



PASHLEY MANOR GARDENS

**PLEASE NOTE MENU AND
PRICES ARE STILL TO BE
CONFIRMED FOR 2023**

BEVERAGES

served all day: 10am to 4.30pm

HOT BEVERAGES

Tea - choice of varieties,
pot for one/pot for two £2.65/ £4.80

Cup of Filter Coffee £2.65

Hot Chocolate £3.80

COLD BEVERAGES

Iced Coffee, with Ice Cream and Local Cream £4.90

Glass of Local Apple Juice £3.30

Glass of Orange Juice £2.60

Glass of Sparkling Elderflower £3.30

Glass of Orange or Lemon Squash £2.00

Big Tom, Spiced Tomato Juice 250ml £3.30

Coca Cola, Diet Coke or Sprite, 330ml £2.60

Folkington's Pressés - Ginger Beer, Lemon and
Mint or Rhubarb and Apple, 250ml £3.30

Hildon Mineral Water, 330ml/750ml £2.60/£4.50

LICENSED BEVERAGES

Wine by the Glass, 175ml - red, white or rosé £7.25

Jake's Session IPA or Jake's Lager, 330ml £5.55

Jake's Kentish Cider £5.55

The War Horse Chenin Blanc (S.Africa) and Il Narratore
Pinot Grigio (Italy) are the white wines by the glass/
£26.75 a bottle. Mon Rosé de Montrose (France) is the
rosé wine by the glass/£26.75 a bottle. Les Peyrautins
Pinot Noir (France) is the red wine by the glass/£26.75
a bottle

SWEET TREATS

served all day: 10am to 4.30pm

Cakes

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

£4.30

Traybakes

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

£3.10

Homemade Scones

Two Fruit Scones served with Jam,
Cream and Butter £6.65

Two Cheese Scones with Cheddar
Cheese and Butter £6.65

*(for smaller appetites One Scone and
Accompaniments £4.30)*

Desserts

Dessert of the Day £6.65

Treacle Tart - served with Cream or
Ice Cream £6.65

Tub of Local Ice Cream £2.95
*(Madagascan Vanilla, Strawberry,
Caramel with Fudge Pieces, Pistachio,
Honeycomb, Mint Choc Chip or
Lemon, Mango or Raspberry Sorbet)*

Iced Coffee with Ice Cream and Local
Cream £4.90

*Please ask if you require detailed allergen
information. All dishes may contain items not
mentioned in the menu description*

A Piece of Pashley on Every Plate ...



We use the produce from our Kitchen Garden in lots of ways in our Café from the fresh herbs on your soup, to the mixed leaf salads, to inspiration and ingredients for our daily specials. We hope that you enjoy the gardens and your refreshments.

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LUNCHES

served from midday to 2.30pm

Homemade Soup

Served with Seeded Sourdough bread (or gluten-free crackers) £7.15

Lunch

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

Hand Raised **Pork Pie** of the day or **Sussex Ham** £14.10

Cheddar or **Stilton** or **Brie** or **Falafel** with Tahini Sauce £14.10

Locally **Smoked Chicken** with a Basil and Orange Mayonnaise £17.80

Locally **Smoked Trout** with a Dill and Lemon Dressing £17.80

From the Hotplate

Homemade Quiche - served with our generous selection of salads £14.10

Today's Special - served with our generous selection of salads £14.10

Add Seeded Sourdough bread (or gluten-free crackers) and butter £1.70

Add Sussex Crisps Co. crisps £1.70

Salads include: Mixed Salad Leaves, Tomatoes, Pea, Bean and Mint Salad, Potatoes in Mustard and Celeriac 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 and Cream 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 Apple Juice, Jake's IPA, Lager and Cider from Hush Heath, Staplehurst