



Bell Plantation Café

Lunch Menu

Drinks

Hot Drinks

All coffees (except filter) are available as decaffeinated

	Regular	Large
Americano	£2.65	
<i>Black or with hot or cold milk or cream</i>		
Latte	£2.65	£3.25
Cappuccino	£2.65	
Flat White Served in 6oz cup	£2.65	
Mocha	£2.65	£3.25
Filter Coffee	£2.25	
Espresso	£2.25	
Double Espresso	£2.65	
Extra Espresso Shot	50p	
Hot Chocolate	£2.65	£3.25
Child's Hot Chocolate	£1.65	
Babycino	£1.25	
<i>Syrup, Marshmallows or Whipped Cream</i>	50p each	
Pot of Tea	£2.25	
<i>English Breakfast or Decaf</i>		
Loose Leaf Tea - Brew Tea Company	£2.65	
<i>Earl Grey, English Breakfast Blend, Decaf, Moroccan Mint, Fruit Punch, Green Tea, Lemon & Ginger</i>		

Cold Drinks

Belvoir Fruit Farm Presse - <i>Elderflower, Lemonade or Ginger Beer</i>	£2.65
Cans - <i>Coca-Cola, Diet Coke,</i>	£2.25
Cawston Drinks - <i>Cloud Apple or Apple & Rhubarb</i>	£2.65
Juice Box Cartons - <i>Apple or Orange</i>	£1.25
Frobishers Orange Juice	£2.95
Apple Juice	£2.95
Apple & Raspberry Juice	£2.95
Apple & Elderflower Juice	£2.95
Orange or Blackcurrant Squash	£1.00
Mineral Water - <i>Still or Sparkling</i>	£2.45
Milk	£1.25
Homemade Milkshakes - <i>Chocolate, Banana or Strawberry</i>	£3.95

Alcohol

Wine 187ml	£4.95
<i>Zinfandel, Sauvignon Blanc, Chardonnay, Merlot</i>	
Prosecco 200ml	£6.00
Peroni 330ml	£3.95
Magners Cider 330ml	£3.95
Saxby's Cider 500ml	£4.95
Silverstone Brewery Ales	£4.95



Lunch

Served 11.30 – 3.30pm

We offer a choice of white, granary or gluten free bread, please specify when placing your order.

Chefs Soup of the day (V)(GF Available) served with crusty bread and butter	£5.75
Quiche of the day served with roasted pumpkin and sunflower seeds	£8.95
Chorizo, Tomato and Feta Omelette served with salad and coleslaw	£8.95
Caramelised Leek and Mushroom Tart (VG) served with an apple and walnut salad	£8.95
Warm Goats Cheese, Pear and Caramelised Walnut Salad (V)	£8.95
Homemade Lasagne served with salad and garlic bread	£8.95
Plantation Brunch served with sausage, bacon, baked beans, fried egg, tomatoes and chips	£9.95
Jacket Potato (ask for VG) served with cheese, beans, cheese and beans or tuna, salad and coleslaw	£7.95
Honey and Marmalade Glazed Ham served with egg, chips and coleslaw	£9.95
Brie, Spinach and Tomato chutney served in a warm baguette, salt and pepper chips, coleslaw and a salad garnish. Add streaky bacon for £1.50	£7.95
Pulled Pork with a sticky BBQ glaze served in a warm baguette, salt and pepper chips, coleslaw and a salad garnish.	£7.95
Sausage and Caramelised Onion served in a warm baguette, salt and pepper chips, coleslaw and a salad garnish.	£7.95
Tuna, Cheese and Red Onion toasted sandwich	£7.95
Honey and marmalade glazed ham, cheese and tomato chutney toasted sandwich	£7.95
Toasted sandwiches served with salt and pepper chips & coleslaw.	
Cream Cheese, Red Onion and Basil Toasted Bagel (V)	£6.95
Roasted Red Pepper, Avocado and Portobello Mushroom Open Sandwich (V) (VG available)	£6.95
Spicy Chicken and Mayo Wrap	£6.25

Wraps, sandwiches and bagels are served with lightly salted crisps, coleslaw and salad garnish.

Children's Menu

Served up to 12 years of age

Veggie Homemade pizza served with chips and baked beans	£4.50
Chicken Nuggets served with chips and peas or baked beans	£4.50
Cod goujons served with chips, peas or baked beans	£4.50

Desserts

Sticky Toffee Pudding	£4.95
Cherry Bakewell Tart	£4.95
Chocolate Brownie Sundae	£4.95
Crumble of the week	£4.95
<i>All served with vanilla ice cream or custard</i>	
A selection of ice cream	£4.95

Cakes & Snacks

Please see our cake display for today's selection of delicious treats

Slice of Homemade Cake	£2.95
Pastries or Croissants Served with Butter and Jam	£2.45
Cookies, Shortbread & Flapjack	
<i>Please check at till for availability</i>	£2.25
Chocolate Brownie (GF)	£2.75
Homemade Scones - Fruit, Plain or Cheese Scones - served with Butter, Jam or Chutney	£2.95
Toasted Teacake served buttered with Jam	£2.45
Clotted Cream	£1.50
Plantation Cream Tea	£5.45
<i>Served with your choice of hot drink, Homemade Plain or Fruit Scone with Strawberry Jam and Clotted Cream or Cheese Scone with Cream Cheese and Sweet Tomato Chutney</i>	