Seasons Vegan

Drinks

Hot Drinks

All can be made with soya or oat milk on request 0.40 extra

Milkshakes 4.35

All can be made without ice cream and with soya or oat milk

Banana/ chocolate/ vanilla

All Pure Fruit Smoothies Are Dairy Free 3.95

Mango, pineapple and passion fruit/summer berry/mango, spinach and kal



Seasons Granola 6.50 N

Dairy free yoghurt, granola, fruit compote

Toast

White/granary/baguette 2.35/Cornbread 3.15/Sourdough 3.00/

Gluten free 2.75

Preserves 0.40

Marmite/jam/ marmalade/ peanut butter N

Mushrooms 1.40

Wilted Spinach 1.50

Roasted Cherry Tomatoes 1.75

Grilled Tomato 1.00

Baked Beans 1.25

Avocado 1.95

Sun-dried Tomatoes 1.75

Smashed Avo's 7.95 N

Smashed avocado on sourdough toast with Moroccan nut dukkah

Lunch

Hummus, Sun-Dried Tomatoes and Salad Sandwich 6.95

Served with dressed salad and crisps

Warm Falafel, Guacamole, Fresh Spinach, Sweet Chilli Sauce and Salad Wrap 9.95

Served with dressed salad and crisps

Soup of the Day 6.95

Served with rustic bread. Please check specials board for today's option

Pasta 9.95

Served hot or cold. Please ask a member of staff for today's option

Deli Salad Selection 9.95

Served with dressed green leaves

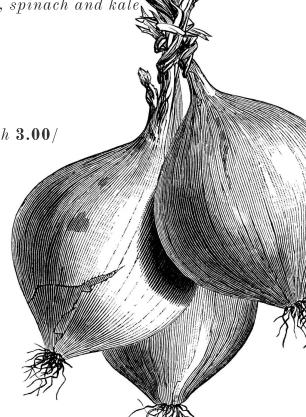
Dessert

Vegan Sultana Scone With Jam 2.55

Mango, Chia Seed and Nut Bar 3.00 N

When available

Selection of Locally Made Sorbets - 1 scoop 2.50/ 2 scoop 4.00



Seasons Menu

All Day Brunch

Pastries From 1.60 V

Granola 5.95 V GF N

Natural yoghurt, granola and homemade fruit compote

Toast with Butter GFa

White/granary/baguette 2.35 Cornbread 3.15 Sourdough 3.00

Gluten free 2.75

Preserves 0.40

Honey/ marmite/ jam/ marmalade/ peanut butter

Seasons Breakfast 9.85

Two eggs, two bacon, one sausage, mushrooms, half grilled tomato and toast

Vegetarian Breakfast 8.45 V

Two eggs, half grilled tomato, mushrooms, baked beans and toast

Smoked Salmon and Scrambled Eggs on Toast 8.65 GFa

Bacon or Sausage Sandwich 4.95 GFa

Add a fried egg 1.25 V

Bacon and Sausage Sandwich 5.95 GFa

Eggs Benedict/ Eggs Royale/ Eggs Florentine V 7.95/8.95

Eggs on Toast 4.80 V

Scrambled, poached or fried

Extras

Bacon 1.95 GF / sausage 1.50 / grilled tomato 1.00 Ve GF / chorizo 2.20 GF / mushrooms 1.40 Ve GF / baked beans 1.25 Ve GF / black pudding 1.65 / wilted spinach 1.50 Ve GF / avocado 1.95 Ve GF / grilled halloumi 1.95 GF

Brunch Favourites

Huevos Rancheros 9.95 V GFa

Poached eggs, guacamole, salsa, cornbread toast and sweet chilli sauce Add bacon 1.95

Bueno Burrito 10.95

Scrambled egg, guacamole, chorizo, cheddar, spinach and sweet chilli sauce

Seasons Beetroot Rosti 10.95 GF

Poached eggs, bacon, spinach and hollandaise on a homemade beetroot rosti

Rustic Halloumi Stack 10.95 V GFa N

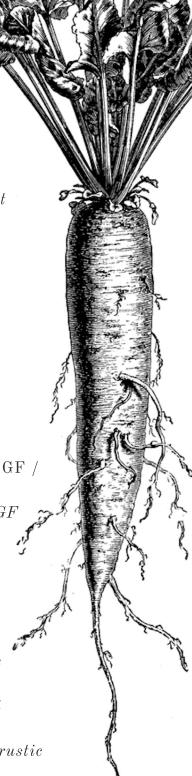
Poached eggs, grilled halloumi, fresh pesto and roasted cherry tomatoes on rustic organic bread

Smashed Avo's 7.95 Ve GFa N

Smashed avocado on sourdough toast with Moroccan spiced nut dukkah Add poached eggs 2.45

American Style Pancakes

With fruit compote, berries, maple syrup and crème fraiche **7.95** V With bacon, maple syrup and crème fraiche **7.95** On their own with maple syrup **5.95** V



Lunch

Seasons Club Sandwich 9.95 GFa

Roast chicken, bacon, leaves, tomato and mayo in a toasted double decker sandwich. Served with crisps

Grilled Goats Cheese Salad 9.95 V GFa N

Grilled goats cheese, mixed leaves, Moroccan nut dukkah and herb toasts

Deli Salad 9.95 V GFa

Please ask for today's options. Served with mixed leaves

Soup of the Day 6.95 Ve GFa

Served with bread and butter

Seasons' Famous Quiche of the Day 9.95 V

Choice of today's quiche, with salad and coleslaw

Sandwiches

Served with dressed salad and crisps GFa

Crayfish in a chilli, lime and coriander mayo with lettuce 9.95

Smoked salmon and cream cheese with lemon and black pepper 7.95

Bacon, rocket, avocado, tomato and mayo 7.95

Coronation chicken 7.95

Hummus, Sun-dried Tomatoes and Salad Sandwich 6.95 Ve

Panini

Served with dressed salad and crisps 7.95

Mature cheddar and vine tomato V

Mozzarella, sun-dried tomato and pesto V N

Smoked ham and mature cheddar

Tuna, red onion and mature cheddar

Sweet

Sultana Scone, Clotted Cream and Jam 3.50 V

Toasted Teacake with Butter 2.50 V

Chocolate Brownie 3.00 V GF

Rocky Road 3.00

Carrot and Orange Cake 3.95 V

Coffee and Walnut Cake 3.95 V N

Courgette, Lime and Pistachio Cake 4.95 V N

Please ask a member of staff for the rest of todays options

Food allergies and intolerances

Some of our foods contain allergens

Please speak to a member of staff for more information

GF Gluten free GFa Gluten free available V Vegetarian Ve Vegan N Contains Nuts



Seasons Gluten Free

All Day Brunch

Granola 5.95 V N

Natural yoghurt, granola and homemade fruit compote

Gluten Free Toast 2.75 Ve

Preserves 0.40

Honey/ marmite/ jam/ marmalade/ peanut butter

Gluten Free Breakfast Items

Bacon 1.95 / grilled tomato 1.00 Ve / mushrooms 1.40 Ve / baked beans 1.25 Ve / wilted spinach 1.50 Ve / chorizo 2.20 / avocado 1.95 Ve / grilled halloumi 1.95

Smoked Salmon and Scrambled Eggs on Gluten Free Toast 9.05

Bacon Sandwich on Gluten Free Bread 5.95

Add a fried egg $1.25~\mathrm{V}$

Eggs on Gluten Free Toast 5.20 V

Scrambled, poached or fried

Rustic Halloumi Stack on Gluten Free Bread 11.50 V N

Smashed Avo's on Gluten Free Bread 8.50 Ve N

Add poached eggs 2.45

Huevos Rancheros with Gluten Free Bread 10.50 V

Lunch

Seasons Club Sandwich 9.95

Roast chicken, bacon, leaves, tomato and mayo in a toasted gluten free double decker sandwich. Served with crisps

Grilled Goats Cheese Salad 10.50 V N

Grilled goats cheese, mixed leaves, Moroccan nut dukkah and gluten free herb toasts

Deli Salad 9.95 V

Please ask for today's options. Served with mixed leaves

Soup of the Day 7.50

Served with gluten free bread and butter

Sandwiches

Made with gluten free bread. Served with dressed salad and crisps

Crayfish in a chilli, lime and coriander mayo with lettuce 10.20

Smoked salmon and cream cheese with lemon and black pepper 8.20

Bacon, rocket, avocado, tomato and mayo 8.20

Coronation Chicken 8.20

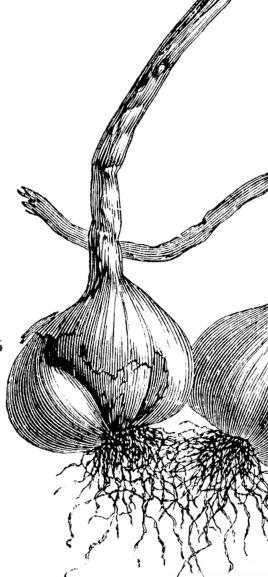
Hummus, Sun-Dried Tomatoes and Salad Sandwich 7.20 Ve

Sweet

Gluten Free Sultana Scone, Clotted Cream and Jam 3.50 V

Chocolate Brownie 3.00 V

Please ask a member of staff for the rest of todays gluten free options



Drinks

Coffee & Tea

Espresso 2.10/2.40

Cappuccino 2.45/2.75

Latte 2.45/2.75

Flat White 2.45/2.75

Macchiato 2.15/2.45

Americano 2.30/2.60

Mocha 2.45/2.95

Hot Chocolate 2.45/2.75

Marshmallows / cream / flake .40 each

Chai Latte 2.50/2.80

Dirty Chai 2.45/2.95

Pot of English Breakfast Tea 2.10

Other Teas 2.35

Earl Grey / chamomile / green / rooibos /

fruit / peppermint

Syrup .40

Caramel / hazelnut / vanilla

Cold Drinks

Still Water / Sparkling Water 2.00/3.95

Iced Tea 2.65

Lemon / peach

Iced Coffee 3.50

Vanilla / caramel / hazelnut .40 extra

Fresh Orange Juice 2.75

Apple Juice 2.20

Coke / Diet Coke / Rio 1.65

Luscombe Organic Drinks 2.95

Fever Tree Tonic Water 1.65

Fresh Juice of the Day 4.25

Pure Fruit Smoothies 3.95

Summer berries / mango, spinach and kale / mango, pineapple and passionfruit

Rise and Shine Smoothie 3.95

Yoghurt, berries, banana and apple juice

Ice Cream Milkshakes 3.95

Chocolate / vanilla / banana



Soya milk and oat milk available on request .40 extra

Something Stronger?

Sparkling

Glass of Bucks Fizz 3.95 Prosecco 4.95/22.00

White

Chardonnay 4.95/17.50

(Volandas, Chile)

Sauvignon Blanc 5.20/18.50

(Volandas, Chile)

Pinot Grigio 5.40/18.95

(Sachetto, Italy)

Red

Merlot 4.95/17.50

(Volandas, Chile)

Shiraz 5.85/19.95

(Broken Shackle, Australia)

Rioja Tinto 5.95/19.95

(Senorial, Spain)

Rose

Pinot Grigio 5.50/18.50

 $(Arcano,\ Italy)$

Etc.

Peroni Nastrro Azzurro 33cl 3.95

The Marlow Brewery

Red / Blonde Ale 500ml **4.00**

Luscombe Organic Cider 32cl 3.95

Gin & Fever Tree Tonic 4.95/6.95

