

# Undercroft Café

Please ask us about the allergens in our food

## Grab & go

#### Salads

Hot smoked salmon, quinoa, edamame, pickled cabbage, courgetti, cucumber, rocket, spinach, omega seeds with miso & lime dressing  $397 \text{ kcal} \mid £7.5$ 

Tahini British chicken, piqullo peppers, quinoa & lentil grains, omega seeds & spinach with lemon & tahini dressing 429 kcal | £7.5

Plant power salad, Moroccan falafel, hummus, piquillo peppers, quinoa & lentil grains & spinach with lemon & tahini dressing (vg) 529 kcal | £7.25

#### **Bloomers**

Free-range egg mayonnaise, tomato, spinach & chives on malted bloomer bread (v) 624 kcal | £5

Curried British chicken, mango chutney, cucumber & spinach on malted bloomer bread 500 kcal | £5.5

Hot smoked salmon, lemon crème fraîche mayo, mustard cress, cucumber & spinach on malted bloomer bread 501 kcal | £5.5

#### Wraps

Hot smoked salmon, firecracker mayo, pickled red cabbage, pickled ginger, courgetti, edamame, spinach on seeded wrap  $451 \text{ kcal} \mid £5.95$ 

Chipotle British chicken, coriander mayo, red cabbage & pickled onion slaw, cucumber & spinach on seeded wrap 420 kcal | £5.95

Middle Eastern meze, Moroccan falafel, hummus, sriracha tahini sauce, tomato, cucumber & spinach on seeded tortilla 589 kcal | £5.5

#### Children's box

Emmental cheese or Wiltshire ham roll, crisps, orange or apple juice and fruit | £6.25

#### Fruit pot and yoghurts

Fruit salad, blueberries, seedless black grapes, Cantaloupe melon, pineapple and apple (vg) 104 kcal | £4

Spiced apple & Greek style yoghurt bircher, almond butter, raspberry jam (v) 477 kcal | £4

Granola, Greek style yoghurt, banana & acacia honey (v) 295 kcal | £4

We work with local UK suppliers to bring you the very best fruit and veg and use only UK-sourced meat and dairy. In our dishes we use MSC (Marine Stewardship Council) certified fish, Red Tractor approved fresh meat and chicken and British free-range eggs.



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### Deli

#### British classics

Served with a choice of salad

Coronation spiced British chicken and mango on toasted ciabatta open sandwich 478 kcal | £12

Scottish salmon, grilled gem lettuce and celeriac lemon remoulade 378 kcal  $\mid$  £12

Pheasant terrine and Chanterelle mushrooms, farmhouse chutney 476 kcal  $\mid$  £11

Marinated artichoke and pepper, sun-blushed tomato tapenade tart (vg) 389 kcal | £10

#### Combinations

Toasted – served with choice of one/two salads | £9 / £11

Turkey breast, crispy bacon, Emmental, tomato, spinach & Dijon mayo on sourdough ciabatta 551 kcal

Mozzarella, semi-dried tomato tapenade, black olives, basil, mayo & spinach on sourdough ciabatta (v) 513 kcal

Brie, caramelised red onion chutney, wholegrain mustard mayo & spinach on sourdough ciabatta (v) 602 kcal

#### Sourdough baguettes

Toasted – served with choice of one/two salads | £9 / £11

Wiltshire cured ham, Emmental cheese & Dijon mayo on sourdough baguette 557 kcal

West Country Cheddar, farmhouse chutney, semi-dried tomatoes & mixed leaves on multigrain baguette (v) 685 kcal

British chicken, roasted tomato, aubergine and pepper, mayo & rocket on sourdough baguette 503 kcal

#### Seasonal salads

£5 each, £12 for three

Cooked beetroot, black beans, red pepper, quinoa, onion, pickled cabbage & ginger, feta, spring onion & sweet balsamic dressing (vg) 390 kcal

Fusilli pasta, green pesto, semi-dried tomatoes, Gran Levano cheese, black olives, spinach, edamame beans & basil (v) 595 kcal

Carrot, smoked almonds, parsley & coriander with spicy preserved lemon & cumin dressing (vg) 250 kcal

#### Seasonal soups

Served with sourdough baguette and Netherend farm butter | £6

Carrot, red lentil, coconut milk and ginger (vg) 396 kcal

Cream of chestnut mushroom, potato and onion (v) 534 kcal

#### Hot food

Served with one salad

Cumberland sausage roll, puff pastry and English mustard 567 kcal  $\mid$  £10

Braised steak, chestnut mushroom and ale pie 534 kcal | £13

Roasted sweet potato, tofu and wilted spinach pie (vg) 569 kcal | £12.5

Charred broccoli and Stilton cheese quiche (v) 553 kcal | £12

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## Freshly baked pastries & cakes

Butter croissant 256 kcal | £2.6 Lemon drizzle 319 kcal | £3.4 Blueberry muffin 457 kcal | £3.75

Pain au chocolat 281 kcal | £2.8 Millionaire's shortbread 28 kcal | £3.3 Chocolate muffin 498 kcal | £3.75

Carrot cake 589 kcal | £3.4 Nutty brownie | £3.3

Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone, Cornish clotted cream, Wilkin & Sons Tip tree strawberry jam 624 kcal | £5

Cream tea

Freshly baked Earl Grey tea-soaked raisin scone and Somerset farm butter scone, Cornish clotted cream, Wilkin & Sons Tip tree strawberry jam 624 kcal with a pot of tea for | £7

### Drinks

### Hot drinks

Pot of whole-leaf tea | £3 English breakfast, Earl Grey, Oriental sencha, Peppermint, Chamomile, Elderflower and lemon, Lemongrass and ginger, Blood orange rooibos, Mango and strawberry

Espresso / double | £2.4 / £2.7

Macchiato / double | £2.5 / £2.9

Americano | £3.3

Latte | £3.7

Cappuccino | £3.7

Flat white | £3.6

Mocha | £3.8

Hot chocolate | £3.8

Indulgent hot chocolate | £4.25

Flavoured syrup shot | £1

Milk alternatives | FREE

#### Soft drinks

Life mineral water | £2.5

Still / sparkling

Diet Coke | £2.5

Coke | £3

Sanpellegrino | £3

Lemon, Orange

Fentimans | £4

Victorian Lemonade, Rose Lemonade, Ginger Beer,

Dandelion and Burdock

Cawston's pressed apple juice | £3

Fresh orange juice | £3.5

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(v) vegetarian | (vg) vegan

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.