

COFFEES

Alternative milk available.

Filter Coffee	2.50
Espresso	2.40 / 3.20
Americano	2.60 / 3.50
Machiato	2.50 / 3.30
Cafe Latte	3.20 / 4.20
Cappuccino	3.20 / 4.20
Flat white	3.20 / 4.20
Mocha	3.40 / 4.50

Enhance your coffee with a splash of Joy (brandy) 1.00

Flavoured Syrups - ask for the flavours available to add to your coffee 60p

CAFETIERES

Moka d'Or Blend	3.30
Decaffeinated Colombian	3.30
Mount Kenya AA	3.80
Monsooned Malabar, India	3.80
Mexican	3.80

SOFT DRINKS

WATER

Still or Sparkling water	375ml	1.90
	750ml	3.50
Tonic water	285ml	2.90
Soda water	285ml	2.90
Lemonade	285ml	2.90

FRUIT JUICES

Farm pressed apple juice	285ml	3.50
Freshly squeezed o/juice	285ml	3.50
Cranberry Juice	285ml	2.80

SOFT DRINKS

Coke / Diet Coke	330ml	2.60
Victorian lemonade	275ml	3.50
Sparkling raspberry	275ml	3.50
Ginger beer	275ml	3.50

CORDIALS

Organic elderflower, ginger or blackcurrant cordials

With still or sparkling water

285ml	2.70	750ml	5.90
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The Secret Garden

**Buzzards Hall, Friars Street,
Sudbury, Suffolk CO102AA**

Tel: 01787 321 301

www.tsg.uk.net

info@tsg.uk.net

Opening hours

Tuesday to Saturday 9am to 4.30pm

Friday & Saturday evening from 6pm

Closed on Sunday & Monday

PASTRIES & CAKES

All day

PASTRIES

Plain croissant	2.60
Croissant with jam & butter	3.50
Almond croissant	3.10
Pain au chocolat (Saturday only)	3.10
Pain aux raisins (Saturday only)	3.10

SCONES

Cheese & herb scone with butter	3.00
Fruit scone, jam & butter	3.50
Fruit scone, jam & clotted cream	4.50

Flapjack	3.20
Chocolate or cashew and Ginger	
Cookie	1.80
Shortbread	1.80

Toasted Sourdough bread 3.50
with butter and homemade jam or marmalade

CAKES

All our homemade cakes can be found on display £4.10

GREEK YOGHURT

Fresh Greek yoghurt	3.10
Served with homemade Granola	5.20
Extra honey or maple syrup	50p

**OUR COOKED BREAKFAST MENU
CAN BE FOUND SEPARATELY**

SERVED 9AM TO 11AM

TEAS

All teas are loose leaf and served in a pot.
Alternative milk available.

BLENDED TEAS	2.50
English Breakfast	
Decaffeinated English Breakfast	

BLACK TEAS	3.20
Ceylon, Assam or Darjeeling	
Yunnan Gold	
Lapsang Souchong	
Earl Grey	
Chai (Ceylon, Anis & Spices)	

GREEN TEAS	3.20
Gunpowder Supreme	
Sencha	
Jasmine Pearl	
Gen Mai Cha	

OOLONG TEAS	3.40
Orange Blossom Oolong	
Yellow Gold Oolong	

WHITE TEA	3.90
Silver Needle	3.70
White Peony	3.90

FLOWERING TEA	4.00
Osmanthus Flower	

HERBAL TEAS	3.20
Cut Peppermint	
Chamomile Flowers	
Lemon Verbena	
Whole rosebuds	
Blackcurrant & Hibiscus	
Rooibos	

HOT MILK DRINKS

Alternative milk available.

Frothy Milk

Strawberry, Vanilla, salted caramel, gingerbread or Chai	2.60
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Hot Chocolate

100% pure cocoa	3.50 / 4.50
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100%
homemade food

LUNCH MENU

12noon to 2.30pm
12noon to 3pm on Saturdays

ALLERGIES?
Please let us
know before
ordering

Don't forget our daily specials on the blackboard

Pitted olives in Provençal herbs 3.70
Basket of homemade bread with butter 2.90

Crayfish and Avocado - Served with bread and butter
Crayfish and avocado, baby spinach and a passion fruit, lime and chilli dressing 8.00 / 12.00

Smoked Chicken Salad - Served with bread and butter
Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese 8.00 / 12.00

Soup of the Day
See black board. Served with a basket of homemade bread and butter 6.80

Pork pâté - Served with bread and butter
Homemade pork pâté with homemade chutney and baby leaves 7.80

Warm Gratinated Goats Cheese
Toasted sourdough bread topped with béchamel and melted goats cheese on a mixed green salad with walnuts and sun blushed tomatoes 11.50

Warm Seasonal Vegetable Focaccia
A blend of grilled and marinated seasonal vegetables, black olives, feta cheese and mixed leaves on a toasted focaccia bread and parsley pesto 11.80

Smoked Mackerel Toastie
Smoked mackerel, horseradish, cream and parmesan on toasted sourdough bread, mixed leaves & sun blushed tomatoes 11.50

Croque Monsieur "Maison"
Cured Prosciutto ham, béchamel and melted farmhouse cheddar on toasted bread, served with green salad 11.50

Dried Cured Bacon and Brie Sandwich
Toasted homemade focaccia bread filled with melted farmhouse Brie de Meaux, crispy bacon, chutney and green side salad 11.50

The Secret Garden Tartiflette
Roasted potatoes, cream, bacon and onion topped with Brie de Meaux and a side green salad 12.50

Ribeye beef
Grilled Suffolk free range ribeye beef (8oz), sautéed mushrooms and potatoes with Stilton or peppercorn sauce 29.50

DESSERTS - See blackboard & buffet

WINE BY THE GLASS

Do not hesitate to ask for our full selection of wines

	125ml	175ml	250ml	500ml (Carafe)
Sparkling				
Vouvray, Chenin Blanc	9.00			
Whites				
Grenache Blanc	4.20	5.60	7.60	14.00
Viognier	4.70	6.20	8.30	17.00
Sauvignon Blanc	5.30	6.90	9.10	19.50
Chardonnay	6.00	8.20	11.50	22.50
Rosé				
Cinsault	4.20	5.60	7.60	14.00
Reds				
Merlot	4.20	5.60	7.60	14.00
Pinot Noir	4.70	6.20	8.30	15.70
Malbec	5.30	6.90	9.10	17.20
Montepulciano	6.00	8.20	11.50	19.10
Sweets & Fortified				75ml
Coteaux du Layon - Chenin Blanc				5.70
Muscat de St Jean de Minervois				6.20
Banyuls - Black Grenache (RED)				6.70
Sauternes - Semillon				7.30
LBV Port				6.30

BEERS & CIDER

Peroni 3.95 330ml - 4% abv	Kronenbourg Lager 4.90 440ml - 4.8% abv
Ghost Ship, Citrus Pale Ale 5.50 500ml - 4.50% abv	Venture, Amber Ale 5.50 500ml - 3.7% abv
Suffolk Pride Bitter 5.50 500ml - 4.8% abv	Stour Valley Gold 5.50 500ml - 4.2% abv
Black Adder Stout 5.50 500ml - 5.2% abv	Aspall, Suffolk Cider 5.20 500ml - 5.2% abv
0.5% Venture 5.20 500ml Low alcoholic 0.5% abv	Bold Nethergate Cider 5.20 500ml - 4.5% abv

PLATTERS

Farmhouse Cheese platter

Selection of 5 finest British and continental cheeses, apple, celery, chutney, walnuts, homemade bread & butter 15.00

Assiette of Charcuterie

Selection of the finest cured meats and salami, cornichons, olives, sun-blushed tomatoes, artichoke, focaccia bread & butter 15.00

Vegetarian platter (can also be vegan...)

Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served focaccia bread & butter 15.00

COOKED BREAKFAST

9am to 11am

SAVOURY CROISSANTS

Cheese 4.10
Cheese with homemade chutney 4.30
Smoked salmon & cream cheese 6.00
Cured ham & cheese 5.80

EGGS

2 free range Suffolk eggs served on Sourdough toast
Scrambled, poached or fried 6.00

ADD

+ Suffolk free range smoked dried cured bacon 3.00
+ Suffolk free range sausage 2.00
+ Chorizo sausage 2.00

+ Smoked salmon 3.00

+ Half avocado 2.50
+ Fried Portobello mushrooms 2.00
+ Dressed fresh baby spinach salad 1.50

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