

COFFEE & HOT DRINKS

ESPRESSO	2.60
AMERICANO	3.10
LATTE	3.40
CAPPUCCINO	3.40
LARGE CAPPUCCINO	3.80
FLAT WHITE	3.50
MOCHA	3.45
HOT CHOCOLATE	3.45
FULLY-LOADED HOT CHOC	4.30
TEA	2.10
HERBAL TEA	2.30
CHAI LATTE	3.60
ICED LATTE	3.80
SYRUPS	0.75

- caramel - vanilla - hazelnut - gingerbread - sugar free syrups

PLANT MILK AVAILABLE

- oat milk - soya milk - almond milk

INDULGENT TREATS

BISCOFF ICED LATTE

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

Your choice of milk, white chocolate syrup, hazelnut syrup, chocolate sauce & espresso, shaken and served over ice topped with cream & a kinder chocolate

LIVIN LA VIDA COCOA SHAKE

Luxurious creamy shake made with real Belgian chocolate and topped with cream

STRAWBERRY GLORY SHAKE

Sweet juicy strawberries blitzed with milk and cream on top

TOP BANANA SHAKE

Thick and creamy full flavoured banana shake with cream on top

AFFOGATO

A scoop of creamy vanilla gelato "drowned" in a shot of hot espresso.

ITALIAN GELATO CONE

2 scoops of soft creamy gelato in a waffle cone. Various flavours

ICE CREAM POT

Award winning local ice cream - various flavours available

100% ORGANIC FRUIT ICE LOLLY

SOFT DRINKS

DIET COKE/COCA COLA/SPRITE

SODA WATER/TONIC WATER

MINERAL WATER still or sparkling

SAN PELLEGRINO blood orange or pomegranate

CAWSTON PRESS rhubarb, elderflower or apple

HULLABALOO STILL LEMONADE

original, raspberry, elderflower, lime & mint,

JUICE CARTON apple or orange

JUICE GLASS apple or orange

SMOOTHIES frozen fruit pieces blitzed with apple juice

Pash 'N' Shoot- Passionfruit, Mango & Pineapple

Big 5 - Strawberry, mango, kiwi & pineapple

Kale Kick- Kale, Spinach & Mango

BEER & CIDER

THATCHERS GOLD

4.5%, 500ml bottle

THATCHERS HAZE

4.5%, 500ml bottle

THATCHERS ZERO

0%, 500ml bottle

PERONI

5.6%, 330ml bottle

CORONA ZERO

0%, 330ml bottle

BREWDOG PUNK IPA

5.1%, 330ml bottle

GUINNESS DRAUGHT

4.1%, 440ml can

BECKS BLUE

0%, 330ml bottle

COCKTAILS

MOJITO

lime and mint lemonade, white rum

RASPBERRY DAIQUIRI

raspberry lemonade, white rum, raspberry juice

KISSED RASPBERRY MARTINI

raspberry lemonade, caramel vodka, raspberry syrup

DARK DAIQUIRI

original still lemonade, spiced rum

RASPBERRY BELINI

prosecco, raspberry syrup

ELDERFLOWER COLLINS

elderflower presse, gin, tonic water

ESPRESSO MARTINI

kaluha, vodka & espresso

PASSIONFRUIT MARTINI

passoa, orange juice & vodka

MINT PASSION MARTINI

lime & mint lemonade, passoa & vodka

NEGRONI

vermouth rosso, campari, gin

APEROL/LIMONCELLO SPRITZ

aperol or limoncello, soda water, prosecco

WINE

LES AMBASSADEURS, MERLOT

france, 70cl

lots of flavour and colour with an aroma of spices and elegant scents of ripe fruit

KRAAL BAY, SHIRAZ SWARTLAND

south africa, 70cl

aA 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

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

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

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

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

please ask the team which option we have today

SINGLE SERVE WINES

SOL DEL ORO, SAUVIGNON BLANC

chile, 18.7cl

a fresh sauvignon with a zingy appealing style combined with soft herbaceous fruits and a dry balanced finish

PINOT GRIGIO CARDONE

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

australia, 18.7cl

a very appealing wine which is rich and youthful with deep and concentrated spicy shiraz flavours

SOL DEL ORO, MERLOT

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

california, 18.7cl

refreshing and easy drinking with a slight sweetness and hint of ripe red fruits

VISPO ALLEGRO, PROSECCO

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 	12.60
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 	9.60
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	10.60
2 vegetarian sausages, 1 hash brown, 1 free range fried egg, grilled halloumi, grilled tomato, portobello mushroom, baked beans and doorstep toast	
VEGAN BREAKFAST 	9.90
2 vegan sausages, 2 hash browns, sautéed champignon mushrooms and kale, grilled tomato, portobello mushroom, baked beans and doorstep toast	
FRUITY GRANOLA POT	5.40
crunchy oat granola, served with greek yogurt, fruit compote, berry medley and honey	
POSH BEANS ON TOAST  	8.60
A hearty blend of beans simmered in smoky tomato sauce, served on a slice of toasted sourdough	
SIGNATURE HOMEMADE CRUMPET MELT	11.55
2 homemade crumpets topped with melted cheese and either: - 2 grilled bacon rashers and a poached egg - mushrooms, kale and a poached egg	
HOMEMADE PANCAKES <i>NEW RECIPE!</i>	7.50
pancakes served with your choice of topping: - mixed berry medley and golden syrup - bacon and maple syrup - 9.00	
REGENCY BACON OR SAUSAGE SANDWICH 	7.00
freshly cut farmhouse loaf filled with locally sourced bacon or award winning Regency sausages	
BREAKFAST WRAP 	9.50
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 BREAKFAST WRAP	9.90
2 veggie sausages, 2 beaten eggs, a sprinkling of feta, baby spinach, and roasted red pepper served in a tortilla wrap with a pot of posh smokey beans	
MUSHROOMS AND KALE  	8.40
sautéed mushrooms and kale, served on toasted sourdough	
2 SLICES OF TOAST  	2.75
2 slices of white or granary doorstep toast served with butter.	
TOASTED TEACAKE	2.45
A toasted teacake served with butter.	

All prices include 20% VAT. VAT number: GB448576939

LUNCHING

JACKET POTATO  	8.20
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	
GARDEN GRAIN MEDLEY 	11.50
A hearty vegan salad featuring a wholesome grain tossed with fresh seasonal vegetables, drizzled with our chef's signature dressing. Ask your server for today's dish.	
DOORSTEP TOASTIE  	9.60
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  	9.90
Homemade SriLankan lentil dahl with a side of basmati rice and garlic naan bread	
VERY POSH FISH FINGER SANDWICH	12.90
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  	7.90
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  	10.10
grilled halloumi, roasted red peppers with rainbow slaw & sweet chilli sauce	
SOUTH INDIAN PAKORAS	10.10
Homemade pakoras, rainbow slaw and mango chutney  	

PREFER A SALAD?

make any of our wraps into a salad for £2

BAMBINOS

KIDS BREAKFAST 	7.30
1 chipolata sausage, 1 bacon, 1 egg (scrambled), baked beans, hash brown, toast	
TOMATO PASTA 	5.40
fusilli pasta served with a roasted tomato sauce and toasted garlic bread.	
PESTO PASTA	5.40
fusilli pasta served with a classic green pesto sauce and toasted garlic bread.	
SANDWICH 	5.40
a small sandwich, served with vegetable sticks, grapes and crisps a choice of filling: tuna mayo, cheese or ham	

EXTRAS TO ADD TO ANY PURCHASED MEAL

Halloumi	1.00
Egg	1.00
Bacon	1.20
Sausage	1.50
Hash brown	1.00
Portabello mushroom/Tomato	0.80
Beans	1.00
Pot of Jam, Marmalade or Nutella	0.50
Side salad (small)	3.50
Chilli con carne/posh beans	3.50
Jacket extra topping: Cheese/Tuna/Coleslaw/Beans	1.00



VEGAN AVAILABLE (Please mention when ordering)



GLUTEN FREE AVAILABLE (Please mention when ordering)

*Additional charge of £1 for gluten free bakery items