

Lunch Menu

Pasta

- Spinach & Ricotta Tortelloni with Butter & Sage (D, W, E) £11.00
- Gnocchi with Haye Farm White Beef Ragu & Pecorino (D, C, SD, Onion) £12.50

Salads

- Haye Farm Roast Beef, Slow Roasted San Marzano Tomatoes, Caramelised Red Onions and Garden Rocket with Chilli & Tomato Jam and shaved Parmesan (D, SD, M, F) £15.00
- Fregola with Zucchini, Spring Onion, Grapefruit, Orange, Basil and Mint topped with Toasted Crushed Hazelnuts (W, N) £9.50
- Summer Tabbouleh – cracked Bulgar Wheat, Vine-ripe Tomatoes, Haye Farm Cucumber, Haye Farm Spring Onions, Petersham Garden Mint, Haye Farm Parsley and Mixed Spices (W) £8.50
- Saffron-braised Fennel with Greek Yoghurt, Harissa, Fennel tops and Homemade Flat Bread (D, W) £10.00
- Shaved Fennel, Radish and Garden Rocket Salad tossed in a lemon and Zisola Olive Oil with Toasted Sicilian Almonds (SD) £6.50

Sandwiches

- Seeded Bloomer with Haye Farm Chicken, Garden Rocket, French Radishes and Celery with Mustard Vinaigrette (W, C, M) £8.00
- Bruschetta with shaved Red Leicester and Montgomery's Cheddar, Bull's Heart Tomatoes & Zisola Olive Oil Dressing (W, D) £7.00

Quiche

- Montgomery's Cheddar & Onion Quiche with a Haye Farm Salad of Garden Leaves and Tomatoes (D, W, E) £8.50
- Quiche Lorraine — Haye Farm Bacon, Montgomery's Cheddar & Onion Quiche with a Haye Farm Salad of Garden Leaves and Tomatoes (D, W, E) £9.00

From the Cake Table

- Flourless Orange Almond Cake (E, N) £5.50
- Banana Cake with Citrus Icing (E, D, W) £4.50
- Blueberry, Lemon & Almond teacake (N, E, D) £3.50
- Vegan Chocolate Cake (W, SD) £4.00
- Carrot & Walnut Cake with Cream Cheese Icing (N, E, D, W) £5.50
- Scones with Clotted Cream and Seasonal Jam (W, D, E) £6.50
- Almond, Lemon & Poppyseed Cake (N, W, D, E) £4.50
- Organic Ice Creams from Marshfield Farm in Devon please ask one of our waiters for the full list of available flavours £3.50/125ml pot

In line with Government Guidelines, we ask for your help during this time to maintain the comfort and health of all our customers and staff.

We source the best quality seasonal ingredients, and due to supply & demand this may mean we run out of certain dishes.

A discretionary service charge of 12.5% will be added to your bill.

TABLE NUMBER:

ALLERGEN INFORMATION

If a dish contains one of the 14 EU Allergens the following codes will be present above:
W = Wheat / D = Dairy / E = Eggs / N = Nuts / P = Peanuts / S = Sesame seeds / Soy = Soy Beans / C = Celery / L = Lupins / M = Mustard / F = Fish / Sh = Crustaceans / SD = Sulphites



Teahouse

Fine Italian Wines

All wines selected from Petersham Cellar. If you wish to see a more extensive wine list please ask a member of staff.

Sparkling

- Strawberry Bellini
Homemade strawberry & lime puree mixed with Prosecco Glass £11.00
- Rose Petal Prosecco
Crystallised Rose Petals mixed with Rose Syrup and Prosecco Glass £9.50
- Petersham Prosecco Frizzante, Villa Marcello,
Prosecco (Veneto) - Fresh, Elegant, Delicate 125ml £7.00
750ml £30.00

White

- Trebbiano D'Abruzzo, Masciarelli
175ml £6.50
750ml £27.00
Trebbiano (Abruzzo) - Crisp, blossom, white fruits
- Pinot Bianco, Tenimento Del Barse, Villa Marcello
175ml £9.00
750ml £35.00
Pinot Bianco (Veneto) - Lemon zest, pear, crisp

Rose

- Rosato IGT Colline Teatine, Masciarelli
175ml £6.50
750ml £27.00
Montepulciano (Abruzzo) - Fresh, orchard blossom, citrus
- Rose Belguardo, Tentua Belguardo
175ml £9.00
750ml £35.00
Sangiovese, Syrah (Tuscany) - Raspberries, strawberries, delicate

Red

- Terra Mazzei, Castello Di Fonterutoli
175ml £6.50
750ml £27.00
Sangiovese, Merlot, Alicante (Toscana) Strawberries, blueberries, medium-bodied
- Tenimento Del Barse, Villa Marcello
175ml £9.00
750ml £35.00
Cabernet Franc, Merlot (Veneto) - Red fruits, fresh, rounded

Gilt & Flint Organic Craft Beers

Using age old traditional brewing techniques, Gilt & Flint is an organic Brewhouse, based at our family farm, Haye Farm, in East Devon.

- Pale Ale, 330ml £5.50 New England style IPA, 330ml £5.50
- Helles Lager, 330ml £5.50 Wild Apple Cider, 750ml £10.00

- Filtered Still Water 1L £1.50 Filtered Sparkling Water 1L £1.50 Tap Water

Freshly Ground Organic Coffees

- Espresso £2.50 Macchiato £2.50
- Cortado £3.00 Americano £3.00
- Cappuccino £3.30 Latte £3.30
- Flat White £3.30 Mocha £3.50

Speciality Hot Drinks

- Hot Chocolate £3.30 Turmeric Latte £3.30

Loose-Leaf Tea Selection

Supplied by Canton Tea

Signature Teas

- English Breakfast
Big - Beautiful - Exuberant Pot for 1 £3.30 Pot for 2 £5.80
- Earl Grey
Bergamot - Velvety - Harmonious Pot for 1 £3.30 Pot for 2 £5.80
- Assam
Malty - Rousing - Familiar Pot for 1 £3.30 Pot for 2 £5.80
- Decaf English Breakfast
Caramel - Comforting - Robust Pot for 1 £3.30 Pot for 2 £5.80

Speciality Teas

- Darjeeling
Muscatel - Bright - Ethereal Pot for 1 £3.80 Pot for 2 £6.50
- Jade Tips Green
Cut Grass - Succulent - Verdant Pot for 1 £3.80 Pot for 2 £6.50
- Wild Chai
Spiced - Aromatic - Seductive Pot for 1 £3.80 Pot for 2 £6.50
- Vietnamese Cinnamon
Warming - Smooth - Chestnut Sweet Pot for 1 £3.80 Pot for 2 £6.50

Premium Teas

- Jasmine Pearls Green
Honeysuckle - Fragrant - Intoxicating Pot for 1 £4.50 Pot for 2 £7.50
- Silverneedle White
Honeydew - Delicate - Bliss Pot for 1 £4.50 Pot for 2 £7.50
- Lapsang Souchong
Smokey - Dark - Opulent Pot for 1 £4.50 Pot for 2 £7.50

Herbal Blends

- Giardino
Fresh - Floral - Minty Pot for 1 £3.80 Pot for 2 £6.50
- Chamomile
Apple-sweet - Silky - Slumberous Pot for 1 £3.80 Pot for 2 £6.50
- Triple Mint
Herbaceous - Icy - Invigorating Pot for 1 £3.80 Pot for 2 £6.50
- Red Berry & Hibiscus
Blackcurrant - Juicy - Nostalgic Pot for 1 £3.80 Pot for 2 £6.50
- Rooibos
Honeyed - Tribal - Rich Pot for 1 £3.80 Pot for 2 £6.50

Soft Drinks

- Sparkling Elderflower 500ml £4.00 Homemade Lemonade 500ml £5.00
- 1L £8.00 1L £10.00
- Ginseng £5.00
- Boo-Chi Kombucha (250ml) Strawberry £5.00 Gilt & Flint Organic Apple Juice (750ml) £9.00
- Turmeric £5.00 Luscombe Organic Juices (250ml) Apple £3.00
- Fresh Mint £5.00 Orange £3.00
- Original £5.00