



## Cake & Cream Tea

Served all day

Slice of home-baked Cake	2.95
Croissant	Plain 1.90 Butter & jam 2.20
Danish Pastry	1.90
Fruit Scone with butter & jam	2.95
Fruit Scone with clotted cream & jam	3.05
Toasted Cheese Scone with butter	2.95
Toasted Tea Cake with butter & jam	2.95
Sourdough toast with butter, jam or marmalade	2.45
Cream Tea	4.95
(pot of tea for 1 served with a fruit scone, jam and clotted cream)	



## Breakfast

Served Monday-Friday 8.00-10.30

Saturday and holidays 8.00-11.00

Mashed Avocado with chilli flakes on sourdough toast (V)	4.95
Add poached egg	1.00
Add crispy bacon	1.00
Crispy Bacon Sandwich & Red Onion Marmalade on sourdough toast	5.15
Gluten Free Porridge served with stewed berries (GF)	3.95
Greek Yoghurt, granola and stewed berries	3.95



## Lunch

Served 12.00-3.00

### TARTINES

(an open sandwich on toasted sourdough bread with a choice of the following toppings and served with a side salad)

- Mashed Avocado with crumbled feta, seeds and olive oil (V) 7.65
- Homemade Hummus topped with roasted seasonal vegetables, goats cheese, toasted pine nuts and basil infused oil (V) 7.85
- Homemade Pesto with mozzarella, prosciutto, sun-blushed tomatoes and basil infused oil 7.85
- Mashed Avocado topped with Chicken, feta, chopped tomatoes, pumpkin seeds and harissa infused oil 8.15
- Homemade beetroot hummus topped with cannellini beans, chick peas, chives & garlic, seeds and harissa infused oil (Vegan) 7.85
- Goats Cheese, sweet potato, pickled red onion, pumpkin seeds and rocket (V) 7.85

\* All the above can be made as a salad on request.  
Gluten-free bread also available.

### PLATTERS

- Cured Meat Platter** 1 person: 8.95 / Sharing: 11.75  
A selection of Spanish cured meats, Lyburn Winchester Gold Cheese, olives, almonds, oil and balsamic dip, dressed leaves and bread
- Vegetarian Platter** 1 person: 7.75 / Sharing: 10.25  
A selection of raw and roasted vegetables, mixed hummus, nuts, olives, savoury crackers/biscuits and dressed leaves (V)
- Children's Platter** 3.65  
Cheese, ham, hummus, bread, carrot and cucumber sticks with oil and balsamic dip

### SPECIALS:

Please see the specials scroll for our daily dishes



## Hot Drinks

Americano (with milk £2.65)	2.55
Flat White	2.60
Cappuccino	2.80
Latte	2.80
Mocha	2.85
Machiato	2.00
Single Espresso	1.65
Double Espresso	1.90
Hot Chocolate	2.60
Pot of Tea for 1	2.40
Organic Herbal Tea	2.60
Infusion Tea (Mint, Lemon or Ginger)	2.15
Syrup shot (Hazelnut, Caramel or vanilla)	0.50
Alternative Milk	0.25



## Soft Drinks

FENTIMANS Victorian Lemonade or Ginger Beer	2.85
FOLKINGTON'S AUTHENTIC JUICES AND PRESSES	
Bottle of Juice (Orange, Cloudy Apple, Still Elderflower, Pink Lemonade)	2.85
Can of Pressé (Gently Sparkling Elderflower, Lemon & Mint, Ginger Beer)	2.60
Coca Cola	2.10
Diet Coke	2.10
Sparkling Water	1.95
SAN PELLEGRINO (Blood Orange, Pomegranate & Orange)	2.30



## Juices & Smoothies

FRESH JUICES	3.95
<b>Ginga Ninja</b> – Carrots, Apples & Ginger	
<b>Detox</b> – Apples, Mint, Cucumber, Spinach & Lime	
<b>Heart Beet</b> - Carrot, Orange, Apples, Lemon & Beetroot	
FRESH SMOOTHIES	3.95
<b>Berry Nice</b> – Blueberries, Banana, Goji Berries & Almond Milk	
<b>Energising</b> – Mango, Banana, Orange, Chai Seeds & Coconut Milk	
<b>Supercharge</b> – Raspberries, Banana, Yoghurt, Oats & Honey	



## Wines & Beer

WINE	175ml	250ml	bottle
<b>White</b>			
Pinot Grigio	5.00	7.00	19.20
Sauvignon Blanc	5.25	7.50	20.25
<b>Rose</b>	5.50	7.25	21.50
<b>Red</b>			
Malbec	5.50	7.75	23.25
Shiraz	5.35	7.65	21.50
Rioja	5.50	7.75	23.25
<b>Prosecco</b>	Glass 5.15	Bottle 24.00	
<b>BOTTLED BEER</b>			
Peroni	3.75		
San Miguel	3.75		

(125ml glasses available on request)