

Hot Drinks Menu

All coffees are made with freshly ground beans

Americano £2.75

Espresso shot with hot water

Latte £3

Espresso shot with steamed milk

Cappuccino £3

Espresso shot with steamed milk

Double Espresso £2

Espresso shot

Two Cup Cafetière £4 Four Cup Cafetière £8

Filtered coffee, good for sharing

Floater Coffee £3.50 Liqueur Coffee £6

Americano with double cream

Hot Chocolate £3 Deluxe Hot Chocolate, Cream & Marshmallows £4

Hot water & steamed milk

Café Mocha £4

Hot chocolate with espresso

All teas are made with loose leaf in a fusion tea pot

English Breakfast £3

Blended with three different Assam leaf

Sapphire Earl Grey £3

Rich & delicate bergamot, blue malva flowers

Dragonwell Green £3

Smooth, subtle flavour with a sweet finish

Organic Jasmine £3

Floral, green tea scented with jasmine

Egyptian Mint £3

Refreshing, cooling and flavourful notes

Organic Darjeeling £3

Champagne of teas, exquisite flavour

Decaffeinated Ceylon £3

Rich & full bodied flavour

Spiced Chai £3

Indian teas with exotic spices

Decaffeinated Citrus Chamomile £3

Lemongrass & mellow citrus

Persian Pomegranate £3

A succulent & sweet herbal infusion

Spicy Rooibos £3

Pepper cinnamon, cardamom, cloves & orange

Dessert Menu

Battle Mess £6.95

Meringue, double cream, fresh berries, berry coulis

Chocolate Fudge Brownie £6.95

Served with salted caramel ice-cream

Sticky Toffee Pudding £6.95

Served with vanilla ice-cream

Triple Chocolate Drop Pudding £6.95

Served with custard

Syrup Sponge (GF) £6.95

Served with custard

Affogato £5.95 Affogato with Liqueur £7.95

One scoop of vanilla ice cream, espresso shot & baked shortbread biscuits

Sharing Chocolate Fondue £9.95

With shortbread, strawberries, chocolate brownie & marshmallows

Ice-cream & Sorbet (VG) £6.95

Choose three scoops of ice-cream served in a wafer basket with sauce

Maple & walnut, Salted Caramel, Vanilla, Chocolate,

Strawberry, Mint Choc Chip, Orange sorbet, Passionfruit sorbet

Children's Ice-cream Sundae £5.95

Chocolate & vanilla ice-cream, with marshmallows, cream, sauce & a cone

Abbey Cheeseboards

All our cheeseboards are accompanied by a selection of crackers, butter,

pickled onions & pickled gherkins, olives, figs, dried fruit & chutneys,

Choose your cheeses from the deli, select your board & start munching!

Two cheeseboard £8.95 Three cheeseboard £10.95 Five cheeseboard £13.95

Abbey Deluxe Cheeseboards

Three cheeseboard & a crystal decanter of Grahams Port £16.95

Five cheeseboard & crystal a decanter of Grahams Port £20.95

Gluten free crackers available (GF)

ALLERGY & INTOLERANCE INFORMATION V - VEGETARIAN/ VG - VEGAN/ GF - GLUTEN FREE

Although every effort is made to ensure ingredients are kept separate, vegetarian /vegan /gluten free dishes are made in a kitchen where we cook with non-vegetarian/ non-vegan /non-gluten free products, so although every care is taken to keep ingredients separate, due to the size of the kitchen and preparation areas we cannot guarantee that cross contamination of allergens will not happen. So with this in mind we cannot cater for people with life threatening allergies. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola and Roquefort, all dishes are seasoned & salads will have dressing. Be advised that we decorate dishes with nuts and cook dishes containing nuts in all parts of the kitchen and cannot guarantee that there will not be traces of nuts in our food & not all ingredients may be stated in dish descriptions. Please note that our dishes may contain one or more of the following allergens: Cereal, Nuts, Fish, Shellfish, Sesame seeds, Eggs, Milk, Soya, Celery, Celeriac, Mustard or more. If in doubt ask a member of staff for advice before ordering.

