LA PETITE PÉTANQUE

· RESTAURANT AND TEA ROOMS ·

SERVED FROM NOON

LIGHT BITES

Soup of the day with warm Crusty Bread £7.9 .
(T*TEM*GFO)

Smoked Mackerel and Roast Beetroot Croquettes with a Mustard Aioli £11.50

Confit Beetroot with Whipped Feta, Candied Walnuts and a Heb Oil £11.50 (GF, V)

Hot Honey Glazed Pork Belly with Roasted Pear and Blue Cheese £12.00 (GF)

Crispy Cauliflower with Pomegranate, Pickled Cucumber, Toasted Almonds and Harissa Mayo £11.50 (VG)

SALADS

Prawn & Crayfish in a Marie Rose sauce served with a Crispy Green Leaf Salad and Brown Bread (GFO)
Petite £11.50 **Main** £17.00

Smoked Mackerel and Cream Cheese on a bed of Dressed Leaf, with Pickles and Sourdough Croutons £17.00 (GFO)

Roast Beetroot, Pear, Pomegranate and Avocado, with Dressed Leaf, Toasted Walnut and Cider Dressing £18.00 (VG,GF)

Roast Chicken, Pancetta and Blue Cheese, on a bed of Dressed Leaf £19.00 (GF)

MAINS

Fish & Chips with a Dressed Salad Leaf Garnish, Homemade Tartar Sauce and Pickles £21.75 (GFO)

Chicken Schnitzel with Creamy Mash, French Beans and Parmesan & Garlic Butter £17.00

Cumberland Sausage and Mash with a rich Onion Gravy (GF, VO) £16.95

Pan Fried Salmon Fillet with New Potatoes, Cauliflower Puree, Braised Fennel and Lemon Garlic Butter £19.00 (GF)

Roast Gammon, Egg and Chips £16.95 (GF)

Mixed Bean Casserole, served with Warm Crusty Bread £16.00 (VG, GFO)
Add Smoked Sausage for extra £2.00

Please be aware that customizing menu items may not always be possible.

HOMEMADE BURGERS

All served in a Brioche Bun with Salad, Homemade Coleslaw Garnish and Chunky Chips

Roasted Beetroot Burger with Lettuce, Tomato and Harissa Mayo £18.00 (V, VGO, GFO)

Beef Burger with Gruyere Cheese, Lettuce, Tomato and a French Onion Marmalade £19.00 (GFO)

Chicken Breast Burger with Bacon, Brie and Cranberry Mayo £19.00 (GFO)

SANDWICHES

Granary or White. For Sourdough and Gluten Free Bread add 50p. Served with a garnish of Homemade Coleslaw, Sweet Potato Crisps and Green Salad

Homemade Beer Battered Cod Goujons with Tartar Sauce £13.00 (GFO)

Prawn and Crayfish with Marie Rose Sauce £12.50 (GFO)

Tuna Mayonnaise £11.95 (GFO)

Chicken, Bacon and Brie £13.50 (GFO)

Smoked Salmon and Cream Cheese £13.50 (GFO)

Roast Beetroot and Feta //,73&T*EDM)

Roast Beetroot, Avocado and Onion Marmalade £12.50 (VG,GFO)

JACKETS

Served with Homemade Coleslaw and Green Salad Garnish

Cheddar Cheese and Baked Beans £11.50 (V,GF)

Tuna Mayo £13.00 (GF)

Prawn and Crayfish with Mari Rose Sauce £13.20 (GF)

Chicken Bacon and Brie £13.95 (VG, GF)

Chilli Con Carne £13.50

SIDES

Garden Salad £6.50 **Peas** £3.00
Chunky Chips £5.50 **Olives** £5.50
Bread with Oil & Balsamic Vinegar £6.50

LUNCH

Please inform your server of any allergies or dietary requirements. While we take precautions to prevent cross-contamination, our kitchen handles allergens such as Gluten, Dairy, Nuts, Shellfish and Soy. We can't guarantee that any dish is completely free of allergens.

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.

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DESSERTS

Homemade Cheesecake of the day £10.00 (V)

Sticky Toffee Pudding with Salted Caramel, Roast White Chocolate and Vanilla Bean Ice Cream £10.00 (V)

Apple and Rhubarb Crumble Served with Custard £10.00 (V, VGO, GFO)

Rich Chocolate Brownie with a Miso Caramel, Toasted Pecans and Vanilla Ice Cream £10.00 (V)

Cream Tea - One Scone £6.00 / Two Scones £11.00
Homemade scones served with Clotted Cream, Tiptree Jam and a Pot of Tea

Homemade Cake £5.25

ICE CREAM SUNDAES

Summer Berries
3 scoops of Ice Cream, Strawberries, Raspberries, Strawberry Sauce, Cream, Nuts, Hundreds and Thousands and a Cherry on the top £9.80(V,GF))

Chocolate Flake
3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Flake, and a Cherry on the top £9.80 (V,GF)

Chocolate Brownie
3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Brownie and a Cherry on the top £9.80 (V,GF)

Banana Split
3 Scoops of Ice Cream, Banana, Chocolate Vermicelli, Cream, Nuts, Chocolate Sauce and a Cherry on the top £9.80 (V,GF)

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, Savory Pastries and Cakes, with Tea or Coffee (VO,VGO,GFO)

£28.80 **per person** £34.60 **per person with a glass of Prosecco**
Children's Afternoon Tea £18.00 **per person**

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