

## All Day Menu

Today's specials are listed on a board in the Conservatory

### Brunch (served until 12.00):

Oak-smoked organic salmon with scrambled free-range eggs, salad garnish, toast and a cup of tea or regular coffee	7.50
Home-cured bacon, tomato, scrambled eggs, toast and a cup of tea or regular coffee	6.80

<b>Bowl of soup</b> of the day with Swift's white or harvester bread and Shropshire farm butter	4.00
Bowl of soup with a cheese scone and Shropshire farm butter	5.00
Bowl of soup with a cheese scone, Shropshire farm butter, a slice of local cheese and hand-made chutney	6.00

Feta-stuffed green olives, sun-dried tomatoes and Tyrrell's crisps	4.30
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### Berry's Salads (a selection of home-made salads served with Swift's bread and Shropshire farm butter):

Locally oak-smoked organic salmon with dill sauce	7.50
Today's savoury tart (normally vegetarian)	7.50
Home-baked local ham with coarse-grain apple-mint mustard	7.00
Home-made hummus, sun-dried tomatoes and feta-stuffed olives	7.00

Bowl of today's salads with Swift's bread and Shropshire farm butter	4.50
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Welsh Rarebit (made with Shropshire Lad beer) with a selection of home-made salads	6.80
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Shropshire Rarebit (with home-cured ham) with a selection of home-made salads	7.50
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Organic baked beans on toast	3.80
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Ploughman's: Weobley organic cheddar cheese and a slice of home-cured ham with hand-made chutney, salad garnish and Swift's white or harvester bread	7.30
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### Berry's Sandwiches:

Home-cured Shropshire bacon, with Berry's tomato ketchup served separately <b>(served until 12.00)</b>	4.50
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Oak-smoked organic salmon (with dill sauce served separately)	5.30
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Home-baked local ham (with coarse-grain apple-mint mustard served separately)	4.10
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Home-made hummus and sun-dried tomato	3.80
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Organic Weobley cheddar cheese	3.50
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Egg mayonnaise	3.30
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Please ask, as we can serve some items as children's portions

### Freshly-ground fairly-traded organic Colombian Coffee

Regular (a black coffee made with real espresso and hot water, served with cold milk in a jug); cream or hot milk 20p extra	1.60
Double-strength regular	1.90
Espresso (a short, strong black coffee topped with a golden 'crema')	1.30
Double espresso	1.60
Cappuccino (an espresso topped with steamed and foamed milk with real chocolate sprinkles)	1.80
Large cappuccino	2.20
Caffe latte (a long, mild, milky coffee made with an espresso and steamed milk)	1.80
Skinny latte (a caffe latte made with skimmed milk)	1.80
Mocha (a latte made with espresso and chocolate (with whipped cream 30p extra)	2.20
Decaffeinated organic Brazilian coffee (cafetière)	2.10
Iced vanilla caffe latte	2.30
Bambinoccino (a child's cappuccino with no coffee)	0.50

### Leaf Tea (pot for 1)

Berry's English Breakfast (an African, Indian and Sri Lankan blend)	1.60
Berry's Kenya Blend (a strong everyday tea)	1.60
Berry's Afternoon Blend (a unique and smoky blend of teas from China, Taiwan, India and Sri Lanka)	1.80
Darjeeling Best (the champagne of teas, grown in the foothills of the Himalayas; traditionally served weak)	1.80
Earl Grey (a black, China tea flavoured with oil of bergamot)	1.80
Chun Mee (a green tea from China)	1.80
Decaffeinated Ceylon	1.80
Camomile flower infusion	1.80
Pure peppermint infusion	1.80

Hot spicy berry (a blackcurrant-based cordial)	1.80
French hot chocolate	2.00
French hot chocolate with whipped cream, real chocolate sprinkles and marshmallows	2.50
Spanish-style hot chocolate (thick and sweet) with a chocolate biscuit	2.50

We normally use Shropshire farm whole milk; please ask if you would prefer skimmed milk or lemon with your tea. Soya milk: small jug 20p extra, other drinks 60p extra (if available)

## Cold Drinks

Elderflower pressé	2.00
Orange and mango pressé	2.00
Traditional ginger beer	1.90
Traditional dandelion and burdock	1.90
Curiosity cola	1.90
Sparkling or still Wenlock spring water	1.40
Locally-pressed apple juice (Cox's orange pippin)	1.60
Home-made lemonade	1.70
Fair Trade orange juice	1.60
Shropshire farm milk	1.00
Milk shake, made from Shropshire ice-cream and Shropshire farm milk: vanilla, fresh banana, chocolate or mocha (£2.00 for child's size)	3.00
Strawberry floater – strawberries whizzed up in wholemilk or skimmed milk with a scoop of Shropshire wild strawberry ice cream	3.00
Iced vanilla caffe latte	2.30

**175ml  
glass**

**Bottle**

## **House Wine:**

3.30 12.00

White:

Wroxeter Noble Roman (Shropshire: medium dry)

Lyrebird Chardonnay/Colombard (Australian: dry)

Rosé:

RH Phillips White Zinfandel (California: light and off-dry)

Miguel Torres Santa Digna (Chile)

Red:

Trivento Syrah (Argentina)

Zeni Bardolino Classico (Italy)

Tanners' cava - 13.50

Shropshire Lad beer (500ml) (5.0%) 3.30

Shropshire Lass beer (500ml) (4.1%) 3.30

Budweiser Budvar (500ml) (5.0%) 3.30

Dunkerton's organic cider (330ml) (6.5%) 2.80

**As an aperitif:** Border kir – Lyonshall blackcurrant cassis and Wroxeter white wine (125ml) 2.70

**Irish coffee** (with cream and whisky) 3.50

**Calypso Coffee** (with cream and Tia Maria) 3.50

## Bakery

**Today's cakes, tarts and home-made biscuits (including sugar-free biscuits suitable for diabetics) are on display by the entrance**

Scone with Shropshire farm butter	1.50
Scone, Shropshire farm butter and hand-made strawberry jam	1.80
Scone, Herefordshire organic clotted cream and hand-made strawberry jam	2.30
Fruit scone with Shropshire farm butter	1.60
Cheese scone (made with Weobley organic cheddar) with farm butter	1.80
Cheese scone, farm butter, local cheese and hand-made chutney	3.50
Toasted tea-cake with Shropshire farm butter <b>(not served at lunchtime)</b>	1.60
One round of harvester or white toast and Shropshire farm butter (4-fruit marmalade, hand-made strawberry jam or local honey 30p extra)	1.25
Flapjack	1.50
Chocolate brownie	1.75
Fresh cream meringue	2.50

## Cream Tea

Two plain scones, hand-made strawberry jam and Herefordshire organic clotted cream, tea or regular coffee 5.50

## Children's Tea (3 items and a drink)

Baked beans on toast or a small sandwich from menu or a banana sandwich; small brownie or flapjack; one scoop of ice-cream or an apple or banana; glass of apple juice or milk 5.50

**For today's tarts and other desserts please ask, or look at the board in the Conservatory**

## Ice Cream Desserts

Two scoops of Shropshire ice cream (vanilla, chocolate, wild strawberry or mixed berry) 3.00

Mocha affogato (a scoop each of vanilla and chocolate ice cream with a double espresso to pour over) 4.00

Two scoops of vanilla ice cream with Pedro Ximenez sherry 4.00

**If you have any special dietary requirements, please let us know and we will do our best to accommodate them. For example, we have gluten-free bread (20p extra), Flora and Canderel. Please ask if you would prefer Weobley low-fat yoghurt to Shropshire ice-cream, Hereford clotted cream or organic crème fraîche, or if you would like a salad without any dressing. Our soups are normally, but not always, vegetarian and gluten-free.**