICILIANE IGT, 2021 ITALY

A velvety smooth wine with flavours of juicy dark berry fruits and a touch of spice.

175ML 6,75 250ML 8,95 BOTTLE 26,45

CÔTES DU RHÔNE ROUGE (ORGANIC) (VE)

OLD VINES (ORG), DOMAINE LA GUINTRANDY, 2021 FRANCE

A beautiful organic Côtes du Rhône from old vines. Supple with black berry fruit flavours and hints of spice.

BOTTLE 28,95

MALBEC (ORGANIC) (VE)

ZAPAM ZUCUM, 2021/22 ARGENTINA

A rich and juicy wine, with aromas of dark fruits and hints of vanilla and spice.

BOTTLE 28,95

PRIMITIVO/SYRAH (VE)

LAGHIGLIONE, VILLA SCHINOSA, IGP PUGLIA, 2021 ITALY

Rich and elegant with aromas of blackberries and spice. Soft brambly fruit flavours, integrated with subtle oak.

BOTTLE 29,95

ROSÉ

CINSAULT/GRENACHE (VE)

TERRASSES D' ALLEUTIER, VIN DE FRANCE, 2022/23 FRANCE

A soft, fruit forward rosé from the south of France, with an attractive pale pink colour and lovely flavours of red berry fruits.

175ML 6,45 250ML 8,95 BOTTLE 25,95

PARADIS ROSÉ (VE)

DOMAINE PREIGNES LE VIEUX, 2022 FRANCE

Delicate dry, silky Grenache rosé, crisp minerality and summer fruit flavours.

BOTTLE 37,95

BOTTLED BEER & CIDER

BIRRA MORETTI LAGER 330ML	4,25
BIRRA MORETTI 0% 330ML	3,95
LONDON PRIDE 500ML	5,50
<i>(tawny-coloured premium ale)</i>	
ASPALL SUFFOLK CIDER 500ML	5,75
REKORDERLIG STRAWBERRY-LIME CIDER 500ML	5,75

SANDWICHES & CO.

SERVED WITH (SALAD 🥗), (HOMEMADE COLESLAW 🥗) & CRISPS.
CHOOSE BETWEEN:

THICK CUT BUTTERED WHITE OR
GRANARY 🌾🥖🥗

BUTTERED CRUSTY BAGUETTE
+0,80 🌾🥖

BUTTERED GLUTEN FREE BREAD
+0,80 🌾🥖

SWAP CRISPS FOR HOUSE CHIPS +2,95

KILN ROASTED SALMON, CREAM CHEESE, BLACK PEPPER, LEMON & WILD ROCKET 🥗🥖	11,45
FRENCH BRIE, SUN BLUSHED TOMATO, PESTO & WILD ROCKET 🥗🥖🥗	9,45
<i>ADD BACON - 2,00</i>	
HOME MAPLE ROASTED HAM SALAD WITH MUSTARD MAYONNAISE 🥗🥖🥗	9,95
CAJUN SPICED CHICKEN WITH MIXED LEAVES, SPRING ONION & LIME MAYONNAISE 🥗	9,95
ROAST CHICKEN WITH SMOKED STREAKY BACON, SUN BLUSHED TOMATO, MAYONNAISE & MIXED LEAVES 🥗	9,95
PRAWN, MIXED LEAVES & ISLAND DRESSING WITH SWEET CHILLI & CORIANDER 🥗🥗	10,95
<i>ADD AVOCADO - 1,50</i>	
FREE RANGE EGG MAYONNAISE WITH WILD ROCKET, SPRING ONION & SUN BLUSHED TOMATO 🥗	9,45
CUMBERLAND SAUSAGE WITH CARAMELISED ONION CHUTNEY & WHOLEGRAIN MUSTARD MAYONNAISE 🥗🥗🥗🥗	10,45
LINE CAUGHT TUNA CRUNCH 🥗🥗	9,95
VEGAN CHORIZO & RED PEPPER SAUSAGE WITH VEGAN MAYONNAISE, CHILLI JAM & ROCKET (Ve) (SERVED VEGAN WITHOUT SLAW) 🥗🥗🥗	9,95
HARISSA SPICED HOUMOUS, SUNBLUSHED TOMATO, AVOCADO & BABY LEAF (Ve) (SERVED VEGAN WITHOUT SLAW) 🥗🥗🥗	9,45

TOASTED SANDWICHES

A CHOICE OF (BUTTERED 🥖) GRANARY OR WHITE, SERVED WITH (SALAD GARNISH 🥗), CRISPS & (HOMEMADE COLESLAW 🥗). SWAP CRISPS FOR HOUSE CHIPS +2,95. (USE GLUTEN FREE BREAD 🥖 +0,80)

HOME MAPLE ROASTED HAM & CHEDDAR CHEESE 🥖	9,95
CUMBERLAND SAUSAGE WITH CARAMELISED ONION CHUTNEY & MATURE CHEDDAR CHEESE 🥖🥗🥗	10,45
STICKY MANGO CHICKEN WITH CASHEW NUTS & MATURE CHEDDAR CHEESE 🥖🥗	10,45
TRE FORMAGGI 🥖	9,95
<i>STILTON, BRIE, MATURE CHEDDAR, MUSHROOMS & TRUFFLE OIL</i>	
BRIE, CHICKEN, PESTO, SUN BLUSHED TOMATO 🥖🥗	10,95
CAMEMBERT, CRANBERRY & WALNUT 🥖🥗	9,95
CRUNCHY TUNA MELT WITH CHEDDAR CHEESE & GHERKIN 🥖🥗🥗🥗	9,95
MATURE CHEDDAR CHEESE, CHILLI JAM & SPRING ONION 🥖	8,95
<i>(Ve on request)</i>	



SALADS

(DRESSED MIXED LEAVES 🥗), FRESH TOMATOES, YELLOW PEPPERS, SPRING ONIONS & (CROUTONS 🥖).
(ADD CRUSTY BAGUETTE 🥖 - 1,95)

HOT & STICKY MANGO CHICKEN WITH CASHEW NUTS 🥗	14,95
CHICKEN, SMOKED CRISPY BACON & AVOCADO WITH PESTO AND TOASTED PINE NUTS 🥗🥗	14,95
KILN ROASTED SALMON & PRAWN WITH SWEET CHILLI, LIME & CORIANDER DRESSING FINISHED WITH AVOCADO 🥗🥗🥗	15,95
CAMEMBERT WITH WALNUTS & APPLE, DRIZZLED WITH LOCAL HONEY AND CRANBERRY SAUCE 🥗🥗	13,95
PORTOBELLO MUSHROOM, SMOKED STREAKY BACON & STILTON FINISHED WITH PECAN NUTS & MAPLE SYRUP 🥗🥗	14,95

PLOUGHMAN'S

HOME ROASTED HAM PLOUGHMAN'S 🌾🥗🥗🥗 14,95

HOME MAPLE ROASTED HAM SERVED WITH CRUSTY BAGUETTE, SALAD, HOMEMADE COLESLAW, CHUTNEY, APPLE & PICKLES
ADD MATURE CHEDDAR - 1,50 🥖

MIXED CHEESE PLOUGHMAN'S 🌾🥗🥗🥗 14,95

MATURE CHEDDAR, STILTON & CAMEMBERT SERVED WITH CRUSTY BAGUETTE, SALAD, HOMEMADE COLESLAW, CHUTNEY, APPLE & PICKLES
ADD MAPLE ROASTED HAM - 2,50

SOMETHING SWEET?

FRUIT SCONE WITH CLOTTED CREAM & TIPTREE PRESERVE 🌾🥖🥗🥗	4,95
COCONUT & RASPBERRY SCONE WITH RASPBERRY PRESERVE (Ve) 🌾🥗	4,95
CHEDDAR SCONE WITH TIPTREE GOOSEBERRY CHUTNEY 🌾🥗🥗	4,45
WARM STICKY CINNAMON BUN (Ve) 🌾🥗	4,75
TRIPLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM 🌾🥗🥗	6,45
FRESH FRUIT AND CREAM PAVLOVA 🥗🥗	6,95
TODAY'S CAKE SELECTION	FROM 4,25
<i>A RANGE OF CAKES ARE AVAILABLE DAILY. PLEASE ASK FOR ALLERGENS.</i>	



AFTERNOON TEA

MINIMUM 2 PEOPLE - SERVED FROM 11:30AM

SIGNATURE AFTERNOON TEA - 25,95 PER PERSON
A SELECTION OF FINGER SANDWICHES, SCONES WITH CLOTTED CREAM & TIPTREE JAM, CAKES & SWEET TREATS. INCLUDING UNLIMITED LOOSE TEA & AMERICANO COFFEE. PLEASE ASK FOR ALLERGENS. A 10% OPTIONAL SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



BY RESERVATION ONLY