



# PASHLEY MANOR GARDENS

## LUNCHESES

*served from midday to 2.30pm*

### Homemade Soup

Served with bread or gluten-free crackers £6.70

### Lunch

One of the following served with our generous selection of salads:

**Pork Pie** of the day or **Wiltshire Ham** £13.00

**Cheddar** or **Stilton** or **Brie** £13.00

Locally **Smoked Chicken** with a Basil and Orange Mayonnaise £16.95

Locally **Smoked Trout** with a Dill and Lemon Dressing £16.95

### From the Hotplate

**Homemade Quiche** - served with our generous selection of salads £13.00

**Today's Special** - served with our generous selection of salads £13.00

***Add Seeded Sourdough bread or gluten-free crackers, and butter  
to any lunch dish for £1.50***

Salads include: mixed leaves, tomatoes in parsley, pea, bean and mint salad, potatoes in mustard and coleslaw

Please ask us if you have any special dietary requirements. *All our dishes are prepared in kitchens where eggs, nuts, flour, mustard, seeds, celery and 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*

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 The Sussex Kitchen, Uckfield; Teas and Coffee from the Kent and Sussex Tea and Coffee Co., Pluckley; Folkingtons Drinks from Arlington; Apple Juice from Maynards, Ticehurst and Cider from Hush Heath, Staplehurst; Grasshopper Bitter, Viceroy Ale and Bohemian Rhapsody Lager from Westerham Brewery, Kent



# PASHLEY MANOR GARDENS

## BEVERAGES

*served all day from 10am to 4.30pm*

### HOT BEVERAGES

Tea - choice of varieties,  
pot for one/pot for two £2.45/ £4.40

Cup of Filter Coffee £2.45

### COLD BEVERAGES

Iced Coffee, with Ice Cream and Local Cream £4.65

Glass of Local Apple Juice £3.10

Glass of Orange Juice £2.40

Glass of Sparkling Elderflower £3.10

Glass of Orange or Lemon Squash £1.95

Big Tom, Spiced Tomato Juice 250ml £3.10

Coca Cola, Diet Coke or Lemonade, 330ml £2.40

Folkington's Pressés - Ginger Beer, Lemon and Mint  
or Rhubarb and Apple, 250ml £3.10

Hildon Mineral Water, 330ml/750ml £2.40/£4.10

### LICENSED BEVERAGES

Wine by the Glass, 175ml - red, white or rosé £6.75

Grasshopper Bitter / Viceroy Ale, 500ml £5.60

Jake's Kentish Cider or Bohemian Rhapsody Lager,  
330ml £5.20

The War Horse Chenin Blanc (S.Africa) and Il Narratore  
Pinot Grigio (Italy) are the white wines by the glass/  
£24.95 a bottle. Mon Rosé de Montrose (France) is the  
rosé wine by the glass/£24.95 a bottle. Les Peyrautins  
Pinot Noir (France) is the red wine by the glass/£24.95 a  
bottle

*For full wine list of white, red, sparkling and sweet  
wine please ask*

## SWEET TREATS

*served all day from 10am to 4.30pm*

### Cakes

Coffee and Walnut Cake, Victoria Sponge with  
Apricot Jam and Almond Buttercream,  
Ginger and Lemon Cake (gluten-free),  
Chocolate Cake or Chocolate Cake (vegan),  
Carrot Cake

£4.15

### Traybakes

Raspberry Bakewell, Chocolate Brownie,  
Sultana Flapjack, Date Shortcake (vegan)

£2.95

### Homemade Scones

Two Fruit Scones served with Jam,  
Cream and Butter £6.25

Two Cheese Scones with Cheddar  
Cheese and Butter £6.25

*(for smaller appetites One Scone and  
Accompaniments £3.95)*

### Desserts

Dessert of the Day £6.25

Treacle Tart - served with Cream or  
Ice Cream £6.25

Tub of Local Ice Cream £2.75  
*(Madagascan Vanilla, Strawberry,  
Caramel with Fudge Pieces, Mint Choc  
Chip or Raspberry Sorbet)*

Iced Coffee with Ice Cream and Local  
Cream £4.65

*Please ask if you require detailed allergen information.  
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description*