



LE PAIN QUOTIDIEN

Afternoon Tea

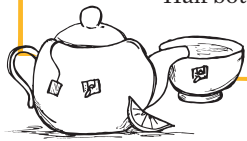
Your choice of two 1/2 tartines,
two regular hot beverages
with a scone and
tart of your choice 25.00

add

Half bottle of alcohol free Pri Secco 9.50

2 glasses of Prosecco 10.00

Half bottle of Champagne 24.95



Assiettes

From artisan producers, perfect for sharing as a starter
and ideal with a glass of our organic wine!

Charcuterie

a selection of continental
and British
charcuterie 15.95

Fromage

a selection of continental
and British cheeses 15.95

Mixte

a selection of British
charcuterie and cheeses 15.95

Hummus Menage à Trois

roasted carrot,
beetroot and chickpea
hummus, with
vegetable crudités 11.90



Enjoy any assiette
with a 1/2 price bottle of wine.

Only available after 5pm.

Kids Menu

from 6.45

Ask your server to see our special Kids Menu

A discretionary service charge of 12.5% will be added to the bill.

Hot Dishes

Farm Assured Rump Steak

with roasted baby potatoes,
tomato and homemade harissa
aioli 20.95

British Steak & West Country Ale Stew

slow cooked steak and
Devon Stout stew served
with creamy mashed
potato 14.75

Chicken & Leek Pie

filled with chicken in a creamy
leek sauce served with roasted
potatoes, carrots and French
beans 12.95

Smoked Chicken Caesar Brioche Bun

smoked chicken, Parmesan,
aioli and home pickled red
onion in a brioche bun served
with roasted potatoes 14.95

Chicken & Veal Meatballs

served in creamy mustard
sauce with roasted potatoes
& French beans 14.95

Pan Fried Cod & Crevettes

in an organic hot & spicy
vegetable stew 21.95

Tomato & Mozzarella di Bufala Pizzette

baked with home-made
tomato sauce and buffalo
mozzarella topped
with fresh tomatoes &
rocket served with a
seasonal side salad 12.95

Organic Spelt Risotto

creamy risotto with
parmesan, roasted almonds,
basil oil & chives 14.95
Add grilled sea bass 6.95
Add smoked salmon 5.95

Vegan Ragu

with organic spelt pasta
& fresh basil 14.95



Sides

Mixed Olives 3.65

Organic Hummus 4.45

Avocado 2.45

Wiltshire Ham 4.90

Prosciutto 4.95

Roasted Vegetables 4.25

Aged Gruyère 4.95

Seasonal Salad 3.95

Smoked Salmon 5.95

Roasted Potatoes 4.25

Mashed Potato 3.75



Tartines

Avocado Toast
mashed avocado, super seeds,
citrus cumin salt, lemon juice
and olive oil 8.15
why not add feta? 2.50

Chicken, Feta
& Avocado
tomato, seeds, harissa oil
& coriander 10.75

Smoked
Chicken "Club"
with roasted chorizo crisps,
organic egg and
smoky aioli 10.15

Smoked Salmon,
Ricotta & Avocado
courgette, seeds
& chives 10.60

Soup

Seasonal Organic Soup
with 1/2 Tartine of your choice 9.85



Salads

Smoked Chicken Cobb
mixed leaves, crispy prosciutto, organic egg,
Stilton, tomatoes and mustard vinaigrette 12.45

Organic Lentil & Avocado
freshly shaved fennel, raw slaw, chickpeas
and basil vinaigrette 10.95

Tuna Niçoise
mixed leaves, organic egg, olives, cucumber, radish,
basil and mustard vinaigrette 11.25



Desserts

Cheesecake 4.90

Pavlova 4.90

Tarte Tatin 4.90

Chocolate Bombe
Slice 4.90

Carrot Cake 4.40

Organic
Flourless Chocolate
Brownie 3.70

Coconut Milk
Vanilla Pudding &
Organic Chia Seed 4.30

Banoffee Tart 4.30

Strawberry Tart 5.45

Lemon Tart 4.50

Warm
Belgian Waffle
served with warm
chocolate sauce 4.95