

## HOMEMADE CAKES & SCONES

Fruit, Plain or Cheese Scone and Butter	3.45
Butter Flapjack	3.90
Chocolate and Walnut Brownie *	3.90
Lemon Drizzle	3.90
Mars Biscuit Slice	4.25
Coffee and Walnut Cake *	4.95
Dorset Apple Cake	4.95
Bakewell Tart *	4.95
Carrot Cake *	4.95
Chocolate Fudge Cake	4.95

\*Contains Nuts

Other cakes may have come into contact with nuts

V Vegetarian

## TOASTED TEACAKE OR CRUMPETS

with Butter	4.50
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## CREAM TEAS & SET TEAS

Served all Day

Clotted Cream Tea A Homemade Scone, Strawberry Jam & Clotted Cream Served with a Pot of House Tea for one	7.95
Cheese Scone Tea A Homemade Cheese Scone with Spiced Tomato Chutney and Cheddar Cheese served with a Pot of House Tea for one	7.95

# LUXURY CREAM TEA

18.65 per person

Please ask to see separate Menu

## COFFEES & HOT CHOCOLATES

	Regular	Large
Americano	3.50	4.10
Cappuccino	3.85	4.35
Flat White	3.85	
Cafe Latte	3.85	4.35
Mocha	4.10	4.35
Espresso	3.50	4.10
Cafetiere of Coffee per person		4.35
Babyccino	85p	
Hot Chocolate	4.10	4.35
Hot Chocolate Delight with Whipped Cream, Flake & Marshmallows		5.15
Soya or Oat Milk Available	70p extra	
Add an extra shot of Coffee	60p	
Decaffeinated	20p extra	
Flavoured Syrups	75p	
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	3.30
House Decaffeinated Tea with Milk or Lemon	3.50
Specialty Teas :-	3.70
Choose from - Earl Grey, Lemon & Ginger, Camomile, Mint, Green, Strawberry & Cream or Fruit & Herbal Infusion [caffeine free]	

## COLD DRINKS

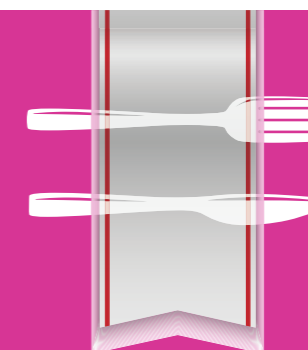
Pepsi / Pepsi Max / Sugar Free 7 UP	3.50
Orange or Apple Juice	3.50
Fentimans Classic Cool Ginger Beer 275ml	3.90
Sparkling Elderflower Presse 250ml	3.90
Frobishers Orange And Passion Fruit 275ml	3.90
South Downs Water – Still or Sparkling 330ml	3.40
Fruit Shoots – Orange or Blackcurrant	2.30

## SMOOTHIES

Coconut Crush or Raspberry Dream	5.00
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## MILKSHAKES

Blended with Ice Cream and topped with whipped cream Banana, Strawberry or Chocolate	5.00
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TIFFIN456

# The Buttery

## Café Tea Rooms

Chichester  
01243 537033

*We are proud to  
serve homemade  
and home cooked  
food and wherever  
possible we use  
local produce.*

[www.thebuttery.org](http://www.thebuttery.org)

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**Allergy Advice:** Please ask a member of staff about ingredients in our dishes. Due to risk of cross contamination, we cannot guarantee that our food is free from any allergens

## SANDWICHES

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

Tuna Mayonnaise with Cucumber or Red Onion	9.35
BLT Grilled Bacon, Lettuce and Tomato with Mayonnaise	9.35
Hot Cumberland Sausage with Spiced Tomato and Onion Chutney	9.35
Home Baked Ham with Piccalilli or Wholegrain Mustard	9.50
Jumbo Cod Fillet Fish Fingers with Homemade Tartar Sauce and Crisp Lettuce	10.25
<b>ADD:</b> House Fries and Coleslaw	3.25

## BAGUETTES

All are freshly filled to order and served with Vegetable Crisps and Salad Garnish.

Tuna Mayonnaise with Cucumber or Red Onion	9.85
BLT Grilled Bacon, Lettuce and Tomato with Mayonnaise	9.85
Hot Cumberland Sausage with Spiced Tomato and Onion Chutney	9.85
Home Baked Ham with Piccalilli or Wholegrain Mustard	10.00
Jumbo Cod Fillet Fish Fingers with Homemade Tartar Sauce and Crisp Lettuce	10.75
<b>ADD:</b> House Fries and Coleslaw	3.25

## TOASTED SANDWICHES

all 10.35

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

Mature Cheddar Cheese and Ham	
Brie Cheese and Cranberry Sauce <b>V</b>	
Mature Cheddar Cheese with either Tomato, Pickle or Onion <b>V</b>	
<b>ADD:</b> House Fries and Coleslaw	3.25

## OVEN BAKED JACKET POTATOES

all 10.70

Served from 12.00. Served with Butter and Salad Garnish.

Tuna Mayonnaise

Cheese and Beans **V**

Beef Chilli and Cheese

## OMELETTES

served from 12.00

Made with 3 Fresh Free Range Eggs

Please choose 1 or 2 of the following fillings:  
Cheddar Cheese, Mushroom, Tomato or Bacon

Served with Salad 13.20

Served with House Fries and Salad 14.90

## SPECIALS

PLEASE SEE OUR BOARD

## LUNCH FAVOURITES

Served from 12.00.

A Bowl of Homemade Soup served with a Cheese Scone or White or Malted Bloomer Bread and Butter 8.25

Macaroni Cheese **V** served with a Salad Garnish 12.20

**ADD:** Garlic Bread 2.20

Home Cooked Ham, 2 Fried Eggs and Chips 14.90

Hunters Chicken 15.40  
British version of classic Chasseur [Hunter] dish made with Chicken Breast cooked in White Wine, Mushroom, Tomato and Onion Sauce served with Fresh Vegetables and Mashed Potatoes

Homemade Steak and Sussex Ale Pie 15.40  
served with Fresh Vegetables and Mashed Potatoes or House Fries

Deep Fried Wholetail Scampi 15.40  
served with Tartar Sauce, Fries and Dressed Salad

## SIDES

Bowl of Fries	3.95
Cheesy Fries	4.95
Garlic Bread	2.20
Homemade Coleslaw	3.25
Mixed Salad	3.25

## HOMEMADE PUDDINGS & DESERTS

### PUDDING SPECIALS

PLEASE SEE OUR BOARD

Dorset Apple Cake 6.50  
served with Clotted Cream or New Forest Ice Cream

Warm Chocolate Fudge Cake 6.50  
served with Clotted Cream or New Forest Ice Cream

New Forest Ice Cream - 2 Scoops 4.35  
served with Fresh Berries and Wafer

## CHILDRENS MENU

Chicken Goujons [2] 6.50  
served with Chips and Beans

Jumbo Fish Finger 6.50  
served with Chips and Beans

Macaroni Cheese **V** 6.50

Baked Beans on Toast **V** 4.35

## WINES

Price per 175ml glass Bottle

White Pinot Grigio. 5.80 16.50  
Dry with aromas of Apples and Lemons - 12.5% ABV.

Red Merlot. 5.80 16.50  
With aromas of Plums and Berries - 13% ABV.

Prosecco - 12% ABV. 16.50

## LOCAL CRAFT ALES & CIDER

Long Man Helles Lager 330ml, 4.6% ABV. 5.50

Gun Brewery - Scaramanga Extra Pale Ale 330ml, 3.9% ABV. 5.50

Longman Best Bitter 500ml, 4% ABV 6.00  
Local Traditional Bitter with a Malty and Bittersweet taste

Long Man Blonde 500ml, 4.1% ABV 6.00  
Golden Ale, Smooth, Light and Refreshing with a 'Hoppy' Aroma

Silly Moo Cowfold Cider 500ml, 4.8% ABV 6.00  
So named because the cows went silly after eating the pressed apples!