

BEVERAGES - served all day from 10am to 5pm

HOT BEVERAGES

Tea - choice of varieties, pot for one/pot for two	£2.15 / £3.95
Cup of Filter Coffee	£2.15
Hot Chocolate	£3.20

COLD BEVERAGES

Iced Coffee, with Ice Cream & Local Cream	£3.80
Glass of Organic Apple Juice	£2.55
Glass of Orange Juice	£2.00
Glass of Sparkling Elderflower	£2.55
Glass of Orange or Lemon Squash	£1.55
Big Tom, Spiced Tomato Juice or Organic Carrot & Apple Juice, 250ml	£2.70
Coca Cola, Diet Coke or Lemonade, 330ml	£2.00
Folkington's Pressés - Ginger Beer, Lemon & Mint or Rhubarb and Apple, 250ml	£2.55
Hildon Mineral Water, 330ml/750ml	£2.00/ £3.30

LICENSED BEVERAGES

Wine by the Glass, 175ml—red, white or rosé	£5.40
Little Scotney Ale or Bitter 500ml or Stella Artois Lager, 440ml	£4.45
Jake's Kentish Cider, 330ml	£3.90

The War Horse Chenin Blanc (Stellenbosch, S.Africa) and Chardonnay Vaquero (Monterey, USA) are the white wines by the glass or £19.00 a bottle. Mon Rosé de Montrose (Côtes de Thongue IGP, France) is the rose wine by the glass or £19.00 a bottle. Villa Ste Croix Pinot Noir (Pays D'Oc, France) is the red wine by the glass or £19.00 a bottle. Full wine list in the Café.



PASHLEY MANOR GARDENS

Our food is homemade and locally sourced, using produce from our Kitchen Garden ,where available, and from local suppliers:

Fruit and Vegetables from Chris Leach, Ticehurst

Milk, Cream and Yoghurt from Hinxden Dairy, Benenden

Jam from Deerview, Sussex

Ice Cream from Taywell, Paddock Wood

Sussex Smoked Foods from the Weald Smokery, Flimwell

Bread from the Lighthouse Bakery, Bodiam

Teas and Coffee from the Kent and Sussex Tea and Coffee Co.,
Pluckley

Folkingtons Drinks from Arlington

Organic Juice from Mole End Farm, Cranbrook

Cider and Sparkling Wine from Hush Heath, Staplehurst

Little Scotney Ale and Bitter from Westerham Brewery

LUNCHES - served from midday to 2.30pm

Homemade Soup

Served with bread or gluten free crackers £5.40

Ploughmans

One of the following served with any four salads :

Pork Pie of the day or **Wiltshire Ham** £10.75

Cheddar or **Stilton** or **Brie** £10.75

Smoked Salmon Pâté or **Pâté of the Day** £10.75

Salads

One of the following served with any four salads:

Locally **Smoked Chicken** with a Basil & Orange Mayonnaise £13.75

Locally **Smoked Trout** with a Dill & Lemon Dressing £13.75

Homemade **Hummus** with Toasted Seeds £10.75

From the Hotplate

Quiche—served with any four salads £10.75

Today's Special (see buffet display for details) - served with any four salads—see price on board

Add bread and butter or gluten free crackers to any main dish for 50p

Side Dishes

Small bowl of two salads £3.00 Locally made bread and butter £1.50

All our dishes are prepared in kitchens where eggs, nuts, flour, mustard, seeds, celery & dairy are regularly used so we cannot guarantee our dishes will be free of traces of these products. Please ask for more detailed allergen information. Olives may contain stones, fish/meat dishes may contain bones, all dishes may contain items not mentioned in the menu description

SWEET TREATS - served all day from 10am to 5pm

Fresh Baked Croissant*, served with butter and jam £2.55

(*served from the morning while stocks last)

Cakes and Traybakes

Daily selection usually includes ...

Coffee and Walnut Cake , Carrot Cake

Victoria Sponge with Raspberry Jam and Buttercream

Apricot and Almond Sponge

Chocolate Cake (gluten free)

Raspberry Bakewell Slice

Rich Chocolate Brownie

Sultana Flapjack, All Butter Shortbread

Selection of Gluten Free Slices

(prices from £2.55 to £3.35)

Scones

Two Fruit Scones served with Jam, Cream and Butter £5.15

Two Cheese Scones with Cheddar Cheese and Butter £5.15

(for smaller appetites One Scone and Accompaniments £3.65)

Desserts

Dessert of the Day - see buffet display for details and price

Treacle Tart - served with Cream or Ice Cream £5.15

Tub of Local Ice Cream £2.30

Iced Coffee with Ice Cream and Local Cream £3.80