

# Time for Tea?

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!

## Something Sweet?

### **Original Rich Chocolate Brownie**

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

### **Zesty Lemon Drizzle Cake (GF)**

Sticky lemon sponge finished with lemon curd & raspberry

### **Carrot & Walnut Cake (GF & DF)**

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

### **Sticky Date Slice**

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

### **Marmalade Bread Pudding**

Traditional recipe bread pudding with the zest & juice of two large oranges, glazed with marmalade before being thickly sliced ready to serve

### **Homemade Sultana Scone (VG)**

All of our scones are freshly baked, each and every morning right here at 'The Bistro'. Enjoy yours in time-honoured traditional with Tipree Jam & thickly layered Rodda's Clotted Cream

or for the purists, served just with butter

*Afternoon Cream Tea – for the Awkward Point 'Twixt Lunch & Dinner...*

*3pm – 6pm*

*Fresh Sultana Scone + Tiptree Jam + Rodda's Clotted Cream  
when ordered alongside any hot drink*

## **Almond or Jam & Coconut Tarts**

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

## **Traditional Flapjack (VG)**

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

## **Raspberry, Lemon & Blueberry Flapjack (VG)**

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

## **Toasted Teacake (VG)**

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

## **Savoury Selection**

### **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!

### **Margherita Pizza Slice (V)**

Spanish style ciabatta topped with a rich & rustic tomato sauce and classic cheese & tomato

### **Homemade Norfolk Sausage Roll**

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!

### **Sausage Roll of the Month**

We think all our sausage rolls are special – but have a look in the display to see our 'Special' Sausage Roll of the Moment. Variations have included Cheese & Marmite, Spanish Chorizo, Traditional Haggis & Katsu Curry!

### **Sweet Potato & Chickpea Roll (VG)**

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

### **Individual Quiche**

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

***Even more tempting treats often available in the display cabinets...have a look!***