

COFFEE & HOT DRINKS

ESPRESSO	2.80
AMERICANO	3.10
LATTE	3.60
CAPPUCCINO	3.60
LARGE CAPPUCCINO	3.80
FLAT WHITE	3.70
MOCHA	3.60
HOT CHOCOLATE	3.60
FULLY-LOADED HOT CHOC	4.40
TEA	2.20
HERBAL TEA	2.50
CHAI LATTE	3.85
ICED LATTE	3.90
SYRUPS	0.75
- caramel - vanilla - hazelnut - gingerbread - sugar free syrups	
PLANT MILK AVAILABLE	0.30
- oat milk - soya milk - almond milk	

INDULGENT TREATS

BISCOFF ICED LATTE	5.50
Your choice of milk, biscoff spread, biscoff sauce, & espresso, shaken and served over ice and topped with cream and a biscuit	
KINDER BUENO ICED LATTE	5.50
Your choice of milk, white chocolate syrup, hazelnut syrup, chocolate sauce & espresso, shaken and served over ice topped with cream & a kinder chocolate	
PISTACHIO, WHITE AND DARK CHOCOLATE ICED LATTE	5.55
Your choice of milk, pistachio syrup, pistachio sauce, white and dark chocolate sauce & espresso served over ice and topped with cream and crushed pistachios.	
LIVIN LA VIDA COCOA SHAKE	5.30
Luxurious creamy shake made with real Belgian chocolate and topped with cream	
STRAWBERRY GLORY SHAKE	5.30
Sweet juicy strawberries blitzed with milk and cream on top	
TOP BANANA SHAKE	5.30
Thick and creamy full flavoured banana shake with cream on top	
ICE CREAM POT	2.50
Award winning local ice cream - various flavours available	
HOMEMADE CAKE	3.90
Locally made cakes-please see our counter	

SOFT DRINKS

DIET COKE/COCA COLA/SPRITE	2.50
SODA WATER/TONIC WATER	2.30
MINERAL WATER	2.30
still or sparkling	
SAN PELLEGRINO	2.70
blood orange or pomegranate	
CAWSTON PRESS	2.70
rhubarb, elderflower or apple	
HULLABALOO STILL LEMONADE	3.20
original, raspberry, elderflower, lime & mint,	
JUICE CARTON	1.50
apple or orange	
JUICE GLASS	2.40
apple or orange	

SMOOTHIES frozen fruit pieces blitzed with apple juice

Pash 'N' Shoot- Passionfruit, Mango & Pineapple	5.00
Big 5 - Strawberry, mango, kiwi & pineapple	5.00
Kale Kick- Kale, Spinach & Mango	5.00

BEER & CIDER

THATCHERS GOLD	5.50
4.5%, 500ml bottle	
THATCHERS HAZE	5.50
4.5%, 500ml bottle	
THATCHERS ZERO	4.50
0%, 500ml bottle	
PERONI	4.50
5.6%, 330ml bottle	
CORONA ZERO	4.00
0%, 330ml bottle	
BREWDOG PUNK IPA	4.50
5.1%, 330ml bottle	
GUINNESS DRAUGHT	4.50
4.1%, 440ml can	
BECKS BLUE	4.00
0%, 330ml bottle	

COCKTAILS

MOJITO	9.50
lime and mint lemonade, white rum	
RASPBERRY DAIQUIRI	9.50
frozen raspberries, white rum, raspberry syrup	
RASPBERRY BELINI	9.50
prosecco, raspberry syrup	
ELDERFLOWER COLLINS	9.50
elderflower lemonade, gin, tonic water	
ESPRESSO MARTINI	9.50
kaluha, vodka & espresso	
PASSIONFRUIT MARTINI	10.50
passoa, orange juice & vodka	
MINT PASSION MARTINI	10.50
lime and mint lemonade, passoa and vodka	
APEROL/LIMONCELLO SPRITZ	10.50
aperol or limoncello, soda water, prosecco	

MOCKTAILS

VIRGIN MOJITO	5.50
fresh lime, mint, sugar syrup and lime & mint lemonade	
BERRY FUSION FROST	5.50
frozen raspberries, raspberry syrup, raspberry lemonade	
ELDERFLOWER SPRITZ	5.50
0% gin, tonic water, elderflower lemonade	


WINE


LES AMBASSADEURS, MERLOT	22.50
france, 70cl lots of flavour and colour with an aroma of spices and elegant scents of ripe fruit	
KRAAL BAY, SHIRAZ SWARTLAND	22.50
south africa, 70cl a lustrous blend of Shiraz, with a touch of Cinsault and Mourvedre, brings an array of ripe berries which follows through to a juicy, well structured palate with a smooth finish.	
PINOT GRIGIO DELLE VENEZIE DOC, GALEOTTI	22.50
italy, 70cl light straw in colour. fresh, citrus and apple flavours. light in body with subtle mineral notes. a crisp refreshing finish.	
RIVIERA, SAUVIGNON BLANC	22.50
france, 70cl this classic wine has an intense aroma full of gooseberry and citrus. the palate is fresh, crispy and fat, with a long aromatic finish.	
PINOT GRIGIO BLUSH DELLE VENEZIE DOC	22.50
italy, 70cl this rose is light, easy and refreshing, with a touch of redcurrants and berries. Pretty pink coloured, it is ripe and rounded on the palate, with hints of strawberry and raspberry.	
MANO DI FIORI, PROSECCO	26.50
italy, 70cl this pale and delicate sparkling wine has fine bubbles and fresh aromas of green fruits, elderflower and honeysuckle. it is elegantly light, dry and well balanced.	
NON ALCOHOLIC SPARKLING WINE	12.00
please ask the team which option we have today	

SINGLE SERVE WINES


SOL DEL ORO, SAUVIGNON BLANC	8.00
chile, 18.7cl a fresh sauvignon with a zingy appealing style combined with soft herbaceous fruits and a dry balanced finish	
PINOT GRIGIO CARDONE	8.00
italy, 18.7cl succulent and fruity with a hint of lemon and an elegant dry finish. A popular North Italian choice	
RYE MILL SIGNATURE, SHIRAZ	8.00
australia, 18.7cl a very appealing wine which is rich and youthful with deep and concentrated spicy shiraz flavours	
SOL DEL ORO, MERLOT	8.00
chile, 18.7cl lots of ripe fruit with hints of spicy plums and blackcurrants that combine to provide an easy drinking wine	
BUFFALO RIDGE, ZINFANDEL	8.00
california, 18.7cl refreshing and easy drinking with a slight sweetness and hint of ripe red fruits	
VISPO ALLEGRO, PROSECCO	9.50
italy, 20cl pale light yellow colour, delicate and complex bouquet with fruity notes reminiscent of peach and green apple, there are also good secondary notes of acacia and lilac. fresh and light on the palate with balanced acidity.	

BREAKFAST PLATES

THE BIG BREAKFAST  **13.50**
2 rashers of bacon, 2 Regency sausages, 2 free range fried eggs, 2 hash browns, grilled tomato, portobello mushroom, baked beans and doorstep toast

THE SMALL ONE  **10.50**
1 rasher of bacon, 1 Regency sausage, 1 free range fried egg, hash brown, grilled tomato, portobello mushroom, baked beans and doorstep toast

VEGGIE BREAKFAST **11.50**
2 vegetarian sausages, 1 hash brown, 1 free range fried egg, grilled halloumi, grilled tomato, portobello mushroom, baked beans and doorstep toast

VEGAN BREAKFAST  **10.50**
2 vegan sausages, 2 hash browns, sautéed champignon mushrooms and kale, grilled tomato, portobello mushroom, baked beans and doorstep toast


GREEK YOGHURT BREAKFAST BOWL **5.60**
crunchy oat granola, served with greek yogurt, fruit compote, berry medley and honey

HOMEMADE PANCAKES **8.00**
pancakes served with your choice of topping:
- banoffee
- mixed berry medley and golden syrup
- bacon and maple syrup - 9.50

SIGNATURE HOMEMADE CRUMPET MELT **12.50**
2 homemade crumpets topped with melted cheese and either:
- 2 grilled bacon rashers and a poached egg
- mushrooms, kale and a poached egg

REGENCY BACON OR SAUSAGE SANDWICH  **7.50**
freshly cut farmhouse loaf filled with locally sourced bacon or award winning Regency sausages



MUSHROOMS AND KALE   **9.00**
sautéed mushrooms and kale, served on toasted sourdough



BREAKFAST WRAP  **10.20**
choose between regular or vegetarian:
- **Regular:** 1 Regency sausage, 2 rashers of bacon, and 1 free range fried egg served in a tortilla wrap with a pot of baked beans & 2 hash browns.
- **Vegetarian:** 2 veggie sausages, 1 free range egg, served in a tortilla wrap with a pot of baked beans & 2 hash browns.



TOASTED TEACAKE **2.60**
A toasted teacake served with butter.

2 SLICES OF TOAST   **2.90**
2 slices of white or granary doorstep toast served with butter.



LUNCHING

JACKET POTATO   **9.00**
a fluffy jacket potato served with a large side salad and one topping:
cheese - beans - coleslaw - tuna mayo
Beef chilli or posh baked beans - 11.00

DOORSTEP TOASTIE   **10.20**
thick sliced farmhouse loaf served with a salad garnish and chutney, choose from: - cheese and tomato - cheese and ham - cheese and onion - cheese

LENTIL DAHL   **10.50**
Homemade SriLankan lentil dahl with a side of basmati rice and garlic naan bread

VERY POSH FISH FINGER SANDWICH **13.50**
Thick cut farmhouse loaf, filled with gourmet fish fillets, peppery rocket, a dollop of tartare sauce, a gherkin, a sprinkle of capers, a side of minty mushy peas and a baby leaf salad

SANDWICHES   **8.50**
Thick cut bread served with a side salad and Burt's crisps
- cheese
- ham
- free range egg mayo
- responsibly sourced tuna mayo

And one extra - chutney, pickle, coleslaw, onion, cheese,

OUR KITCHEN USES INGREDIENTS THAT CONTAIN ALLERGENS. PLEASE ENSURE BEFORE ORDERING THAT YOU NOTIFY STAFF OF ANY ALLERGIES, DIETARY REQUIREMENTS YOU HAVE. WHEN GIVEN THIS INFORMATION WE ARE ABLE TO MINIMISE RISK AND PREPARE YOUR FOOD ACCORDINGLY.

For a full allergens list for all menu items, please ask a member of the team

WRAPS

served in a lightly toasted tortilla wrap with a salad garnish


HALLOUMI AND ROASTED PEPPER   **11.00**
grilled halloumi, roasted red peppers with rainbow slaw & sweet chilli sauce


SOUTH INDIAN PAKORAS   **11.00**
Homemade pakoras, rainbow slaw and mango chutney

make any of our wraps into a salad for £2


BAMBINOS

HOMEMADE PANCAKES **4.50**
a single pancake with your choice of topping
- mixed berry medley and golden syrup
- banoffee

KIDS BREAKFAST  **7.80**
1 chipolata sausage, 1 bacon, 1 egg (scrambled), baked beans, hash brown, toast

TOMATO PASTA  **5.80**
fusilli pasta served with a roasted tomato sauce and toasted garlic bread.

PESTO PASTA **5.80**
fusilli pasta served with a classic green pesto sauce and toasted garlic bread.

SANDWICH  **5.80**
a small sandwich, served with vegetable sticks, apple slices and crisps
a choice of filling: tuna mayo, cheese or ham

EXTRAS TO ADD TO ANY PURCHASED MEAL

Halloumi	1.20
Egg	1.20
2 rashers Bacon	1.40
Sausage	1.70
2 Hash browns	1.20
Portabello mushroom/Tomato	1.00
Beans	1.20
Pot of Jam, Marmalade or Nutella	0.60

Side salad (small)	3.50
Chilli con carne	3.70

 **VEGAN AVAILABLE** (Please mention when ordering)

 **GLUTEN FREE AVAILABLE** (Please mention when ordering)