



## Coffee

Americano £3.20

Latte £3.50

Flat White £3.50

Mocha £3.70

*Caramel | Vanilla Syrups £0.60*

Cappuccino £3.50

Iced Latte £3.50

Espresso £2.00

Hot Chocolate £3.60

*Oat Milk Alternative Available*



## Tea

Breakfast £2.40

Herbal £2.40

Earl Grey £2.40

*Oat Milk Alternative Available*



## Smoothies

Wild Wild Zest £3.75 | 138 cal (GF/VE)

*Mango, Pineapple, Spinach, Apple & Lemongrass Puree*

Big 5 £3.75 | 173 cal (GF/VE)

*Pineapple, Mango, Strawberry, Kiwi & Apple*

Strawberry Split £3.75 | 190 cal (GF/VE)

*Strawberry, Banana & Apple*





## Light Bites

Sausage Roll £1.50

Bruschetta (VE) £3.50

## Soup

Homemade Soup of the Day £4.95

*Served with a crusty sourdough roll.*



## Sandwiches/Toasties

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.*



All afternoon teas require 24-hours notice to prepare.  
Please, call or email to book in advance.

*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.



Ramble Jack Cake £3.50

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

Vegan and gluten free.



Killer Vegan Brownies £3.50

*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.

