



# MENU

## BREAKFAST *9am - 11am*

Pan fried bacon served in a sourdough bun £5.95 \*

Smoked salmon on a toasted muffin, poached egg with watercress & dill Hollandaise sauce £8.25 \*

Bacon, black pudding, sauté potatoes, poached egg & spinach £7.95

Vegan sausages, field mushrooms and sauté potatoes served with heritage tomatoes £6.95 (v) (vg)  
& green tomato ketchup

## LUNCH *12.00pm - 2:45pm*

Soup of the day served with crusty bread £6.95 (v) \*

Chickpea and vegan sausage cassoulet with a rich tomato & paprika sauce £11.95 (v) (vg)

Wild mushrooms with cream and chive sauce, crusty bread & parmesan £11.95 (v) (vg) \*

Pasta of the day served with garlic & herb bread £12.95 \*

Chicken breast, leek and stilton croquettes served with spring cabbage, peas & bacon £13.95  
and tender stem broccoli with a red wine gravy

Salmon Platter - Hot smoked salmon, Gravdax, beetroot & cream cheese mousse, £14.95 \*  
beetroot gel, Caesar salad & Artisan breads

Pan fried pork fillet, bacon and sage dauphinoise potatoes served with roasted vegetables, £13.95  
Calvados jus, crispy shallots & apple tatin

Beer battered haddock and chips with crushed garden peas & homemade tartare sauce £12.95

Beef, mushroom and red wine hotpot with cheese cobbler and honey roasted seasonal vegetables £14.95 \*

## SWEETS

Crumble of the day served with vanilla custard £6.25

Black forest brownie with boozy cherries served with cherry & chocolate £6.25  
brownie flavour ice cream

Lemon & rose panacotta with fresh raspberries and lemon sauce £6.25

Vegan Eton mess, fresh berries £6.25 (v) (vg)

## CAKE SELECTION *Served all day*

Toasted teacake served with butter £2.80

Fruit scone served with strawberry jam, clotted cream and butter £3.75

Cheese scone served with pickle and a cheese wedge £3.75

Salted caramel brownie £2.80

Cinnamon & apple vegan flapjack £2.80 (vg)

Coffee & walnut cake £3.50 (n)

Lemon & blueberry cake £3.50

Carrot cake £3.50 (n)

Raspberry Bakewell cake £3.50 (n)

Citrus polenta cake £3.50 (gf) (df)

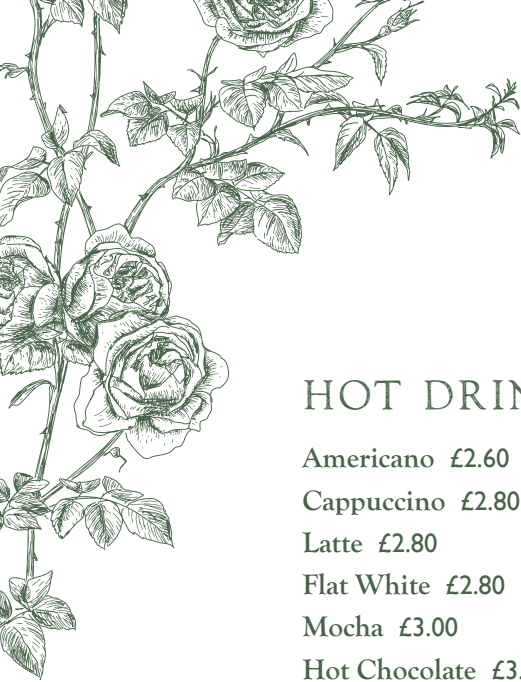
Please note: All cakes are made in an environment where nuts are used.

Please notify us of any allergies or dietary requirements.

v - vegetarian vg - vegan gf - gluten free df - dairy free n - contains nuts

\*Gluten free options available





## DRINKS

### HOT DRINKS

- Americano £2.60
- Cappuccino £2.80
- Latte £2.80
- Flat White £2.80
- Mocha £3.00
- Hot Chocolate £3.00
- Double Espresso £2.50
- Babyccino £2.00
- Pot of Birchall's Fine Teas £2.80  
*Selection of teas available*

### COLD DRINKS

- Fentiman's Apple & Blackberry £2.80
- Fentiman's Gently Sparkling Elderflower £2.80
- Fentiman's Ginger Beer £2.80
- Fentiman's Victorian Lemonade £2.80
- Fentiman's Sparkling Raspberry £2.80
- Fentiman's Dandelion & Burdock £2.80
- Coke/Diet Coke £2.40
- Wenlock Sparkling/Still water £2.00
- Frobishers Apple juice, Orange juice or  
Bumbleberry juice £2.70

*All our drinks are served as regular. Shot of syrup (ask for flavours) £1.00 Alternative milk (soya, oat or coconut) £0.50*

## ALCOHOL

*All bottled*

### BEERS/CIDER

- Thatchers Gold Cider 500ml £4.90
- Shropshire Gold 500ml £5.00
- Peroni 330ml £3.90

### WINE/PROSECCO

- Mini Prosecco 200ml £6.50
- Mini Rosé 187ml £5.00
- Mini Pinot 187ml £5.00
- Mini Sauvignon 187ml £5.00
- Mini Merlot 187ml £5.00
- Mini Shiraz 187ml £5.00

### GIN & TONIC

*Served as a double measure with bottled Fever Tree tonic*

- Tiger Gin £8.20
- Ruby Tiger Gin (pink) £8.20
- Tinkture Organic Rose Gin £9.00

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#### *Why not try an English Rose tippie?*

Tinkture Organic Rose Gin is a delightfully light gin with a hint of citrus. Infused with our own English Roses, this classic 'London Dry' style Gin turns to rose pink when mixed with tonic.

*Also available to purchase in a bespoke gift box.  
Please ask a member of staff.*

