



Day Dishes

Homemade Quiche, House Salad (v)	10
Chicken Flatbread, Baba Ghanoush, Pickled Red Onions	12
Roasted Tomato, Sourdough, Salsa, Savoury Muesli & Avocado (vg)	9
Pea, Ricotta, Asparagus & Lemon Bruschetta (v)	9
Sausage & Black Pudding Roll, Onion Ketchup	5.5
Soup, Almonry Cheese Scone (v)	8.5

Hot Sandwich

Porchetta, Salsa Verde, Ciabatta, Gravy Dip	12
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Classic Sandwiches with Crisps (Choice of white or granary bread)

Prawn, Marie Rose	7
Rymer Farm Egg, Cress (v)	7
Chicken & Smoked Bacon, Caesar Dressing	8.5

Sides

Chips, Rosemary Salt (v)	4.5
House Dressed Salad (v)	4

Hot Lunch

Chicken, Bacon & Mushroom or Sweet Potato & Beetroot Pie, New Potato, Veg & Gravy	17
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Pud (with pouring cream)

Treacle Tart (v) or Lemon Meringue Pie (v)	7.5
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Tea Cakes - Cakes - Scones (v)

Toasted Tea Cake, Butter	4
Scone (Fruit/Cheese), Butter	4
Scone, Jam, Clotted Cream	6
Millionaire Shortbread (GF)	4
Date & Walnut Loaf, Butter	4
Lemon Drizzle	4
Jill's Carrot Cake	4
Shortbread Rounds	4

Kids Meal - Cheese/Ham Sandwich, Pomme Bear, Juice

Cappuccino	3.7
Latte	3.8
Americano	3.5
Espresso	2.5
Flat white	3.7
Tea	3

Coke / Coke Zero	3
Folkingtons Elderflower	3.5
Folkingtons Ginger Beer	3.5
Cambridge Juice	4.5
Sparkling Water / Still Water	2.3
House White / Red	6
Beer	6
Prosecco	8

Please be aware that we operate an open kitchen. Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur. Please let a team member know of any allergies or dietary requests.

10% Service charge will be added to groups of 6 or more.