



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

VEGETARIAN AND VEGAN MENU

Served from Noon

APRIL SET MENU

TWO COURSES £16.00

THREE COURSES £21.00

STARTERS

Soup of the day with warm Crusty Bread (V) (VGO)

Pea & Spinach Croquettes with Salsa Verde

MAINS

Sticky Root Vegetable Tatin with a Date Salad

SANDWICHES

Granary or White Bread

For Sourdough Add 50p

*Served with a garnish of Homemade Coleslaw,
Sweet Potato Crisps and Green Salad*

Roast Pepper, Avocado and Pumpkin Seed
Pesto £10.00(V,VG)

Roast Peppers, Feta and Pumpkin Seeds
Pesto £10.00 (V)

JACKETS

*Served with a garnish of Homemade Coleslaw,
Sweet Potato Crisps and Green Salad*

Baked Beans £7.00 (V,VG)

Cheddar Cheese and Baked Beans £8.50 (V)

Roast Pepper, Avocado and Pumpkin Seed
Pesto (V,VG)

LIGHT =H9G

Soup of the day with warm Crusty Bread £7.00 (V,VGO)

Pea & Spinach Croquettes with Salsa Verde s*Z" (VG)

MAINS

Penne Arrabiata, Pasta Tubes with a Spicy Garlic, Chilli
and Tomato Sauce, topped with Parmesan Cheese
£17.00 (V) (VGO)

Three Egg Omelette with Salad or Fries

Plain £10.50 (V)

Cheese £12.00 (V)

HOMEMADE BURGERS

Falafel Burger with Sriracha Mayonnaise
£16.00 (V,VGO)

SIDES

Bread with Olive Oil and Balsamic Vinegar
£5.00 (V, VG)

Olives £5.00 (V,VG)

Skin on Fries £4.50 (V,VG)

Garden Salad £5.00 (V,VG)

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A 10% discretionary gratuity is added to all bills. A 10% non-discretionary gratuity is added to all bills for parties of 6 or more people.



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VEGAN AND VEGETARIAN DESSERTS

Homemade Cheesecake of the day £8.50 (V)

Peanut Butter Brownie, Served with Vanilla Ice Cream £8.50 (V)

Sticky Toffee Pudding, Served with Salted Caramel Sauce £8.50 (V)

Brioche Bread and Butter Pudding, Served with Custard £8.50 (V)

Vegan Ice Cream or Sorbet with fresh Berries £7,50 (VG)

Cream Tea £9.00 (V) £9.50 (VG)

Two Homemade scones served with Clotted Cream, or Vegan Spread, Tiptree Jam and a Pot of Tea

ICE CREAM SUNDAE'S

Summer Berries

3 scoops of Ice Cream, Strawberries, Raspberries, Strawberry Sauce, Cream, Nuts, Hundreds and Thousands and a Cherry on the top £8.50 (V)

Chocolate Flake

3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Flake, and a Cherry on the top £8.50 (V)

Chocolate Brownie

3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Brownie and a Cherry on the top £8.50 (V)

Banana Split

3 Scoops of Ice Cream, Banana, Chocolate Vermicelli, Cream, Nuts, Chocolate Sauce and a Cherry on the top £8.50 (V)

TRADITIONAL AFTERNOON TEA

Booking required 48hrs in advance, with a £10 deposit per person.

Please specify dietary requirements at time of booking. Available Monday 12.30-3pm, Tuesday-Saturday 12.30-4pm and Sunday 3.30-5pm

Selection of open Sliders, Homemade Scones with Clotted Cream and Jam, Homemade Savory Pastries and Cakes, with Tea or Coffee

£26.00 per person £31.00 per person with a glass of Prosecco (V)

£27.00 per person £32.00 per person with a Glass of Prosecco (VG)

Children's Afternoon Tea £16.50 per person

LUNCH