

Coffee

Americano £3.20 Cappuccino £3.50

Latte £3.50 Iced Latte £3.50

Flat White £3.50 Espresso £2.00

Mocha £3.70 Hot Chocolate £3.60

Caramel | Vanilla Syrups £0.60 Oat Milk Alternative Available



Tea

Breakfast £2.40 Earl Grey £2.40

Herbal £2.40 Oat Milk Alternative Available



Smoothies

Wild Wild Zest £3.75 | 138 cals (GF/VE) Mango, Pineapple, Spinach, Apple & Lemongrass Puree

Big 5 £3.75 | 173 cals (GF/VE) Pineapple, Mango, Strawberry, Kiwi & Apple

Strawberry Split £3.75 | 190 cals (GF/VE) Strawberry, Banana & Apple





Light Bites

Sausage Roll £1.50

Bruschetta (VE) £3.50



Homemade Soup of the Day £4.95 Served with a crusty sourdough roll.



Cheese (V) £4.50 Cheese & Pickle (V) £4.50 Cheese & Tomato (V) £4.50 Ham & Tomato £4.95 Ham & Cheese £4.95 Tuna & Cheese Melt £4.95 Served with tortilla chips and a side salad.

Wraps

Houmous Salad Wrap (VE) £4.95 Chicken Salad Wrap £4.95 Served with tortilla chips and a side

Flatbreads

Tomato Base with Mozzarella & Sundried Tomato (V) £5.50 Tomato Base with Mozzarella & Prosciutto £5.50 Pesto Base with Chicken & Rocket £5.50









Platters

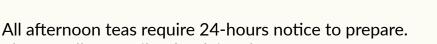
Grazing Board £7.50 A platter offering a selection of meats and cheeses, with crisps and bread. Served with fruit and dips.

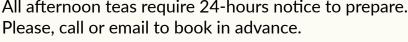


Afternoon Teas

Traditional Afternoon Tea £16.00 (Each) or 30.00 (Serves 2) A selection of finger sandwiches and savouries, scones with jam and clotted creams, sweet treats, served with unlimited tea and coffee.

Prosecco Afternoon Tea £39.50 (Serves 2) Includes everything in our traditional afternoon tea, with a bottle of Prosecco to share as an addition.





Additional sandwich options are available daily. If you have any allergies or dietaries, do let us know so we can cater to your needs.

Please ask our team about our specials!







Cakes

Dark Belgian Chocolate & Orange Gateau £3.95 Layers of chocolate and vanilla sponges smothered with dark chocolate orange truffle, topped with jaffa cakes and sponge with chocolate truffle.



Rainbow Loaf £3.50

A 7-tiered, vanilla flavoured multicoloured loaf cake made with natural colours, covered in vanilla buttercream.

Carrot Cake with Orange Frosting £3.95 A moist, lightly spiced carrot cake with sultanas and finished off with a delicious orange flavour frosting.



Toffee Apple Crumble Tray Bake £3.50 A crumble base topped with a layer of handmade toffee and juicy apple, then finished off with more sweet crumble.

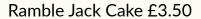
Brioche Fruit Scone £3.50 Sweet, dried fruit combined with buttery brioche. Served with jam and clotted cream.





Cakes (Allergen/Dietary Suitable)

Sour Cherry & Pistachio Traybake £3.50 A combination of juicy sour cherries, crunchy pistachios, coconut & ground almonds. Gluten and dairy free.



A mixture of dates, walnuts, and oats. A fuelling bar, drizzled with dark Colombian chocolate.

Vegan and gluten free.



A deep truffley texture, a real showcase for the Colombian chocolate used to make these indulgent brownies.

Gluten free and made without animal produce.

Chocolate & Orange Tart £3.00

Sweet pastry case filled with orange flavoured dark chocolate ganache topped with a sweet dusting.
Gluten, wheat and milk free.

Lemon Tart £3.00

Sweet pastry case filled with a lemon flavoured 'curd', finished with sugar dusting.

Wheat, gluten and milk-free. Vegan and coeliac suitable.





