

CAKES, PASTRIES & DESSERTS

Whether you're a bit of a Paddington and enjoy a nibble of cake mid-morning or prefer an afternoon pick-me-up to tide yourself over till dinner, our cabinets are full of homemade sweet & savoury goodies to hit just the right spot! Almost everything is made by our own team, either here at 'The Bistro' or at our takeaway & production kitchen, West Street Deli.

Homemade Sultana Scone (VG)

All of our scones are freshly baked, each and every morning.

Enjoy yours in time-honoured traditional with Tipree Jam & thickly layered Rodda's Clotted Cream or for the purists, served just with butter.

Cheddar Cheese Scone (V)

Mature Cheddar Cheese, a touch of Colman's Mustard Powder & served with real butter, 2.4

Try with a twist of cracked black pepper on top of thickly spread butter or with Marmite for something a little different!

Toasted Teacake (VG)

Teacakes with currants, sultanas & raisins, a blend of warm spices & brown sugar. Served with butter or Flora

Zesty Lemon Drizzle Cake (GF & DF)

Sticky lemon sponge finished with lemon curd & raspberry

Original Rich Chocolate Brownie (DF)

Our original recipe chocolate brownie, developed way back around 2007 using Callebaut 50% dark chocolate

Cinnamon Buns

The ultimate weekend treat. Enriched sweet dough spiralled with cinnamon sugar-spread! Catch these fresh from the oven on Fridays, Saturday & Sundays!

Traditional Flapjack (VG)

Chewy, golden flapjack made with rolled oats & smooth golden syrup

Homemade Norfolk Sausage Roll (DF)

Our Signature Sausage Roll. Norfolk pork sausage meat, hand-rolled in flaky puff pastry...if you've been lucky enough to catch these fresh from the oven, you'll already know why they're our most popular product!

Sweet Potato & Chickpea Roll (VG)

Slow-roasted sweet potato, caramelised red onion & earthy whole chickpeas, wrapped in flaky vegan puff pastry.

Jam & Coconut Tarts (DF)

The ultimate 'what Grandma used to make'. We inherited these from Carole who ran her own tearooms for years before working with us back around 2005. Carole hung up her apron several years ago but her freshly baked legacy remains a firm favourite!

Sticky Date Slice (DF)

Decadent sticky dates, 'seasoned' with Italian espresso & layered between shortbread then baked until golden

Carrot & Walnut Cake (GF & DF)

Made with plenty of fresh grated carrot & topped with vanilla frosting & walnut pieces

Choc & Cherry (GF & DF)

Moist & moreish with rich cocoa & whole dark cherries.

Iced Bakewell Tarts (DF)

They may not be Mr Kipling's but they're still exceedingly good! Filled with mixed fruit jam & topped with a glacé cherry.

Berry & Lemon Flapjack (VG)

Our new kid on the block...blueberry & lemon flapjack, drizzled with fresh lemon icing and topped with dried raspberry pieces.

Sausage Roll of the Month

We think all our sausage rolls are special – but take a look in the chilled display to see our regularly changing Special Sausage Roll. Variations have included Cheddar & Leek, Chorizo, Marmite, Katsu Curry & Scottish Haggis!

Individual Quiche

Have a look in our chilled display cabinet for today's selection

We often have even more tempting treats available in the display cabinet, take a look...