



MORNING

Cornish yoghurt

Granola, fruit compote (V)
£5.50

Sourdough toast

Netherend butter, jam (V)
£4.50

Croissant or Danish pastry

Netherend butter, jam (V)
£4.00

Avocado on toast

Sourdough, Crème fraiche,
black pepper (V)
£7.50

*(Add two poached Kentish
brown eggs £2.50)*

Kentish brown eggs - poached or scrambled

Sourdough toast (V)
£6.00

(Add John Ross smoked salmon £3.50)

SOUPS

All £7.50 each

Catalan tomato

Black olives, basil, sourdough (DF) (VG)

Aromatic spiced chicken broth

Glass noodles, Asian vegetables,
coriander, coconut (GF)

SALADS

Heritage beetroot and roast radish

Truffle honey, glazed goat's cheese,
caramelised walnuts (GF) (V)
£12.75

Cornish crab and smoked salmon

Marinated watermelon, avocado,
radish (GF)
£14.50

Quinoa and tenderstem broccoli

Avocado, lemon and mustard
dressing (VG)
£12.50

Chicken Caesar

Berkswell cheese, baby gem, watercress
£14.50

SMALL PLATES

Vegetable crisps, smoked almonds and Nocellara olives (V)

£4.50

Avocado on toast

Sourdough, Crème fraiche,
black pepper (V)
£7.50

*(Add two poached Kentish
brown eggs £2.50)*

John Ross smoked salmon

Celeriac and mustard
remoulade, toasted rye, dill
£9.50

Beetroot hummus, spiced aubergine, heritage vegetables, flax and pumpkin seed crackers, olives, artisan breads (VG)

£7.50 or for two to share £15.00

SMØRREBRØD

*Open Danish sandwiches served
on a light sourdough rye bread
Choose three from the below £12.00*

John Ross smoked salmon, celeriac
and mustard remoulade, dill

Heritage beetroot, caramelised red onion,
goat's curd, truffle honey, walnuts (V)

Smoked chicken, cox apple, celery,
pommery grain mustard, honey,
crème fraiche

Spiced heritage tomato, bocconcini,
basil (V)

Cornish crab, spiced tomato, fennel

Rare beef, horseradish,
crispy shallots, cornichons

CAKES, PÂTISSERIE & SCONES

All £5.50 each

Luxury carrot and walnut cake

Raspberry and almond Bakewell tart,
clotted cream

Flourless chocolate cake, honeycomb,
Salted Caramel Cream (GF)

Scones, Cornish Clotted cream, jam

AFTERNOON TEA

£20 per person

Selection of miniature smørrebrød sandwiches

Scones

Cornish clotted cream, jam

Cakes and Patisserie

Luxury carrot and walnut cake

Raspberry and almond Bakewell tart,
clotted cream

Flourless chocolate cake,
honeycomb, salted caramel cream (GF)

Selection of macaroons

Last hot and cold beverage orders will be taken 30 minutes before store closing,
last food orders will be taken 45 minutes before store closing.

Additional charges may apply to special requests or variations to our standard menu items.

Please speak to your server if you have any specific dietary requirements.
We cannot guarantee that our products are nut and stone free.

Allergen information is available upon request please ask your server for more details.

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

V: Vegetarian GF: Gluten Free DF: Dairy Free VG: Vegan

*All of the furniture in the club is
available from Greathire.
Speak to The Wedding Gallery
team about the full range or visit
www.greathire.com*



SOFT DRINKS & JUICES

Soft drinks

Mineral Water

Bottled still or sparkling

500ml £1.75

750ml £3.00

Coca-Cola or Diet Coca-Cola (330ml)

£3.00

Fentimans beverages (275ml)

Rose lemonade

Mandarin & Seville orange

Cool ginger beer

all £3.50

Homemade lemonade

£3.00

Homemade cold ginger, lemon & honey elixir

£3.50

TEA

All £3.50 each

English breakfast

Earl grey

Assam

Darjeeling

Ceylon

Chinese sencha

Lapsang souchong

Pai Mu Tan

Forrest Berries

Chamomile flowers

Fresh mint

COFFEE & CHOCOLATE

Americano

£3.00

Latte

£3.00

Cappuccino

£3.00

Espresso

£2.00

Double espresso

£2.50

Macchiato

£2.20

Double macchiato

£2.70

Mocha

£3.00

Hot chocolate

£3.00

JUICES

All £4.50 each

Natural

Apple, carrot,
orange or pineapple

Ginger Cooler

Apple, carrot
& Ginger

Green Detox

Grapes, apple,
Swiss chard & ginger

Beet It

Beetroot, apple
& mint

Last hot and cold beverage orders will be taken 30 minutes before store closing.

last food orders will be taken 45 minutes before store closing.

Additional charges may apply to special requests or variations to our standard menu items.

Please speak to your server if you have any specific dietary requirements.

We cannot guarantee that our products are nut and stone free.

Allergen information is available upon request please ask your server for more details.

Please note that due to licensing, drinks are available to members only. You will receive full details on receipt of your membership, or please feel free to ask a member of staff for more details.

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

V: Vegetarian GF: Gluten Free DF: Dairy Free VG: Vegan

*All of the furniture in the club is
available from Greathire.*

*Speak to The Wedding Gallery
team about the full range or visit*

www.greathire.com