

V = Vegetarian

VG = Vegan

GF = Made with GF ingredients

Sunday Lunch Menu



Welcome to our garden and tea room! We are a proud family-run business where our daughters are at the heart of the kitchen, hand-crafting every dish for you to enjoy. Our philosophy is simple: we use as many ingredients from our own garden as possible and everything you see is homemade fresh from scratch. To avoid food waste, we prepare limited portions based on expected visitor numbers. We sincerely apologise if your favourite dish has run out today, but we would love to recommend another of our tasty creations and hope you can catch your favourite on your next visit!

Homemade Beef Burger topped with melted sharp cheddar cheese, caramelised beer onions, lettuce, tomato and homemade mustard sauce, served in a fresh brioche bun with a side of tangy coleslaw, corn on the cob and crisps. 13.95

Cilantro & Sun-Dried Tomato Hummus Ciabatta (VG) Toasted stonebaked ciabatta layered with creamy homemade hummus and Mediterranean sun-dried tomatoes. Finished with a smoked chipotle-tomato chutney, crisp cucumber, red onion, and garden greens. Served with sea-salted crisps and crunchy homemade slaw. 9.95

Signature Smoked Bacon Quiche A deep-filled quiche packed with smoked bacon, mushrooms, bell peppers, broccoli and peas. Encased in our homemade cheese pastry and topped with melted mature Cheddar and Red Leicester. Served with a garden salad and creamy dill and Dijon potato salad. 10.95

Sun-Dried Tomato & Spring Onion Quiche (V) Jam-packed with sun-dried tomatoes, baby spinach, and spring onions. Encased in our homemade cheese pastry and topped with melted mature Cheddar and Red Leicester. Served with a garden salad and creamy dill and Dijon potato salad. 10.95

Honey-Glazed Ham & Mature Cheddar Ciabatta Warm toasted ciabatta filled with sliced cured ham and sharp mature cheddar. Layered with crisp garden salad and a light Dijon mayo. Served with sea-salted crisps and a side of our creamy dill & Dijon potato salad. 10.95

Ultimate Fish Finger Sandwich Crisp jumbo fish fillets layered with tangy sliced gherkins, fresh garden greens, our homemade tartare sauce and ketchup, nestled in thick-cut Tiger bloomer bread. Served with lightly salted crisps. 11.95

Tarragon Chicken & Smoked Bacon Ciabatta Succulent chicken breast poached in a lemon and herb infusion, shredded and tossed in our creamy tarragon and Dijon mayo. Served on a warm stonebaked ciabatta with a rich layer of our homemade walnut and rocket pesto, topped with crispy smoked bacon and a peppery garden canopy of watercress, baby spinach and wild rocket. Accompanied by our creamy potato salad and lightly salted crisps. 12.95

Smoked Salmon Open Bagel Toasted sourdough bagel topped with house-whipped lemon-dill cream cheese, ruffles of oak-smoked salmon, a nest of watercress leaves, peppery pickled red onions, and crisped salty capers. Served with a side of our house-made zingy fennel slaw, potato salad and cucumber and celery dill salad. 9.95

Smoked Mackerel Pâte Creamy smoked mackerel infused with lemon zest and horseradish. Served with toasted mixed seed and rye sourdough, and a side salad of peppery watercress, cucumber and celery dill, and zesty pickled radish discs. 8.95

The Classic Jacket Potato golden-skinned baked potato loaded with choice of filling, topped with a generous helping of cheddar cheese and served with fresh garden side salad
Beans & Cheese (V/GF) 8.45

Tuna, Sweetcorn, Spring Onion & Cheese (GF) 9.45

CHILDRENS MENU AVAILABLE FROM THE COUNTER ON REQUEST