

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 Filter Coffee £3.35

Hot Chocolate £4.50

COLD BEVERAGES

Local Apple Juice £4.00

Belvoir Sparkling Elderflower £4.00

Coca Cola, Diet Coke or Sprite, 330ml £3.15

Folkington's Pressés, 250ml £4.00

- Ginger Beer
- Lemon and Mint
- Rhubarb and Apple

Mineral Water, 330ml/750ml £3.15/£5.60

Iced Coffee, with Ice-Cream and local cream £5.95

LICENSED BEVERAGES

Wine by the Glass, 175ml - red, white or rosé £8.75

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

Jake's Session IPA or Jake's Lager, 330ml £6.75

SWEET TREATS

served all day: 10am to 4.30pm

Cakes

Coffee and Walnut Cake, Carrot Cake, Victoria Sponge, Ginger and Lemon Cake (gluten-free), Butterscotch Sponge, Lemon Drizzle Cake with Lime Buttercream
£5.50

Traybakes

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

Homemade Scones

Fruit Scone served with Jam, Cream and Butter £5.50

Cheese Scone with Cheddar Cheese and Butter £5.50

Desserts

Dessert of the Day £8.50

Treacle Tart - served with Cream or Ice Cream £8.50

Tub of Local Ice Cream £3.80
(*Madagascar Vanilla, Blueberry, Caramel with Fudge Pieces, Pistachio, Rum and Raisin, Mint Choc Chip or Lemon, Mango or Raspberry Sorbet*)

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.

LUNCHES

served from midday to 2.30pm

Homemade Soup

Served with Bread Roll (or gluten-free crackers) £8.50

Pashley Garden Plates

Smoked Fish Pâté served with Bread Roll and 3 Salads £18.00

Pashley Cheese Plate (Cheddar, Stilton and Brie) served with Bread Roll and 3 salads
£18.00

Hand Raised Pork Pie £18.00 *

Seasonal Vegetable Pastry (v / vg) £18.00 *

Locally Smoked Chicken with a Tarragon Mayonnaise £22 *

Locally Smoked Trout with a Beetroot and Horseradish Dressing £22 *

* Served with a Selection of 5 Seasonal Salads

Hot From Our Kitchen

Quiche - served with a selection of 5 Seasonal Salads £18.00

Today's Special - served with a selection of 5 Seasonal Salads £18.00

Salads will change seasonally and will typically include:

(Potato Salad, Leaves, Tomato Salad, Bean Salad and Coleslaw)

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; Vegetable pastry's 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*

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 from the Kent and Sussex Tea and Coffee Co., Pluckley; Folkingtons Drinks from Arlington; Apple Juice from Maynards, Ticehurst and Jake's IPA and Lager from Hush Heath, Staplehurst