



PAVILION TEAROOM

LUNCH MENU

Specials 12-3

WELSH RAREBIT 15.95

Served with our homemade apple and date chutney, tangy coleslaw and dressed salad

Add crispy bacon 3.00

MACARONI CHEESE 15.95

Homemade with a crispy cheese top and served with our carrot, sultana and poppyseed salad and dressed salad **V**

Add crispy bacon 3.00

HOMEMADE QUICHES 15.95

Freshly baked every morning and served with new potatoes in a fresh herb mayonnaise, carrot and sultana salad, cucumber, pineapple and fresh dill on a bed of dressed salad

Please see blackboards for today's quiche choices

HOMEMADE PÂTÉ 11.95

Smoked mackerel pâté served with our own horseradish and beetroot relish, Westbourne toasted bloomer and dressed salad

SOUP AND SALAD 12.95

A bowl of our delicious homemade soup served with new potatoes in a fresh herb mayonnaise, carrot and sultana salad, cucumber, pineapple and fresh dill on a bed of dressed salad

Please see blackboards for today's soup choices

OVEN BAKED POTATOES

Ready at midday and served with dressed salad and butter

Tuna mayonnaise 10.95

Cheddar cheese and homemade coleslaw **V** 10.95

Prawn mayonnaise and fresh dill 11.95

Coronation chicken with apricots and toasted almonds **N** 11.95

SALADS

Served with new potatoes in a fresh herb mayonnaise, carrot, sultana and poppyseed salad, cucumber, pineapple and fresh dill on a bed of dressed salad

Grilled goats cheese, roasted red pepper and pine nuts **V/N** 16.95

Coronation chicken with apricots and toasted almonds **N** 16.95

Smoked salmon and prawns in a fresh dill mayonnaise 16.95

Chicken breast and hot crispy bacon 16.95

HOMEMADE SOUP OF THE DAY 12-4

Our delicious soup made daily served with thick Westbourne granary or crusty white bloomer bread **V** 9.95

Please see blackboards for today's soup choices

TOASTIES 12-3.30

Served on Westbourne granary with carrot, sultana and poppyseed salad and a dressed salad

Ham and Cheddar cheese 10.75

Ham, Cheddar cheese and pineapple 10.95

Add a little cup of today's soup V 3.50

or a pot of homemade coleslaw 2.75

TOASTED PANINI 12-3.30

Served with carrot, sultana and poppyseed salad and a dressed salad

Brie, tomato and fresh basil **V** 10.95

Tuna mayonnaise and mozzarella 10.95

Ham and Cheddar Cheese 10.95

Chicken breast, smoked bacon, mozzarella and mayonnaise 11.25

Goats cheese and red onion marmalade **V** 11.25

Halloumi and herb roasted vegetables **V** 11.25

Smoked bacon, brie and cranberry 11.25

Add a little cup of today's soup V 3.50

or a pot of homemade coleslaw 2.75

SANDWICHES 12-4

Served with plain crisps and a dressed salad on Westbourne granary bread

Tuna mayonnaise and cucumber 10.25

Hallgate egg mayonnaise and cress **V** 10.25

Hummus, roasted red peppers and lettuce **V** 10.75

Cheddar with homemade apple and date chutney **V** 10.75

Gammon ham and English mustard 10.95

Chicken, smoked bacon, lettuce and mayonnaise 11.95

Coronation chicken and lettuce 11.95

Smoked salmon and cream cheese 11.95

Prawn mayonnaise and fresh dill 11.95

Add a little cup of today's soup V 3.50

PLEASE INFORM YOUR WAITER ABOUT ALLERGIES AND INTOLERANCES

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

V – Vegetarian

N – Contains nuts

UNION COFFEE

Americano	3.80
Flat White	4.00
Latte	4.00
Cappuccino	4.00
Double Espresso	3.80
Mocha	4.20
Oat, soya milk, syrups, extra shot	0.70
Iced Latte	4.20
Iced Americano	4.00

HOT CHOCOLATE 4.50

Cream, marshmallows and a flake 0.60

CHAI LATTE 4.20**TEA**

Pot of tea	3.50
Earl Grey	3.60
Green Mai Feng	3.60
Peppermint leaves	3.60
Rooibos and Honeybush	3.60
Lemon and ginger	3.60
Red fruits	3.60
Decaffeinated Tea	3.60

COLD DRINKS

Freshly squeezed oranges	4.95
Ginger and Hibiscus Kombucha	4.75
Elderflower pressé	4.00
Raspberry lemonade	4.00
Apple juice	4.00
Ginger beer	4.00
Sparkling Victorian Lemonade	4.00
Coca Cola	4.00
Diet Coke	3.85
South Downs sparkling or still water	3.25

WINE AND BEER

Baby bottle of rosé or white Prosecco 11%	9.95
Rosé or white Prosecco 11%	36.00
Rosé Côtes de Provence 12.5% <i>Light - Elegant - Stone Fruit and Citrus</i>	8.95/39.00
White Picpoul de Pinet 12.5% <i>Bright - Fresh - Zesty</i>	8.95/39.00
Red Pinot Noir, 12.5% <i>Soft - Medium Bodied - Fruity</i>	8.95/39.00
Birra Moretti 4.6%	6.95
Camden Pale Ale 4%	6.95
Shandy Shack IPA 2.8%	5.95

DESSERTS

Served with double cream, custard or ice cream

Homemade apple crumble	8.95
Homemade sticky toffee pudding	8.95
Homemade warm chocolate brownie	8.95
Baked vanilla cheesecake with homemade fruit compote	8.95

JUDES ICE CREAM TUB 3.75

Vanilla, Chocolate, Salted Caramel or Mango Sorbet

CAKES

Made here at The Pavilion or by our local supplier

Fruit scone with butter	3.95
Cheese scone with butter	3.95
Toasted teacake with butter	4.50
All butter shortbread	3.95
Chocolate rice crispy	3.95
Fruity flapjack	3.95
Chocolate tiffin	4.25
Lemon drizzle cake	4.50
Carrot cake N	4.70
Lemon, ginger and almond slice N	4.70
Coffee sponge	4.80
Jam and buttercream sponge	4.80
Chocolate cake N	4.80
Ginger cake N	4.80
Orange almond and polenta cake N	4.95
Fig and peach cake N	4.95
Fruity bread pudding	4.95
Cornish Clotted cream	2.25
Strawberry or raspberry jam	1.80

PAVILION CLOTTED CREAM TEA 10.25

Homemade fruit scone, strawberry jam, clotted cream and a pot of tea of your choice

TRADITIONAL AFTERNOON TEA 19.95pp

Enjoy a selection of finger sandwiches, freshly baked scones with clotted cream and strawberry jam and a delicious selection of dainty cakes

Served daily from 3pm
Bookings essential
£5 deposit required per person