MORNING GOODS

Croissant 2.40 | Pain au Chocolat 2.60 Pain aux Raisins 2.80 | Cinnamon Bun 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 9.00 | Soup with Half Cheese Toastie 12.50

Cheddar Cheese Toastie 9.50

With pickled onion chutney

Rye Toast with Crushed Avocado 12.00

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 14.00

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 14.00

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

Additions 3.00 each

Avocado / Roasted Tomatoes / Ham Hock

Addition 6.00

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 and raspberry mousse, chocolate brownie, mixed berry compote

Chubby Cloud 9.00

Mocha sponge, crunchy caramel, chocolate and coffee ganache with white chocolate

Anya Cafe Battenberg 6.00

Almond sponge with marzipan and apricot preserve

Monster Cake 8.00

With strawberry preserve and vanilla buttercream

Chocolate and Hazelnut Monster Cake 8.00

With chocolate buttercream and hazelnut sponge

Anya's Iced Bun 4.50

Classic soft milk bread with fondant icing

Lemon Smiley Cake 9.00

Lemon drizzle sponge with lemon syrup, strawberry jam and lemon buttercream

Coffee and Walnut Cake 9.00

Walnut sponge, coffee buttercream and walnut praline

Chocolate and Guinness Cake 6.50

Sticky Guinness cake topped with creamy cheese icing

Chocolate Truffle Cherries 5.00

Chocolate dipped fresh cream ganache - made without gluten

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 - made without gluten, 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

2.50

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 3.50

Americano 3.50 Cortado 3.60 Moccha 4.20

Latte 3.90 Cappuccino 3.90 Chai Latte 4.20

Iced Coffee 3.70 Flat White 3.90 Hot Chocolate 3.90

Add Extra Shot 50p

Whole, Skimmed, Almond and Oat Milk Available

TEAS AND INFUSIONS

GOOD & PROPER TEA

3.90

English Breakfast Hibiscus

Earl Grey Camomile

Jade Tips Green Tea Peppermint

FRESH TEAS

3.50

Iced Tea with Lemon

Fresh Mint Tea

Narmina's Buckwheat Tea

COLD DRINKS

San Pellegrino, Panna - 500m/ 3.50

Coke, Diet Coke, Coke Zero - 200ml 3.00

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

RFFR

Birra Moretti 6.00

WINES

- served as 175ml glass or by the bottle -

WHITE

Gavi 2020 11.00 / 44.00

RFN

Pinot Noir 2020 10.00 / 42.00 Petit Chablis 2019 12.00 / 48.00 Chianti Classico 2020 13.00 / 52.00

ROSE

Domaine de Jale 2022 9.00 / 39.00 Esterlin NV 15.00 / 59.00

CHAMPAGNE

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 12.00

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

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

Camomile, Peppermint

FRESH TEAS

English Breakfast, Earl Grev Iced Tea with Lemon. Fresh Jade Tips Green Tea, Hibiscus, Mint Tea, Narmina's Buckwheat Tea Peppermint

COFFEE **ALCHEMY COFFEE**

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

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

