

Subtropical gardens Café

BREAKFAST

Split tin brown or sourdough toast & butter gfi
Spiced tea cake & butter
Back bacon or sausage bap gfi

DAILY MADE SANDWICHES

displayed in our refrigerated cabinet

ALL DAY SAVOURIES & SIDES

Traditional beef & vegetable pasty
Giant Lincolnshire sausage roll
Jackfruit bobotie Vegan pasty
English potato chunky chips
Dorset cheesy chips
Homemade slaw
Salad garnish & slaw

SMALLER BITES

Cod fish fingers, chips
4oz burger, bun
Honey ham, chips
Fried free range egg, chips

LIGHT SNACKS

11.00am – 3.00pm

Chef's soup of the day, bread & butter gfi, ve

Venison or vegan Cumberland sausage

wholegrain mustard, bap

Hog Roast Pork Sage
& Onion Rilette gfi

toasted stone baked sourdough, garnish

Roasted veg
& chickpea Pate gfi

toasted stone baked sourdough, garnish

Homemade pork
sausage roll

, homemade slaw, baby potatoes & butter

Homemade vegan
sausage roll

homemade slaw, baby potatoes & soya spread

Chef's quiche of the day

homemade slaw, baby potatoes & butter, bread roll

Fishcakes

Mozzarella & smoked mackerel, homemade slaw, chunky chips

Beef
Burger

100% ½ lb beef & Monterey
cheese, Lettuce, tomato, burger
SAUCE (NOT GF or VEGAN), crispy onions,
toasted bap, homemade slaw,
chunky chips

Chicken
Burger

Battered breast of chicken,
Monterey jack cheese, Lettuce,
tomato, burger sauce crispy
onions, toasted bap, homemade
slaw, chunky chips

Sensational
Burger

Vegan soya based burger, Sheese
cheese slice, lettuce, tomato,
crispy onions, toasted bap,
homemade slaw, chunky chips

Honey ham, fried free range eggs, chips gfi

Venison lasagne

garlic bread, salad garnish

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10.00 - 4.30

Hot drinks

Coffee

Espresso

Double Espresso

Americano

Latte

Cappuccino

chocolate or cinnamon

Flat white

Flat black

Mocha

Babyccino – frothed milk

Additions – flavoured syrups, Vanilla, Chocolate, Caramel

Tea

Dorset Clipper breakfast tea

Dorset Clipper speciality tea

Earl Gray, De-café, Green, Chamomile, Peppermint,

Redbush, Lemon & Ginger, Wild berry

Hot chocolate

Baristas choice

Cold drinks

Capri Sun

Flavoured milk

Fruit shoot

Hildon mineral water

still & slightly sparkling

Pepsi, Tango orange, 7 Up

Fruit juice

Bottlegreen Presse

Elderflower, Crisp apple, Elderflower & pomegranate, Ginger

Chef's bakery treats

Scone with butter - plain, sultana

Warmed on request

Dorset Apple

Sticky ginger with ginger crush

Date & walnut loaf with butter

Chocolate slice with white chocolate chips

Vegan Raspberry & desiccated coconut ve

Belgium dark chocolate chip Madeira

Dorset apple & cinnamon gfi

Victoria sponge, butter cream, raspberry jam

Lemon drizzle

Carrot cake, walnut & pineapple

Belgium dark chocolate and walnut Brownie

Belgium dark & white chocolate millionaire's shortbread gfi

Honeycomb tiffin, Belgium chocolate

Butter short bread with Belgium dark chocolate

Flapjack, cranberry, fruit, mixed seed & cashew nut ve

Chocolate cookie

Guest cakes & gateaux's with house specials to include

Mini chocolate muffin

Gingerbread men

Raspberry doughnut

Blueberry muffin gfi

Tea cake ve & butter or flora

Additional butter – Jam

Clotted Cream

Yarde Farm

Award winning luxury ice cream, Devon GF

Clotted cream vanilla

Chunky chocolate

Mint choc chip

Salted caramel

Honeycomb

Blackcurrant & clotted cream

Blue bubble gum

Strawberries & clotted cream

Lemon sorbet

Vegan chocolate

Ice creams

99 Flake

Crunchie

Dairy milk

Dime

Extreme salted caramel cone

Kit kat stick

Mr freeze ice pop

Nuii salted caramel

Nuii cookies mint

NUII almond & java

Smarties push up

Fruit lolly organic apple PIP

Fruit pastil lolly