

**Chambord High Tea: £28.50 per person**

French Martini or Chambord Kir Royale and venison sausage rolls,  
flowering blossom lotus tea  
a variety of freshly prepared finger sandwiches  
a selection of two baby scones with clotted cream,  
preserves and butter and a trio of sweet treats

**The Complete Cream Tea £12.50 per person**

Your choice of a pot of house blend tea and the following:  
a variety of freshly prepared finger sandwiches  
a selection of two baby scones with clotted cream,  
preserves and butter and a slice of your choice of cake

**Traditional Cream Tea £ 6.00 per person**

Pot of house blend tea and three baby scones  
with clotted cream, preserves, and butter

**Baby Scones or Tea Cake £ 3.50 per portion**

A selection of 3 warm baby scones with clotted cream,  
preserves, and butter.

**Cake of Choice £ 3.50 per portion**

A slice of cake from our fresh,  
daily assortment served with fresh cream

**Combo Meal Deal £ 5.50 per person**

Cup of organic soup of the day and  
white or brown sandwich with single filling:  
Ham, Tomato & cream cheese, egg salad,  
cucumber, cheese & pickle, tuna mayo or prawn cocktail

**Made to order Sandwiches £ 6.00 per portion**

**\*Served on your choice of white or brown bread,  
with pickled gherkin and crisps**

1. Egg salad, cream cheese, cucumber, tomato, and leaf salad
2. Tomato and cream cheese
3. Lean ham, egg salad, and tomato
4. Smoked salmon, cucumber, and cream cheese
5. Tuna salad mayonnaise, spring onion, lettuce and tomato
6. Mature cheddar, pickle and egg salad
7. Prawn cocktail, tomato, cucumber and salad
8. Toasted mature cheddar and tomato
9. Toasted mature cheddar and ham
10. Tuna & cheddar cheese melt

**Made to order starter & main course salads  
served with homemade bread and butter**

**Heirloom Tomato Salad**

Traditional varieties of Tomatoes, spring onion, house dressing  
Organic sweet leaf, sweet and spicy nuts, house vinaigrette vinaigrette. £5.95 /£9.95

**Organic Raw Salad**

An exquisite blend of  
Chambord, Shredded organic garden beets, sugar snap pea's, baby leaf and maple cider  
dressing £5.80 /£ 9.50 add £ 4.50 for baked Goat cheese on fried organic bread

**Smoked Salmon salad**

Organic sweet leaf, sweet and spicy nuts, house vinaigrette. £8.50 /£12.50

**Shrimp Cocktail**

Shrimp, avocado, sweet leaf, Marie Rose sauce £6.25 /£10.25

**Thatched Cottage Souvenirs:**

**Cookbook of Distinction features Martin - chef/proprietor  
as well as, recipes of UK's top 50 chefs £ 25.00  
House made 4 fruit ketchup £ 5.00  
House made assortment of fruit Jams £ £5.00  
Loose leaf tea's £ 5.00**



Designed with care, sketched with style. Best enjoyed responsibly.  
For the finer drinkware or uk  
Chambord Black Raspberry Liqueur ©2011 Chambord is a registered trademark. All rights reserved

Groups of 6 people or more will have a service charge of 12.5%  
credit cards are accepted for £15 and above

## **Beverage Menu**

*Pot of Columbian Coffee £ 2.50 per person*  
*Cappuccino, Latte, Hot Chocolate £3.00*  
*Iced Tea or iced coffee £3.00*

*Café Gourmand: £ 6.50*  
*Espresso style coffee with trio of sweet treats*

*Afternoon Dream Tea (house blend) £2.50*

### **“Suki” speciality loose leaf tea's**

*Assam Bop: malty, crisp, bright £ 2.80*  
*Darjeeling: champagne of tea's, fragrant, crisp, mild £ 2.80*  
*Blue flower Earl Grey: delicate, berganont, organic £ 2.80*  
*Camomile: blossom, sweet, fragrant £ 2.80*  
*Japanese Cherry: crisp, clean green leaf tea, hint of cherry £ 2.80*  
*White tea Mao Feng: puffed rice, clean £ 2.80*  
*Rose, apple and mint: apple, flowery, tart £ 2.80*  
*Russian Caravan: smoky, oakey sweet £ 2.80*  
*Indian spice Chai:spicy, warming, sweet £ 2.80*  
*Flowering Tea: premium green sencha, flowering lotus £ 9.50*

### **Soft Drinks £ 2.50**

*Fanta, Coke, D.Coke. Lemonade £ 2.50*  
*Orange, Cranberry, Tomato, Pineapple, Grapefruit £ 2.80*  
*Apple Juice, Appletizer £ 2.80*  
*Squeezed to order orange juice £ 5.00*

### **Winter Drinks £ 5.50**

*Mulled spiced red wine*  
*Mulled spiced cider*

## **Cocktails & Alcoholic beverages:**

*French Martini: Chambord, Vodka, Pineapple juice £ 8.00*  
*Pimms with Fresh Fruit and Mint £6.50*  
*Campari with Freshly squeezed Orange Juice £7.00*  
*Pick me Up, Champagne Cocktail £14.50*  
*Glass of Premium Champagne £12.50*  
*Chambord raspberry Kir Royale: £ 14.50*  
*Martini Bianco with Freshly squeezed Lemon Juice £7.00*  
*Martini Rosso with Lemonade £6.00*  
*Bombay Sapphire with Mixer £7.00*  
*Single Malt Whisky £7.00*  
*Liqueurs £6.00*  
*Port, Sherry £4.50*  
*Gordons Gin, Vodka,Rum, Whisky with Mixer £6.00*

*Guinness 440ml £3.50*  
*Isle of Wight Gold Bitter 500ml £3.80*  
*New Forest Ringwood Bitter 500ml £ 3.80*  
*German cloudy Weissbier 500ml £ 4.50*

## **Organic Beverages**

*Organic apple and carrot juice: revitalising goodness 200ml glass £ 5.00*

*Organic Lager: Oxford Gold Lager 500ml £ 4.50*

*Organic Premium Cider: Wyld Wood 500ml £ 4.50*

*Organic Normandy sparkling apple cider*  
*Jean Domaine des Cinq Autels: full apple fruit, soft, clean and beautifully elegant cider 750ml £ 16.95*

*Organic Italian red wine Nero d'Avola, Era IGT 2009: Warm blackberry and plum noticeably soft, full finish, irresistible charm 750ml £ 23.25*  
*for more choices please ask for our wine list*