

SAMPLE CAFÉ MENU

LIGHT BITES

MIX OF BREADS & DIPPING OILS - V

Rosemary foccacia & sourdough with chilli oil, olive oil & balsamic vinegar

£ 4.00

CREAMY HOUMOUS & CRUDITÉS - VG

Served with a selection of crisp & fresh cut vegetables

£ 5.50

SAUSAGE ROLL

Served warm or cold, paired with a fresh side salad

£ 4.50

NUT MIX - VG

Cashews, almonds, & peanuts roasted in rich Rose Harissa

£ 3.50

SPANISH OLIVES - VG

Kalamata & green olives in a Sicilian-style chilli, garlic & black pepper dressing

£ 3.50

SWEET TRAYBAKE

Please see counter or ask a member of staff for selection

£ 3.50

TO SHARE

SALAMI & HOT HONEY PIZZA

Topped with sliced salami & then drizzled with hot honey

£ 9.50

GOATS CHEESE & RED ONION PIZZA - V

Goat cheese, sweet onion chutney, balsamic glaze & rocket

£ 11.00

SAVOURY SNACK MEDLEY

Spicy chilli rice puffs, salt & vinegar fried corn & beans, Spanish olives

£ 8.00

MEDITERRANEAN GRAZING PLATTER - VE

Mixed olives, falafel, houmous, grissini, toasted pitta & a selection of crudités

£ 18.50

LOCAL CHARCUTERIE BOARD

Cured meats & cheeses, toasted sourdough, mini gherkins, red onion chutney, mixed olives & dressed salad

£ 24.00

LAVERSTOKE PICNIC BOARD

Cheeses, pork pie, honey roast ham, pickled onions, red grapes, tomato chutney, dressed salad & sourdough

£ 22.00

TOASTED BAGLES

All served with a dressed side salad & crisps

SMOKED SALMON & CREAM CHEESE

Scottish smoked salmon with cream cheese & dill

£ 8.50

TOMATO, MOZZARELLA & PESTO - V

Sun-dried tomatoes, mozzarella & pesto drizzled with balsamic glaze

£ 8.50

vegan option available

SERRANO HAM, BRIE & CHILLI JAM

Sliced serrano layered with chilli jam & French brie

£ 8.50

Non - gluten options are available upon request