



# Café Menu

## Hot drinks

Americano	2.60/2.90
Flat White	2.90
Latte	2.80/3.10
Cappuccino	2.80/3.10
Espresso	2.20/2.60
Macchiato	2.50/2.80
Mocha	2.80/3.10
Hot Chocolate	2.80/3.10
Tea Pyramids	2.20
Babyccino	0.50
Moo Free Milk	0.40
<i>Oat, Soya, Coconut, Almond</i>	
Sugar Free Syrup	0.40

All coffee made using locally roasted, rainforest alliance certified coffee beans and milk from The Estate Dairy's sustainable farm.

## Cold drinks

Karma Organic Kola	2.00
Karma Lemonade	2.00
Breckland Elderflower	2.50
Belvoir Ginger Beer	2.50
Belvoir Raspberry Lemonade	2.50
Pip Organic	2.00
Still / Sparkling Water	1.80

## Salads

### Summer Salad

Avocado, tomato, feta, spinach, omega seeds and balsamic vinaigrette dressing	6.20
---	------

### Hummus & Falafel Meze

Beetroot falafel with hummus, vegetable couscous, cucumber, mixed leaves and mint yogurt dressing	6.20
---	------

## Bakes / snacks

Freshly Baked Patisserie	2.40
White Chocolate & Cranberry Tiffin	2.50
Millionaires Slice	2.50
Blueberry Crumble Muffin	2.50
Lemon Drizzle	2.50
Vegan Chocolate Brownie	2.50
Coconut and Lime Cake	3.00
Crisps	1.20
Popcorn	1.20
Snack Bar	1.20

## Deli

### Smoked Ham & Cheese Melt

Red tractor certified smoked ham and Applewood smoked cheddar cheese on bloomer	4.00
---	------

### Italian Job

Sun dried tomato, mozzarella, pesto, rocket on tomato and oregano focaccia	4.00
--	------

### Chicken Tikka Sub

Tikka chicken mayonnaise, spinach and mango chutney	5.50
---	------

### New York Salt Beef Bagel

Salted pastrami, dill pickles and mustard on a multigrain bagel	5.50
---	------

### BBQ Pulled Jack

Jalapeno & BBQ pulled organic jackfruit, vegan mozzarella on bloomer	5.50
--	------

## Children's box

### Kids Sandwich

Ham & cheese or cheese & tomato	2.50
---------------------------------	------

### Selection Box

Pick 5 items	5.50
--------------	------

For allergen and dietary information please speak to a member of the team.

