

HOMEMADE CAKES & SCONES

Fruit, Plain or Cheese Scone and Butter	3.15
Butter Flapjack	3.55
Mars Biscuit Slice	3.55
Chocolate and Walnut Brownie *	3.55
Lemon Drizzle	3.55
Coffee and Walnut Cake *	4.50
Dorset Apple Cake	4.50
Bakewell Tart *	4.50
Carrot Cake *	4.50
Chocolate Fudge Cake	4.50

*Contains Nuts
Other cakes may have come into contact with nuts
V Vegetarian

TOASTED TEACAKE OR CRUMPETS

with Butter	4.10
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CREAM TEAS & SET TEAS

Served all Day

Clotted Cream Tea	7.30
A Homemade Scone, Strawberry Jam & Clotted Cream Served with a Pot of House Tea for one	
Cheese Scone Tea	7.30
A Homemade Cheese Scone with Spiced Tomato Chutney and Cheddar Cheese served with a Pot of House Tea for one	

LUXURY
CREAM TEA

16.95 per person

Please ask to see separate Menu

COFFEES & HOT CHOCOLATES

Soya Milk Available

Oat Milk Available 50p extra

	Regular	Large
Americano	3.20	3.70
Cappuccino	3.50	3.95
Flat White	3.50	
Cafe Latte	3.50	3.95
Mocha	3.75	3.95
Espresso	3.20	3.70
Caffetiere of Coffee per person		3.95
Babyccino	75p	
Hot Chocolate	3.75	3.95
Hot Chocolate Delight		4.70
with Whipped Cream, Flake & Marshmallows		

Add an extra shot of Coffee	50p
Decaffeinated	10p 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	3.00
House Decaffeinated Tea with Milk or Lemon	3.10
Specialty Teas :-	3.20
Choose from – Earl Grey, Lemon and Ginger, Camomile, Mint, Green, Strawberry and Cream or Fruit and Herbal Infusion [Caffeine Free]	

COLD DRINKS

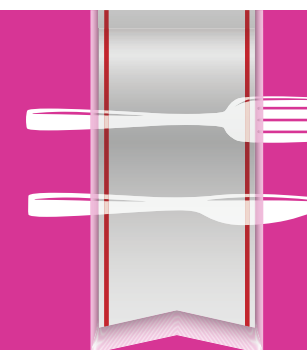
Pepsi / Pepsi Max / Sugar Free 7UP	3.20
Orange or Apple Juice	3.20
Fentimans Classic Cool Ginger Beer 275ml	3.55
Sparkling Elderflower Presse 250ml	3.55
Frobishers Orange And Passion Fruit 275ml	3.55
South Downs Water – Still or Sparkling 330ml	3.10
Fruit Shoots – Orange or Blackcurrant	2.10

SMOOTHIES

Coconut Crush or Raspberry Dream	4.60
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MILKSHAKES

Blended with Ice Cream and topped with Whipped Cream Banana, Strawberry or Chocolate	4.60
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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

Follow us on



Instagram

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	8.50
BLT Grilled Bacon, Lettuce and Tomato with Mayonnaise	8.50
Home Baked Ham with Piccalilli or Wholegrain Mustard	8.50
Hot Cumberland Sausage with Spiced Tomato and Onion Chutney	8.50
Jumbo Cod Fillet Fish Fingers with Homemade Tartar Sauce and Crisp Lettuce	9.20
ADD: House Fries and Coleslaw	2.95

BAGUETTES

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

Tuna Mayonnaise with Cucumber or Red Onion	8.95
BLT Grilled Bacon, Lettuce and Tomato with Mayonnaise	8.95
Home Baked Ham with Piccalilli or Wholegrain Mustard	8.95
Hot Cumberland Sausage with Spiced Tomato and Onion Chutney	8.95
Jumbo Cod Fillet Fish Fingers with Homemade Tartar Sauce and Crisp Lettuce	9.70
ADD: House Fries and Coleslaw	2.95

TOASTED SANDWICHES

all 9.40

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 V	
Mature Cheddar Cheese with either Tomato, Pickle or Onion V	
ADD: House Fries and Coleslaw	2.95

OVEN BAKED JACKET POTATOES

all 9.75

Served from 12.00. Served with Butter and Salad Garnish.

Tuna Mayonnaise

Cheese and Beans **V**

Beef Chillli 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	12.00
Served with House Fries and Salad	13.50

SPECIALS

PLEASE SEE
OUR BOARD

LUNCH FAVOURITES

Served from 12.00.

A Bowl of Homemade Soup 7.50
served with a Cheese Scone or half a Baguette and Butter

Macaroni Cheese **V** 11.00
served with a Salad Garnish

ADD: Garlic Bread 2.00

Home Cooked Ham, 2 Fried Eggs and Chips 13.50

Hunters Chicken 14.00
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 14.00
served with Fresh Vegetables and Mashed Potatoes or House Fries

Deep Fried Wholetail Scampi 14.00
served with Tartar Sauce, Fries and Dressed Salad

SIDES

Bowl of Fries	3.60
Cheesy Fries	4.50
Garlic Bread	2.00
Homemade Coleslaw	2.95
Mixed Salad	2.95

HOMEMADE PUDDINGS & DESERTS

PUDDING SPECIALS PLEASE SEE OUR BOARD

Dorset Apple Cake served with Clotted Cream or New Forest Ice Cream	5.95
Warm Chocolate Fudge Cake served with Clotted Cream or New Forest Ice Cream	5.95
New Forest Ice Cream - 2 Scoops served with Fresh Berries and Wafer	3.95

CHILDRENS MENU

Chicken Goujons [2] served with Chips and Beans	5.95
Jumbo Fish Finger served with Chips and Beans	5.95
Macaroni Cheese V	5.95
Baked Beans on Toast V	3.95

WINES

	Price per 175ml glass	Bottle
White Pinot Grigio. Dry with aromas of Apples and Lemons - 12.5% ABV.	5.25	15.00
Red Merlot. With aromas of Plums and Berries - 13% ABV.	5.25	15.00
Prosecco - 12% ABV.		15.00

LOCAL CRAFT ALES & CIDER

Long Man Helles Lager 330ml, 4.6% ABV	5.00
Gun Brewery - Scaramanga Extra Pale Ale 330ml, 3.9% ABV	5.00
Longman Best Bitter 500ml, 4% ABV Local Traditional Bitter with a Malty and Bittersweet taste	5.50
Long Man Blonde 500ml, 4.1% ABV Golden Ale, Smooth, Light and Refreshing with a 'Hoppy' Aroma	5.50
Silly Moo Cowfold Cider 500ml, 4.8% ABV So named because the cows went silly after eating the pressed apples!	5.50