

## HOMEMADE CAKES & SCONES

Fruit, Plain or Cheese Scone and Butter	2.60
Butter Flapjack	3.00
Mars Biscuit Slice	3.00
Chocolate and Walnut Brownie * GF	3.00
Lemon Drizzle	3.00
Treacle Tart	3.95
Coffee and Walnut Cake *	3.95
Dorset Apple Cake	3.95
Bakewell Tart *	3.95
Carrot Cake *	3.95
Chocolate Fudge Cake	3.95

\*Contains Nuts GF Gluten Free  
Other cakes may have come into contact with nuts

## TOASTED TEACAKE OR CRUMPETS

with Butter 3.00

## CREAM TEAS & SET TEAS

Served all Day

Clotted Cream Tea 6.25  
A Homemade Scone, Strawberry Jam & Clotted Cream  
Served with a Pot of House Tea for one

Cheese Scone Tea 6.25  
A Homemade Cheese Scone with Spiced Tomato Chutney and  
Cheddar Cheese served with a Pot of House Tea for one

LUXURY  
CREAM TEA

15.95 per person

Please ask to see separate Menu

## COFFEES & HOT CHOCOLATES

Soya Milk Available	Regular	Large
Americano	2.80	3.10
Cappuccino	3.00	3.30
Flat White	3.10	
Cafe Latte	3.10	3.40
Espresso	2.80	3.10
Caffetiere of Coffee per person		3.30
Hot Chocolate	3.20	3.50
Hot Chocolate Delight with Whipped Cream, Flake & Marshmallows		3.90
Add an extra shot of Coffee	50p	
Decaffeinated	10p extra	
Oat Milk	40p extra	
Flavoured Syrups	50p	
Add to your choice of Beverage [Caramel, Hazelnut or Vanilla]		

## TEA POTS

Served with extra hot water, per person

House Tea with Milk or Lemon	2.80
House Decaffeinated Tea with Milk or Lemon	2.90
Specialty Teas :-	2.90

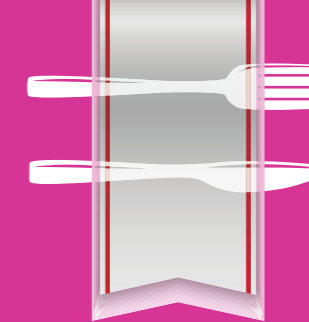
Choose from - Black Tea - Earl Grey, English Breakfast  
Fruit & Herbal Infusion [caffeine free]-Wild Strawberry,  
Lemon & Ginger, Camomile or Peppermint & Lemon. Green Tea

## COLD DRINKS

Pepsi Max / Diet Pepsi / Sugar Free 7 UP	2.70
Orange or Apple Juice	2.80
Luscombe Organic Cool Ginger Beer 270ml	3.10
Sparkling Elderflower Presse 250ml	3.10
J20 - Orange and Passion Fruit 275ml	3.10
New Forest Water – Still or Sparkling 330ml	2.70
Fruit Shoots – Orange or Blackcurrant	1.80

SMOOTHIES 4.10  
Coconut Crush or Raspberry Dream

MILKSHAKES 3.95  
Blended with Ice Cream and topped with  
whipped cream  
Banana or Strawberry



The  
**Buttery**  
Café Tea Rooms

Brockenhurst • Chichester

*We are proud to  
serve homemade  
and home cooked  
food and where  
possible, only use  
local produce.*

www.thebuttery.org

Free WI-FI

## BREAKFASTS served until 11.30am

We use White or Malted Bloomer Bread and only use Fresh New Forest Free Range Eggs.

Full English Breakfast	8.95
Fried Egg, Grilled Bacon, Tomato, Sausage, Hash Brown, Mushrooms, Baked Beans and Bloomer Toast.	
Add Black Pudding	1.00
Vegetarian Breakfast	8.95
2 Fried Eggs, Vegetarian Sausage, Tomatoes, Hash Browns, Baked Beans, Mushrooms and Bloomer Toast.	
Scrambled Eggs on White or Malted Bloomer Toast	6.75
with Grilled Bacon or Sausage	7.75
with Chalk Stream Smoked Trout	8.50
Grilled Bacon or Sausage Sandwich	5.25
add Fried Egg	1.00

## SANDWICHES OR BAGUETTES

all 7.50

all 7.75

Our Bread is White Bloomer, Malted Bloomer or Gluten Free. All are freshly filled to order and served with Sea Salted Crisps and Salad Garnish

Tuna Mayonnaise and Cucumber

BLT - Grilled Bacon, Lettuce and Tomato with Mayonnaise

Home Baked Ham with Piccalilli or Wholegrain Mustard

Fish Fingers with Homemade Tartar Sauce and Crisp Lettuce

Hot Cumberland Sausage with Spiced Tomato and Onion Chutney

Smoked Chalk Stream Trout with Cream Cheese and Chives

**ADD:** House Fries and Coleslaw 2.60

## TOASTED SANDWICHES all 8.25

A Choice of Malted Bloomer, White Bloomer or Gluten Free Bread Freshly filled to order and served with Sea Salted Crisps and Salad Garnish.

Mature Cheddar Cheese and Ham

Brie Cheese and Cranberry Sauce

Mature Cheddar Cheese with either Tomato, Pickle or Onion

**ADD:** House Fries and Coleslaw 2.60

## OVEN BAKED JACKET POTATOES

all 8.25

Served from 12 noon. Served with Butter and Salad Garnish.

Tuna Mayonnaise

Cheese and Beans

Beef Chilli and Cheese

## OMELETTES served from 12 - 3.30pm

Made from 3 Fresh New Forest Free Range Eggs

Please choose 1 or 2 of the following fillings:

Ham, Cheddar Cheese, Mushroom, Tomato or Bacon,

Served with Salad

9.25

Served with Chips and Salad

10.25

## LUNCH FAVOURITES

Served 12-3.00. Times extended if available.

## SPECIALS PLEASE SEE OUR BOARD

A Bowl of Homemade Soup 6.25  
served with a Cheese Scone or half a Baguette and Butter

Macaroni Cheese 8.95  
served with a Salad Garnish

Beef Chilli Fries 9.95  
Chips, topped with Beef Chilli and Melted Cheese

Home Cooked Ham, 2 Fried Eggs and Chips 9.95

Brunch 10.50  
Fried Egg, 2 Grilled Bacon, 2 Sausages, 2 Hash Browns, Grilled Tomato

Deep Fried Wholetail Scampi 10.50  
served with Tartar Sauce, Chips and Dressed Salad

## SIDES

Bowl of Chips 3.60

Cheesy Chips 4.50

Homemade Coleslaw 2.00

## HOMEMADE PUDDINGS & DESSERTS

### PUDDING SPECIALS PLEASE SEE OUR BOARD

Dorset Apple Cake 5.50  
served with Clotted Cream or New Forest Ice Cream

Treacle Tart 5.50  
served with Clotted Cream or New Forest Ice Cream

Warm Chocolate Fudge Cake 5.50  
served with Clotted Cream or New Forest Ice Cream

New Forest Ice Cream - 2 Scoops 3.70  
served with Fresh Berries and Wafer

## CHILDRENS MENU

served until 3.30

Chicken Goujons [2] 5.25  
served with Chips and Beans

Fish Fingers [2] 5.25  
served with Chips and Beans

Macaroni Cheese 5.25

Baked Beans on Toast 3.75

## WINES

Price per 175 ml glass

White 4.75  
Pinot Grigio.  
Dry with aromas of Apples and Lemons - 12.5% ABV

Red 4.75  
Merlot.  
With aromas of Plums and Berries - 13% ABV

## LOCAL CRAFT ALES & CIDER

Tangle Foot Golden Ale 500ml 4.95  
with a delicate Pear Drop aroma 5% ABV.

Session by Pig Beer in The New Forest 330ml 4.00  
light, refreshing and perfectly carbonated 4.0% ABV.

New Forest Cider 330ml 4.00  
6.0% ABV.

Thatchers Gold Cider 500ml 4.95  
4.8% ABV