



LUNCH MENU 12noon–4pm

HOT DRINKS

Cappuccino	3.25
Latte / shot of caramel, vanilla, hazelnut	3.25/ 3.75
Flat white	3.25
Americano	3
Espresso	2.8
Macchiato	3
Mocha	3.5
Hot chocolate / with cream & marshmallows	3.5/ 4
Soya or oat milk	0.5
English breakfast tea / decaf breakfast tea	2.9
Earl Grey, green, berry hibiscus or chamomile	3
Secret Herb Garden Tea - Lemon Verbena / Gingermint	3

HOME BAKING

Scones - plain, fruit or cheese	
butter / butter & jam / jam & clotted cream	3.5/ 4/ 4.5
Viennese whirl	3.75
Mint chocolate brownie (gf)	3.75
Key lime pie	3.75
Rhubarb frangipane tart	3.75
Honey & sage loaf	3.75
Apple & pine nut cake (vegan)	3.75
Lemon & lavender cake	3.95

AFTERNOON TEA

£16 per person / £22 including prosecco

Sandwiches

Scones with jam & clotted cream

Selection of sweet treats, cakes & macaroons

24 hour notice required for afternoon teas

SMALL PLATES

Soup of the day served with rosemary focaccia (v)	4.5
add a cheese scone instead of focaccia (v)	2
Chickpea & lemon hummus with rosemary focaccia (v)	6
Candied walnuts	5
Mixed pitted green & black olives in red pepper & garlic oil	5

LARGER PLATES

Charcuterie board	12
Milano salami, prosciutto, balsamic onions, sun blessed tomatoes, olives & rosemary focaccia	
Veggie board	12
Lemon & chickpea hummus, za'atar, feta, balsamic onions, sun blessed tomatoes, olives, & rosemary focaccia (v)	
Quiche of the day, lemon, mustard & poppy seed slaw (v)	9

SANDWICHES All served with lemon, mustard & poppy seed slaw

Pastrami, Swiss cheese, pickles & horseradish on rustic ciabatta	10
Brie, bacon, sliced tomatoes, onion & fennel chutney on rustic ciabatta	10
Smoked salmon, herb cream cheese & capers on Irish soda bread	10
Lemon & herb chicken mayo, tomato, herb oil & rocket on rustic ciabatta	10
Muhammara (Syrian dip of roast peppers, walnut, breadcrumbs & pomegranate molasses), feta & spinach on rustic ciabatta (v)	9

KIDS

Small soup & sliced bloomer	2.5
Sandwich – cheese / ham /cheese & ham	2.5/3