



The Secret
Garden
CAFÉ

MENU

Enhance your hot drink with a dash of brandy £1.00

COFFEES

Soya milk available.

Filter Coffee 2.00
Espresso 1.90 / 2.70
Americano 2.20
Machiato 1.95
Cafe Latte 2.50 / 3.60
Cappuccino 2.50 / 3.60
Flat white 2.50 / 3.60
Mocha 2.70 / 3.85

Flavoured
Syrups
available
£0.30
See
blackboard

CAFETIERES - Ground to order
Moka d'Or Blend 2.50
Decaffeinated Colombian 2.50
Kenya Peaberry 3.00
Monsooned Malabar, India 3.00
Rainforest Colombian 3.00

CHOCOLATE - Made from 100% Pure Cocoa
Drinking chocolate 2.70 (Child size 1.50)

TEAS

All teas are loose leaf and served in a pot.
Soya milk available.

BLENDED TEAS

English Breakfast 2.20
Decaffeinated English Breakfast 2.40

BLACK TEAS

Ceylon, Assam or Darjeeling 2.50
Yunnan Gold 2.90
Lapsang Souchong 2.50
Earl Grey 2.50
Chai (Ceylon, Anis & Spices) 2.70

GREEN TEAS

Gunpowder Supreme 2.50
Sencha 2.70
Matcha Supreme 3.50
Jasmine Pearl 2.70
Gen Mai Cha 2.70

OOLONG TEAS

Orange Blossom Oolong 2.50
Yellow Gold Oolong 2.90

WHITE TEA

Silver Needle 3.50
White Peony 3.70

FLOWERING TEA

Osmanthus Flower 3.50

YELLOW TEA

Huo Mountain Yellow Buds 3.20

HERBAL TEAS

Cut Peppermint 2.50
Chamomile Flowers 2.50
Lemon Verbena 2.70
Whole Rosebuds 2.70
Blackcurrant & Hibiscus 2.50
Roobios 2.50

PASTRIES & CAKES

All day

PASTRIES

- Plain croissant 1.80
- Croissant with jam & butter 2.50
- Almond croissant 2.30
- Pain au chocolat 2.30 (Saturday only)
- Cheese & herb scone with butter 2.50
- Fruit scone, jam & butter 2.70
- Fruit scone, jam and clotted cream 3.50
- Flapjack 2.10
- Chocolate & Cashew cookie 1.20
- Shortbread 1.20
- Toasted Sourdough bread 2.50
with butter and homemade jam or marmalade

SAVOURY CROISSANTS

- Cheese 3.50
- Cheese with onion chutney 3.60
- Smoked salmon & cream cheese 3.95
- Bacon & cheese 3.95

CAKES

All our homemade cakes can be found on display £3.20

BREAKFAST

9am to 11am

EGGS

2 eggs served on sourdough toast

- Scrambled, poached or fried eggs 3.95
- With smoked salmon 5.70
- With bacon 5.70
- With half an avocado + 2.00

SMOKED HERRING

- Grilled Herring on sourdough toast 5.50
- With a fried egg - 5.95

GREEK YOGURT

- Fresh Greek yogurt 2.00
- Served with honey or maple syrup 2.50
- Served with homemade Granola 4.50

SOFT DRINKS

WATER

- Still or Sparkling water 1.70 / 2.70
- Tonic water 285ml 2.40
- Soda water 285ml 2.40

FRUIT JUICES

- Farmed press apple juice 285ml 2.95
- Freshly squeezed orange juice 285ml 2.95
- Cranberry Juice 285ml 2.20

SOFT DRINKS

- Coke / Diet Coke 330ml 2.20
- Fentimans, Victorian lemonade, Rose lemonade or ginger beer 275ml 3.20

CORDIALS

With still or sparkling water

- Organic elderflower or Ginger 285ml 2.20
- Organic blackcurrant 285ml 2.20

FROTHY MILK

- Strawberry or Vanilla 200ml 2.00
- Served hot

BEERS & CIDER

Kronenbourg Lager 2.95
330ml - 4.8% abv

Suffolk Pride Bitter 3.90
500ml - 4.8% abv

Black Adder Stout 3.90
500ml - 5.2% abv

Aspall, Suffolk Cider 3.90
500ml - 5.5% abv

Beck's Blue 2.95
275ml - Non alcoholic

LUNCH MENU

12noon to 2.30pm
12noon to 3pm on Saturdays

ALLERGIES?
Please let us
know before
ordering

Don't forget our daily specials on the
blackboard

Pitted olives in Provençal herbs 2.50
Basket of homemade bread with butter 2.50

SALADS - With our salads, the first basket of bread is included

Crayfish and avocado - Crayfish served with avocado,
baby spinach and a passion fruit, lime and chilli dressing 9.10

Smoked chicken Salad - Continental leaves, sliced smoked chicken,
croutons, olives and Lincolnshire Poacher with egg dressing 9.10

LIGHT LUNCHEES & SNACKS

Soup of the day - See black board. Served with a basket
of homemade bread and butter 5.30

Warm gratinated goats cheese - Toasted sourdough bread topped with
béchamel and melted goats cheese on a mixed green salad with walnuts,
sun blushed tomatoes and cider vinaigrette 8.70

Warm seasonal vegetable foccacia - A blend of grilled and marinated
seasonal vegetables, black olives, Feta cheese and mixed leaves on a
toasted Foccacia bread and parsley pesto 8.70

Smoked mackerel toastie - Smoked mackerel, horseradish, cream and
Parmesan on toasted sourdough bread with mixed leaves and sun blushed
tomatoes 8.70

Croque Monsieur "maison" - Toasted bread with cured Serrano ham
and melted farmhouse cheddar, served with a green salad 8.70

Dried cured bacon and Brie sandwich - Toasted homemade
foccacia bread filled with melted farmhouse Brie de Meaux, crispy bacon
and mixed leaves 8.70

"Tartiflette" style au Brie de Meaux - Roasted potatoes, bacon
and onion topped with Brie de Meaux, straight from the oven. Served with
a side green salad 9.10

Assiette of farmhouse cheeses - Selection of the finest British
and continental cheeses, served with homemade bread & butter 8.75

DESSERTS, ICE CREAMS & SORBETS - See blackboard & buffet

WINE BY THE GLASS

Want to order by the bottle? ask
for our full wine list.

Our house wine selection can
be found on the blackboard

125/175/250ml

WHITE

House white wine
3.90/5.20/6.95

Sauvignon Blanc 2016,
Cotes de Duras
4.70/6.25/8.30

ROSE

House rosé wine
3.90/5.20/6.95

RED

House red wine
3.90/5.20/6.95

Montepulciano d'Abruzzo 2015
4.70/6.25/8.30

80ml

SWEET & FORTIFIED
Côteaux du Layon 2014,
Domaine Ogereau 4.80

Banyuls Rimage 2013,
Clos les Paulilles 5.80

WINE BY THE CARAFE

White - Rosé - Red

250ml Carafe @ 6.95
500ml Carafe @ 12.80



**21 Friars Street
Sudbury CO102AA**

Opening hours

Monday to Saturday
9am to 5pm
Closed on Sunday

**Buzzards Hall
17 Friars Street
Sudbury CO102AA**

Opening hours

Wine Bar
Wednesday to Sunday
12noon to 2.30pm
6pm to 11pm
(Closed Sunday evening)

Restaurant
Wednesday to Sunday
12noon to 2.30pm
6.30pm to 9.30pm
(Closed Sunday evening)

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FACEBOOK: The Secret Garden Sudbury