



Highdown

GARDEN CENTRE

Breakfast Menu

Served until 11.30am

Full English Breakfast

Grilled Cumberland Sausages, Grilled Bacon, Free Range Egg, Tomato, Mushroom, Baked Beans, Hash Brown served with Toast and Butter

£8.95

Vegetarian Full Breakfast

Grilled Glamorgan Sausages, Free Range Egg, Tomato, Mushroom, Baked Beans, 2 Hash Browns served with Toast and Butter

£7.95

Poached Eggs on Toast

Two Free Range poached Eggs, served on White, Brown or Gluten Free Toast with Butter

£5.95

Add 2 rashers of Grilled Bacon £2.00
Add 2 Grilled Cumberland Sausages £2.00

Bacon Sandwich

3 slices of Grilled Bacon served in White, Brown or Gluten Free Bread

£5.25

Sausage Sandwich

2 Cumberland Sausages or Vegetarian Sausages served in White, Brown or Gluten Free Bread

£5.25

Fried Egg Sandwich

2 Free Range Eggs served in White, Brown or Gluten Free Bread

£4.50

Toast with butter £2.25

2 slices of white, brown or gluten Free Toast

Add Jam or Marmalade **65p**

Add Marmite **65p**

Extras

Black Pudding **£1.50**

Beans on Toast

Baked Beans served on White, Brown or Gluten Free Toast with Butter

£4.95

Food and drinks prepared in our garden centre are done so in an open plan kitchen and counter where gluten, milk and egg are in regular use and there is therefore a small possibility that allergen traces may be found in prepared menu items. The menu descriptions do not include all product ingredients. If you have a food allergy or intolerance, please ask your server for our allergen guide so you can make an informed decision and let us know your requirements prior to ordering, so we can take extra care in preparing your food. Manufacturers' guidance on trace allergens within their manufacturing environment are included in the allergen guide. Packaged products marked as gluten or dairy free are declared as such by our suppliers. Our sweet treats are largely self-serve where tongs and slices get used for a variety of products. This risks cross-contamination of the following allergens found in our range: wheat gluten, eggs, soya, milk, tree nuts and sulphites. All items cooked in our deep fat fryer oil are at risk from cross-contamination as products containing the following allergens are deep fried: wheat, barley, oats, rye, crustaceans, fish. Our menu descriptions do not include all ingredients.



Lunch Menu

Jacket Potatoes

All served will a side Salad and Coleslaw

Plain Jacket Potato **£4.95**

Baked Beans and Cheese **£6.95**

Roasted Vegetable & Hummus **£6.95**

Tuna Mayonnaise **£7.95**

Cheese and Bacon **£7.95**

Sides

Chips **£2.95**

Cheesy Chips **£3.50**

Homemade Daily Soup

Served with Half a freshly baked

Baguette and butter

£5.95

SEE SPECIALS BOARD FOR DAILY SPECIALS

Served from midday

Sandwiches

All served on White or Brown Bread, White Baguette with side Salad and House Dressing (GF option available)

Roasted Vegetable and Hummus **£5.95**

Egg Mayonnaise and Cucumber **£5.95**

Bacon and Egg Mayo **£6.50**

Cheese and Tomato **£5.95**

Ham and Cheese **£6.50**

Brie and Cranberry **£6.50**

Tuna Mayonnaise and Cucumber **£6.50**

Toasted Ciabatta

All served will a side Salad and House Dressing

Mozzarella, Tomato and Pesto

Cheese and Ham

Bacon, Brie and Cranberry

Tuna Melt

All £6.95

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Children's Lunches

Ham, Cheese or Tuna Mayo Sandwich

Served on White, Brown or Gluten Free
Bread - No Salad

Served with Apple or Orange Juice

£5.95

or

Spaghetti Bolognese

Served with Apple or Orange Juice

£7.95

or

Cheese and Beans Jacket Potato

Served with Apple or Orange Juice

£5.95

Cream Tea £5.75

Pot of Tea or Regular Americano
Fruit Scone Clotted Cream & Strawberry or
Blackcurrant Jam

Hot Drinks Available

Kendricks Coffee

	Regular	Large
Americano	£2.60	£2.90
Cappuccino	£2.90	£3.20
Latte	£2.90	£3.20
Chai Latte	£2.90	£3.20
Flat White	£2.90	
Mocha	£3.15	£3.45
Hot Chocolate	£2.90	£3.20
Cream & Marshmallows	£1.00	
Espresso	£1.90	£2.40

Milk Alternatives

include Soya & Oat milks

Our Hot Chocolate powder is Vegan

House Tea in a Pot £2.10

(Includes Decaf)

Herbal Teas £2.40

Peppermint, Green, Earl Grey,
Camomile, Lemon & Ginger, Red
Berry & Hibiscus Flower

Cold Drinks Available

Coke, Diet Coke, Coke Zero or 7Up Free **£1.85**

Curiosity Cola, Ginger Beer, Elderflower, Sparkling

Raspberry, Victorian Lemonade or

Mandarin & Seville Orange Fentimens **£2.65**

Orange Juice – Apple Juice Cartons **£1.25**

Tropicana Orange– Frobishers Apple Juice **£1.95**

Still – Sparkling Water **£1.80**

Iced Tea **£2.40**

Iced Latte **£2.90**

Sweet Treats

Homemade Fruit or Cheese Scones

Served with Butter **£2.25**

Add Strawberry or Blackcurrant Jam **65p**

Add Clotted Cream **£1.00**

Add Marmite **65p**

A Selection of Freshly Baked local Cakes,
Brownies and Blondies from **£2.25**
Vegan and Gluten Free options available

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