

**PLEASE NOTE
MENU AND PRICES
ARE STILL TO BE
CONFIRMED FOR
2026**

PASHLEY MANOR GARDENS

BEVERAGES

served all day: 10am to 4.30pm

HOT BEVERAGES

Tea - choice of varieties,
pot for one/pot for two £3.35/ £5.75
Cup of Kentish Roast Filter Coffee £3.35
Hot Chocolate £4.45

COLD BEVERAGES

Iced Coffee, with Ice Cream and Local Cream £6.10
Glass of Local Apple Juice £4.00
Glass of Orange Juice £3.15
Glass of Sparkling Elderflower £4.00
Glass of Orange or Lemon Squash £2.50
Coca Cola, Diet Coke or Sprite, 330ml £3.15
Folkington's Pressés - Ginger Beer, Lemon and
Mint or Rhubarb and Apple, 250ml £4.00
Hildon Mineral Water, 330ml/750ml £3.15/£5.60

LICENSED BEVERAGES

Wine by the Glass, 175ml - red, white or rosé £9.00
Spier Sauvignon Blanc (S.Africa) and Il Narratore Pinot
Grigio (Italy) are the white wines by the glass/£34.50 a
bottle. Mon Rosé de Montrose (France) is the rosé wine by
the glass/£34.50 a bottle. Théodore Grasset Organic Côtes du
Rhône (France) is the red wine by the glass/£34.50 a bottle
Hush Heath Leslie's Reserve Rosé
A blend of Pinot Noir, Chardonnay and Pinot Meunier made
in the traditional method. Leslie's Reserve Rose is dry yet
bursting with Kentish raspberries and wild strawberries - a
balance of summery red fruit and crispness
£55/bottle
Jake's Session IPA or Jake's Lager, 330ml £6.75
Jake's Kentish Cider £6.75

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), Gooseberry and
Elderflower Sponge, Lemon Drizzle Cake
with Lime Buttercream
£5.60

Traybakes

Raspberry Bakewell, Chocolate Brownie,
Sultana Flapjack, Date Shortcake (vegan),
Chocolate and Hazelnut Brownie
(vegan and gluten-free)
£3.95

Homemade Scones

Two Fruit Scones served with Jam,
Cream and Butter £8.55
Two Cheese Scones with Cheddar
Cheese and Butter £8.55

*(for smaller appetites One Scone and
Accompaniments £5.60)*

Desserts

Dessert of the Day £8.55
Treacle Tart - served with Cream or
Ice Cream £8.55
Tub of Local Ice Cream £3.80
*(Madagascan Vanilla, Blueberry,
Caramel with Fudge Pieces, Pistachio,
Rum and Raisin, Mint Choc Chip or
Lemon, Mango or Raspberry Sorbet)*
Iced Coffee with Ice Cream and Local
Cream £6.10

*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) £9.10

Lunch

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

Hand Raised **Pork Pie** of the day or **Sussex Ham** or **Smoked Salmon Pâté** £18.00

Cheddar or **Stilton** or **Brie** or Homemade **Mushroom, Garlic and Cashew Roll** £18.00

Locally **Smoked Chicken** with a Basil and Orange Mayonnaise £22.50

Locally **Smoked Trout** with a Horseradish Dressing £22.50

From the Hotplate

Quiche - served with our generous selection of salads £18.00

Today's Special - served with our generous selection of salads £18.00

Add Seeded Sourdough bread (or gluten-free crackers) and butter £2.15

Add The Sussex Crisps Company crisps £2.15

Salads include: Mixed Salad Leaves; Tomatoes with Parsley; Pea and Bean with Minted Crème

Fraîche Salad; Potato Salad with Red Onion, Cornichon and Caper Seasoned Mayonnaise

Dressing and Mediterranean Pasta Salad

Please ask us if you have any special dietary requirements. There are vegan and gluten free options on this menu (the Soup is both vegan and gluten free; Mushroom Rolls are vegan; several lunch options are gluten free) but please ask so that we may advise on/serve the appropriate accompaniments for your 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; Crisps from Bodiam; Teas and Coffee from the Kent and Sussex Tea and Coffee Co.,

Pluckley; Folkingtons Drinks from Arlington; Apple Juice from Maynards, Ticehurst and

Sparkling Wine, Jake's IPA, Lager and Cider from Hush Heath, Staplehurst