

Café 21

Breakfast and Brunch

Monday – Saturday: 9am – 11.30am, Sunday: 10.30am – 11.30am

Bakery

All-butter Croissant 	3.5
All-butter Croissant with Butter and Strawberry Jam 	4.5
Almond Croissant	4
Pain au Chocolat	4
Pain au Raisin	4
Blueberry and White Chocolate Muffin	3.6
Toast Basket: <i>sourdough, multigrain and fruit loaf with butter, marmalade, honey and jam</i> 	5.5
Plain or Fruit Scones with Butter and Preserve 	5
Cheese Scones with Bywater Butter 	5

Other Nice Things


Crispy Bacon Roll	6
<i>add a fried egg</i>	1.5
Croque Monsieur <i>toasted ham, Gruyere cheese, wholegrain mustard and Provençal herbs</i>	11
Croque Madame <i>Croque Monsieur topped with a fried egg</i>	12.5
Fresh Fruit Salad 	6.5
Fresh Fruit Salad with Live Yoghurt 	6.9
Organic Granola, Greek Yoghurt and Fruits 	5.5
Organic Porridge, Peanut Butter and Caramelised Banana 	4.8

Morning Pick-Me-Ups

Bloody Mary <i>Finlandia Vodka, Tomato Juice and 21 Spice Mix</i>	9.8
Bellini <i>Prosecco, White Peach Purée</i>	9.8
Mimosa <i>Prosecco Luna Argenta, Fresh Orange Juice</i>	9.8

Cacklebean Barn Eggs

Cackleberry Farm produces CackleBean Eggs which are renowned for their freshness, consistent quality and rich, golden yolks.

Eggs Benedict	12
Eggs Royale	13
Eggs Florentine 	11
Two Boiled Eggs and Toasted Soldiers 	7
Two Fried Eggs and Dry-cured Bacon	10
Scrambled Eggs and Smoked Salmon	13
Poached Eggs, Crushed Avocado, Lime and Chilli on Multigrain Toast 	11
Omelette with York Ham, Gruyère Cheese or Fine Herbs	11
Eggs on Toast Scrambled/Poached/Fried 	7



Lunch

Weekdays: 11.30am – 5.30pm, Saturday: 11.30am – 4.30pm, Sunday: 11.30am – 4pm
Last Orders Monday – Saturday 4.30pm, Sunday 3.30pm

To Share

Gordal Olives 	4.5
Breadbasket and Netherend Butter 	3.5
Hummus, Chickpea Relish and Grilled Pitta Bread 	5.5

Starters and Salads

Asian Chicken Salad, Avocado, Cucumber, Pickled Enoki - Sesame Ginger Dressing	10/16
Roasted Beetroot Salad, Goat's Curd, Toasted Walnuts - Shallot Vinaigrette 	9
Hot Smoked Salmon, Celeriac and Apple Remoulade - Pickled Cucumber	13/17
Niçoise-Style Salad with Spanish White Tuna – <i>Tomatoes, French Beans, Egg, Olives, Anchovies, Potatoes, Lettuce Basil, Olive Oil and Lemon</i>	17.5
Cheddar Cheese and Spinach Soufflé 	12

Main Courses

Roast Pumpkin, Hummus, Chestnuts and Pomegranate 	14
Omelette with Fine Herbs, York Ham or Gruyère Cheese – <i>with Thin-cut Chips and Garden Salad</i> 	14.5
Smoked Haddock and Salmon Fishcakes – Tartare Sauce and Herb Salad	15.5
Wild Mushroom Tagliatelle, Parmesan and Parsley 	14
Thai Green Curry with Chicken – Steamed Jasmine Rice	16.5
Winter Squash and Coconut Curry – Steamed Jasmine Rice 	14
Minute Steak, Peppercorn Butter and Watercress/Shallot Salad	18

Burgers and Sandwiches

Truffle Burger – <i>Prime Rump Steak Burger, Truffle Mayonnaise, Fig Jam and Raclette Cheese</i>	16
Chicken Club – <i>Chicken Breast, Dry-Cured Bacon, Tomatoes, Lettuce and Mayonnaise</i>	13.5
Croque Monsieur – <i>Toasted Ham, Gruyère Cheese, Wholegrain Mustard and Provençal Herbs</i>	11
Croque Madame – <i>Croque Monsieur topped with a Fried Egg</i>	12.5

Side Dishes

Thin-Cut Chips 	4.5
Truffle and Parmesan Thin-Chips 	5.5
Mixed Leaf Salad  	4.5
Buttered New Potatoes  	4.5
Steamed Green Vegetables  	5

Afternoon Tea

Served daily from 2.00pm

Classic Afternoon Tea 50 for 2 persons

Champagne Afternoon Tea 60 for 2 persons

Confectioner's Tea 35 for 2 persons



Patisserie and Desserts

Burnt Basque Cheesecake 	5.5
Sachertorte – <i>The Iconic Viennese Chocolate Cake with Apricot Jam and Bitter Chocolate Glaze</i>	5.5
Gâteau Esterházy – <i>Hazelnut Buttercream, Hazelnut Sponge and White Chocolate Glaze</i> 	5.5
Orange and Lemon Polenta Cake 	4.5
Carrot and Walnut Cake	4.5
Plain or Fruit Scones with Butter and Preserve	5
– add Clotted Cream or Whipped Cream	1.2
Cheese Scones with Bywater Butter 	5
Triple Chocolate Brownie	5.5
Ice Creams and Sorbets	Per scoop 2.5

please ask your server for today's selection

A children's menu is also available.

Join us for Sunday Lunch

Served from 11.30am, 2 Courses 21.50 or 3 Courses 25.50

 Suitable for vegetarians  Suitable for vegans  Wheat free

Food Allergies, Intolerances and Special Dietary Requirements

Due to the presence of allergens in some dishes, we cannot guarantee the absence of allergen traces in our menu. Please inform us of any allergies and/or dietary requirements before ordering. Service charge is not included; 100% of all gratuities are distributed evenly amongst all staff. All prices include VAT at the prevailing rate.

17.11.22