

Buzzards Hall, Friars Street,  
Sudbury, Suffolk CO102AA  
Tel: 01787 321 301  
tsguk.net - info@tsguk.net

# The Secret Garden

Opening hours  
Tuesday to Saturday 9am to 4.30pm  
Friday & Saturday evening from 6pm  
Closed on Sunday & Monday

## DRINK MENU

### Coffees

Oat milk available.

Enhance  
your coffee  
with a splash  
of Joy  
(brandy) £1

Filter Coffee	2.50	
Espresso	2.50	3.40
Americano	2.80	3.60
Machiato	2.60	3.50
Cafe Latte	3.50	4.20
Cappuccino	3.50	4.20
Flat white	3.50	4.20
Mocha	3.70	4.50

#### CAFETIERES

Moka d'Or Blend	3.50
Decaffeinated Colombian	3.50
Ethiopian Sidamo	4.00
Indian Monsooned Malabar	4.00
Old Brown Java	4.00

### Hot milk drinks

Hot frothy Milk	2.70
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Monin flavoured Syrups available 70p

Strawberry, Gingerbread, Vanilla, Salted Caramel,  
Hazelnut, Chai

#### HOT CHOCOLATE

Hot Chocolate (Cocoa Barry)	3.60	4.50
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### Teas

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

#### BLENDED TEAS 2.60

English Breakfast  
Decaffeinated English Breakfast

#### BLACK TEAS 3.20

Ceylon, Assam or Darjeeling  
Lapsang Souchong, Earl Grey,  
Chai (Ceylon, Anis & Spices)

#### GREEN TEAS 3.30

Jade Sword, Sencha  
Jasmine Pearl, Gen Mai Cha

#### OOLONG TEAS 3.40

Orange Blossom Oolong

#### WHITE TEA 3.90

Silver Needle

#### FLOWERING TEA 4.00

Osmanthus Flower

#### HERBAL TEAS 3.30

Cut Peppermint  
Chamomile Flowers  
Lemon Verbena  
Whole rosebuds  
Blackcurrant & Hibiscus  
Lemongrass & ginger  
Rooibos

## Soft Drinks

### WATER

Still or Sparkling water	330ml	2.00
	750ml	3.60
Tonic water	285ml	3.00
Soda water	285ml	3.00
Lemonade	285ml	3.00

### FRUIT JUICES

#### Maynard House

Pressed apple juice	285ml	3.50
Orange/ Clementine juice	285ml	3.50
Cranberry Juice	285ml	2.90

### SOFT DRINKS

#### Fentimans

Victorian lemonade	275ml	3.80
Sparkling raspberry	275ml	3.80
Ginger beer	275ml	3.80
Coke / Diet Coke	330ml	2.70

### CORDIALS

*With still or sparkling water*

#### Organic Belvoir

Elderflower Cordial	330ml	2.90
Blackcurrant Cordial	330ml	2.90

Carafe 750ml 6.00

#### Mother Root

*Non-alcoholic organic cordial aperitif*

Ginger Switchel	330ml	3.70
	750ml	7.90

### NON-ALCOHOLIC ALTERNATIVES

Ale 0.5% Venture, Nethergate	500ml	5.20
Sassy 0%, Normandy Cider	275ml	4.50

## 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	5.70	7.80	15.40
Viognier	4.80	6.80	9.50	18.70
Sauvignon Blanc	5.70	7.80	10.40	21.00
Chardonnay	6.90	9.50	13.50	26.50

### Rosé

Cinsault 4.20 5.70 7.80 15.40

### Reds

Merlot	4.20	5.70	7.80	15.40
Pinot Noir	4.80	6.80	9.50	18.70
Monastrell	5.70	7.80	10.40	21.00
Montepulciano	6.00	8.20	11.00	21.50

### Sweets & Fortified

Coteaux du Layon - Chenin Blanc	75ml	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 4%	330ml	4.20
Kronenbourg Lager 4.8%	440ml	5.00
Stour Valley Gold 4.2%	500ml	5.90
Ghost Ship, Adnams 4.5%	500ml	5.90
Suffolk Pride Bitter 4.8%	500ml	5.90
Black Adder Stout 5.2%	500ml	6.20
Aspall, Suffolk Cider 5.2%	500ml	5.90

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## FOOD MENU

### *Pastries & Cakes*

**Available all day**

#### **PASTRIES**

Plain croissant	2.80
Croissant with jam & butter	3.20
Almond croissant	3.30
Pain au chocolat (Saturday only)	3.30
Pain aux raisins (Saturday only)	3.30

#### **SCONES**

Cheese & herb scone with butter	3.30
Fruit scone, jam & butter	3.60
Fruit scone, jam & clotted cream	4.60

Flapjack	3.40
Chocolate Cookie	1.80
Cashew & Ginger Cookie	1.80
Shortbread	1.80

Toasted Sourdough bread <i>with butter and homemade jam or marmalade</i>	3.50
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Toasted tea bread <i>with butter</i>	3.50
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#### **CAKES**

All our homemade cakes can be found on display	4.30
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#### **SAVOURY CROISSANTS**

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

### *Cooked breakfast*

**9am to 11am**

#### **EGGS**

*Scrambled, poached or fried*

2 free range Suffolk eggs served with Sourdough toast	6.00
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#### **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

#### **GREEK YOGHURT**

Fresh Greek yoghurt	3.30
- Served with homemade Granola	5.40
- Extra honey or maple syrup	50p

**100%**  
**HOMEMADE FOOD**

# Lunch Menu

Remember our daily specials on the blackboard

ALLERGIES?  
Please let us  
know before  
ordering

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

Pitted olives in Provencal herbs 3.80

Basket of homemade bread with butter 3.00

**Crayfish and Avocado** - Served with bread and butter

Crayfish and avocado, baby spinach and a passion fruit, lime and chilli dressing 13.00 (Starter size 8.50)

**Smoked Chicken Salad** - Served with bread and butter

Sliced smoked chicken, continental leaves, boiled egg, avocado and Lincolnshire Poacher cheese 13.00 (Starter size 8.50)

**Soup of the Day** See black board. Served with a basket of homemade bread and butter 7.00

**Pork pâté** - Served with bread and butter

Homemade pork pâté with homemade chutney and baby leaves 8.00

**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 12.50

**Warm Seasonal Vegetable Focaccia**

A blend of grilled and marinated seasonal vegetables, olives, feta cheese and mixed leaves on a toasted homemade focaccia bread and parsley pesto 12.50

**Smoked Mackerel Toastie**

Smoked mackerel, horseradish, cream and parmesan mix on toasted sourdough bread, mixed leaves & sun blushed tomatoes 12.50

**Croque Monsieur "Maison"**

Cured Prosciutto ham, béchamel and melted farmhouse cheddar on toasted bread, served with green salad 12.50

**Dried Cured Bacon and Brie Sandwich**

Toasted homemade focaccia bread filled with melted farmhouse Brie de Meaux, crispy bacon, chutney and green side salad 12.50

**The Secret Garden Tartiflette**

Roasted potatoes, cream, bacon and onion topped with Brie de Meaux and a green side salad 14.00

**Chorizo and smoked paprika Tartiflette**

Roasted potatoes, cream, Chorizo, Paprika and onion topped with Brie de Meaux and a green side salad 14.00

**Ribeye beef**

Grilled East Anglian free range ribeye beef (8oz) , sautéed mushrooms and potatoes with Stilton or peppercorn sauce 35.00

## PLATTERS

**Farmhouse Cheese platter**

Selection of 5 finest British and continental cheeses, apple, celery, chutney, walnuts, homemade bread & butter 16.00

**Assiette of Charcuterie**

Selection of the finest cured meats and salami, cornichons, olives, sun-blushed tomatoes, artichoke, focaccia bread & butter 16.00

**The Secret Garden ploughman platter**

Selection of 2 finest British and continental cheeses and 3 cured meats with chutney, Cornichons, olives and sun-blushed tomatoes. Homemade bread & butter 16.00

**Vegetarian platter**

Sun-blushed tomatoes, artichoke, olives, chickpea hummus, mashed avocados and lime served with focaccia bread & butter (olive oil and balsamic dip for Vegan option) 16.00

**DESSERTS** - See blackboard & buffet