

MORNING GOODS

Otto's Buttery 2.00

A Scottish version of a croissant reinvented by Anya's son Otto

Spiced Brown Sugar Buttery 2.50 | Cheesy Buttery 3.00

Rainbow Fruit Yoghurt 6.50

A gluten free granola (coconut yoghurt available)

Classic Porridge with Sprinkles 6.50

*Made with oat milk and served with your choice of
Brown Sugar / Jam / Honey / Raisins / Berries / Toasted Coconut*

THE SALAD BOWL 15.00

Please ask your server for detail

ALL DAY TOASTS

GLUTEN - FREE BREAD AVAILABLE

Soup of the Day 7.50 | Soup with Half Cheese Toastie 11.50

Cheddar Cheese Toastie 9.50

With pickled onion chutney

Rye Toast with Crushed Avocado 11.00

With fresh herbs, pink pickled onions

Smoked Salmon Tartine 15.00

Smoked salmon and dill and crème fraiche, pickled cucumber on rye bread

Welsh Rarebit 11.50

Sourdough toasted with cheese, mustard and Worcestershire sauce

Chicken Caesar Salad 15.00

Roasted chicken breast with romaine lettuce, classic Caesar dressing and sourdough croutons

The Anya English Breakfast 12.00

*Sourdough toast with two poached eggs and buttered spinach, roasted tomatoes,
and portabello mushroom. Add extras from the selection below.*

Additions 2.00 each

Avocado / Roasted Tomatoes / Ham Hock

Addition 4.00

Smoked Salmon

Wi-Fi Name: AnyaCafeGuest/ Wi-Fi Password: anyacafeguest

Many of our dishes contain allergens, please ask a member of staff for further information.

A discretionary 12.5% service charge will be added to your bill.

CAKES

Chubby Heart 9.00

Chocolate mousse cake, raspberry compote - gluten free

Chubby Cloud 9.00

Mocha cake with coffee and chocolate ganache

Anya Cafe Battenberg 6.00

Almond sponge with marzipan and apricot preserve

Monster Cake 8.00

With strawberry preserve and vanilla buttercream

Chocolate Monster Cake 8.00

With chocolate buttercream

Anya's Iced Bun 4.00

Classic soft milk bread with fondant icing

Small Smiley Cake 8.00

Lemon layer cake with mascarpone and raspberry compote

Coffee Cake 8.00

Coffee sponge with coffee buttercream

Chocolate and Guinness Cake 6.50

With cream cheese icing

Chocolate Truffle Cherries 5.00

Chocolate dipped fresh cream ganache - gluten free

Frosted Berry Caterpillar Tart 5.00

Fresh berries with vanilla custard on a buttery shortbread base

DO YOU KNOW I'M VEGAN?

Sarah's Banana Loaf 5.00

Made with coconut sugar - gluten free, vegan

CHOCOLATE CLASSICS

HAND-DIPPED BY OUR MASTER CHOCOLATIER

Dark Chocolate Teacake 5.00

Malted biscuit, soft marshmallow and dark chocolate

Cartwheel 4.50

Chocolate sandwich biscuit with raspberry jam and marshmallow

Before Dinner Mint Thin 2.50

Shortbread biscuit with fondant and dark chocolate

FAVOURITE FAMILY BISCUITS

FRESHLY MADE HANDMADE BISCUITS

2.00

Digestive Biscuits x2

Jammy Smile

Custard Cream

Naughty & Nice Biscuits x2

Chocolate Bourbon

Party Rings x2

COFFEE

ALCHEMY COFFEE

Espresso 3.20

Macchiato 3.30

Filter Coffee 3.00

Americano 3.20

Cortado 3.60

Moccha 3.90

Latte 3.70

Cappuccino 3.70

Chai Latte 3.90

Iced Coffee 3.40

Flat White 3.70

Hot Chocolate 3.70

Add Extra Shot 50p

Whole, Skimmed, Almond and Oat Milk Available

TEAS AND INFUSIONS

GOOD & PROPER TEA

3.70

English Breakfast

Hibiscus

Earl Grey

Camomile

Jade Tips Green Tea

Peppermint

FRESH TEAS

3.00

Iced Tea with Lemon

Fresh Mint Tea

Narmina's Buckwheat Tea

COLD DRINKS

San Pellegrino, Panna - 500ml 3.00

Coke, Diet Coke - 200ml 2.50

JUICES

Orange 5.00

Freshly squeezed

Homemade Lemonade 3.00

With fresh lemons and mint

Apple 5.00

Cold pressed seasonal apple

Green 5.00

*Kale, spinach, celery, romaine,
cucumber, apple, lemon*

BEER

Birra Moretti 6.00

WINES

- served as 175ml glass or by the bottle -

WHITE

Gavi 2019 11.00 / 44.00

Petit Chablis 2019 12.00 / 48.00

RED

Pinot Noir 2018 10.00 / 42.00

Chianti Classico 2017 13.00 / 52.00

ROSE

Domaine de Jale 2020 9.00 / 39.00

CHAMPAGNE

Esterlin NV 15.00 / 59.00

Kir Royale 15.00

Champagne and Crème de Mure

COCKTAILS

12.00

French 75 - *Cotswold gin, Champagne, lemon juice, sugar syrup*

Manhattan - *Bourbon, sweet vermouth, Angostura bitters, orange bitters*

Negroni - *Cotswold gin, sweet vermouth, Campari*

Gimlet - *with your choice of Cotswold gin or Chase vodka, lime juice, sugar syrup*

Garden and Tonic - *Seedlip Garden and Fever-Tree tonic*

Classic Gin and Tonic - *Cotswold gin and Fever-Tree tonic*

Classic Vodka and Tonic - *Chase vodka and Fever-Tree Tonic*

Raspberry Rossini - *Prosecco with fresh muddled raspberries*

Negroni Sbagliato Spritz

A lighter Negroni with Prosecco, sweet vermouth and campari

ANYA CAFE

AFTERNOON TEA

Anya's playful take on the traditional British afternoon tea. Enjoy a selection of our exclusive cakes with sandwiches and warm scones with clotted cream and preserves.

Make your afternoon a celebration with a glass of chilled champagne.

Booking essential and vouchers available.

Please email:
cafe@anyahindmarch.com

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Served with a selection of teas or coffee

per person 35.00

Served with a glass of champagne

per person 50.00

AFTERNOON TEA MENU

TEAS AND INFUSIONS

GOOD & PROPER TEA

English Breakfast	Hibiscus
Earl Grey	Camomile
Jade Tips Green Tea	Peppermint

COFFEE

ALCHEMY COFFEE

Espresso	Macchiato	Filter Coffee
Americano	Cortado	Mocha
Latte	Cappuccino	Chai Latte
Iced Coffee	Flat White	Hot Chocolate

Whole, Skimmed, Almond and Oat Milk Available

SANDWICHES SELECTION

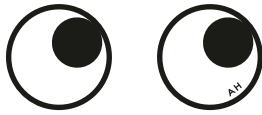
*Smoked salmon with lemon, dill and cream cheese
Cucumber
Egg and cress*

CAKE SELECTION

Lemon curd meringue chubby cloud
Chocolate and raspberry chubby heart
Frosted berry caterpillar tarts
Lemon smile cake

Warm plain and raisin scones

served under linen napkin with clotted cream and strawberry preserves



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