

FOOD TO ORDER MENU 2021

BREAKFAST

Price per item

Cinnamon bun	2.50	
Croissant	2.00	
Pain au raisin	2.50	
Pain au chocolat	2.50	
Almond Croissant	2.75	N

CROSTINI

Minimum order 6 per crostini

Price per portion

Vine tomato & olive	2.50	VE
Smashed pea, mint & ricotta	2.50	V
Whipped feta & roasted aubergine	2.50	V
Buffalo mozzarella, cashew nut pesto & mint	2.50	N/V
Prosciutto San Daniele with chargrilled courgette	2.50	
Poached free range chicken, cucumber, red onion & peanut dressing	2.50	N
Secret smokehouse smoked salmon & marscapone	3.00	

LIGHT BITES

Minimum order 6 per item

Price per portion

Rex Bakery pork sausage roll	3.50	
Rex bakery spinach & feta roll	3.95	V
Brie & cranberry tartlet	3.95	V
Cheddar, tomato & Thyme tartlet	3.95	V

MAINS

Minimum order 6 portions per dish

Price per portion

Poached cornfed chicken with pine nuts , sumac, za'atar, cinnamon & lime	5.00	GF
Poached cornfed chicken with olives, tomato, garlic & basil	5.00	GF
The Grocer's lasagne	6.00	
Melanzane parmigiana	6.00	V/GF
Salmon & cherry tomatoes poached with basil & lemon	7.00	GF
Roast fillet of beef with horseradish creme fraiche	9.00	GF

SHARING PLATTERS

To serve 4

Price per platter

Roasted roots salad - butternut squash, sweet potato & carrot with feta, gordal olives. pomegranate seeds. pumpkin seeds, pistachio and fig balsamic dressing	25.00	V/N
Halloumi salad - roasted broccoli, cauliflower & puy lentils with chilli, garlic, lemon, walnuts , honey glazed halloumi (requires pan frying)	30.00	V/N
Charcuterie & cheese selection with grilled mediterranean vegetables & artisan sourdough baguette	35.00	V
English & Mediterranean cheese selection with grilled Mediterranean vegetables & artisan sourdough baguette	35.00	
Secret Smokehouse smoked salmon platter with chargrilled asparagus, lemon wedges, horseradish creme fraiche, rye & pumpkin seed bread	40.00	
Poached chicken, with cucumber, spring onion and Grocer sweet chilli peanut dressing	40.00	N

FOOD TO ORDER MENU 2021

SALADS

Minimum order 6 portions per dish

Price per portion

Basmati rice & chickpeas with currants, cashew nuts , coriander & parsley	3.50	N/GF/VE
Buffalo mozzarella with vine tomato & mint	3.50	GF
Cauliflower & tomatoes with dill, grain mustard & cider vinegar dressing	3.50	GF/VE
Chargrilled broccoli with chilli, ginger, garlic, sesame seeds & soy sauce	3.50	GF/VE
Roasted marinated seasonal vegetables	3.50	GF/VE
Mange tout, green beans & asparagus with hazelnut , orange, chive & walnut oil dressing	3.50	N/GF/VE
Roasted aubergine with garlic yogurt, za'atar & pomegranate seeds	3.50	GF/V
Roasted courgettes with sumac, lemon, pine nuts & mint	3.50	GF/VE
Roasted sweet potato with sweet & sour sauce & pecans	3.50	N/GF/VE
Roasted butternut squash with tomatoes, ginger & lime yoghurt	3.50	GF/V
Garlic roasted peppers with buffalo mozzarella & fresh coriander	4.00	GF

PUDS

Minimum order 6 portions per dish

Price per portion

Tiramisu	4.00	
Lemon, raspberry & vanilla panna cotta	4.00	GF
Chocolate orange parfait	4.00	GF
Strawberry, yoghurt & lemon fool	4.00	GF

SMALL CAKES

Minimum order 6 per item

Price per cake

Pastel de nata	2.50	
Fruit & seed flapjack (contains sesame)	2.50	
Raspberry coconut chocolate bars	3.00	N
Rocky road	3.00	
Chocolate tiffin	3.00	
Salted chocolate brownie	3.00	

WHOLE CAKES

Serves 8

Price per cake

Moroccan orange	30.00	N/GF
Pistachio & olive oil	30.00	N/GF
Pumpkin loaf	20.00	

Serves 10

Price per cake

Banana loaf	30.00	N
-------------	-------	---

Serves 12

Price per cake

Carrot	35.00	N
Chocolate Guinness	35.00	
Coffee & walnut	35.00	N
Ginger & lime	35.00	
Sticky toffee & macadamia	35.00	N
Chocolate & salted caramel	40.00	
Passionfruit meringue	40.00	
Triple Chocolate	40.00	
Chocolate fudge cake	40.00	VE