

Hopleys Café Menu

We prepare and cook all our dishes from scratch usually ingredients sourced predominantly from East Anglia. The menu changes regularly and in addition we always have a selection of daily specials available.

Soups - Please see blackboards, GF Bread available

Starters & Lighter Lunches

Paprika Chicken Thigh £5.25 (GF available)

Served with Guacamole, Toasted Flatbread & Dressed Leaves

Prawn Croquettes £6.95

Served with a Pea Salad & Spicy Chutney

Grilled Halloumi & Beetroot Salad £6.00 (V, GF)

Served with Mixed Leaves and Seeds

Savoury Tarts & Salad lunches

We spend our mornings making our tarts and salads ready to tempt you at lunchtime.

Roasted Butternut & Feta Tart (V) £9.75

Ham, Portobello Mushroom & Gruyere Tart £10.50

Spinach, Walnut & Stilton Tart £10.25 (V)

Roasted Vegetable Strudel (Vegan, GF available) £10.75

Frittata of the Day £9.25 (Usually GF, please ask)

Salad *Each of the dishes above is served with a fabulous plate of salad. Our Salads combine fresh salad vegetables, raw and roasted vegetables, fresh and dried fruit and fresh Herbs to provide delicious flavour combinations. (May contain nuts)*

Mixed Salad Bowl £6.25 (V)

Main Course

Cider Braised Dingley Dell Pork Belly (GF) £12.95

Served with Dauphinoise Potatoes, Cider Gravy, Crispy Crackling & Vegetables

Nut Loaf £9.75 (V)

Roasted Root Vegetables, Herb Roasted Potatoes Tomato Sauce

Lemon & Herb Chicken & Noodle Broth (GF) £11.25

A Super healthy low fat dish of poached Chicken Breast & Vegetables in a tasty clear Chicken Broth dressed with light Pesto

Shepherd's Pie (GF) £12.95

Slow cooked Lamb Shoulder in a flavoursome gravy and topped with Creamy Mash & served with seasonal Vegetables

Sides

Garlic Bread £1.95 Green Salad £1.95

Potato Wedges £2.95 (not always available)

Puddings

We have a wide range of Home Made Puddings and interesting Organic Ice Creams available each day

Please see our Puddings Board for today's selection or ask a member of Staff

Allergens

If you have a particular food allergy or a question relating to ingredients please speak to a member of staff