

# All Day Menu

Gordal Olives	4.00
Bread Basket with Netherend Butter	2.50

## Soups, Salads and Small Plates

Spring Mushroom Soup with Asparagus, Chervil and Freshwater Crayfish	7.50
Hummus, Raw Vegetables and Grilled Pitta Bread <sup>vg</sup>	6.50
Spring Vegetable Salad - Jersey potatoes, English Asparagus, peas, broad beans and mint <sup>vg</sup>	12.00
Chopped Chicken Salad, Avocado, Tomatoes & Garden Herbs	14.00
Niçoise-style Salad with Spanish White Tuna	15.50
Oak Smoked Salmon	13.00

## Free Range Eggs

Cheddar Cheese and Spinach Soufflé <sup>v</sup>	10.50
Omelette with York Ham, Gruyère Cheese or Fine Herbs - with thin-cut chips and garden salad	12.00
Eggs Benedict - toasted English muffin, York ham, soft poached egg and Hollandaise sauce	9.50
Eggs Royale - toasted English muffin, smoked salmon, soft poached egg and Hollandaise sauce	11.00
Eggs Florentine <sup>v</sup> - toasted English muffin, sautéed spinach, soft poached egg and Hollandaise sauce	9.50
Poached Eggs, Crushed Avocado, Lime and Chilli <sup>v</sup> on Sourdough Toast	9.50

## Pasta and Risotto

Spaghetti with Prawns, Peppers, Basil, Chillies and Cream	13.00
Spring Vegetable Risotto <sup>v</sup>	11.50

## Sandwiches

Chicken Club - chicken breast, dry-cured bacon, tomatoes, lettuce and mayonnaise	12.00
Croque Monsieur - toasted ham, Gruyère cheese, wholegrain mustard and Provençal herbs	9.50
Croque Madame - Croque Monsieur with the addition of a fried egg	10.70
Mushrooms on Toast, Soft Poached Egg and Hollandaise Sauce <sup>v</sup>	9.50
Cacklebean Egg Mayonnaise, Watercress and English Asparagus <sup>v</sup>	9.50
Truffle Burger - prime rump steakburger, truffle mayonnaise, fig jam and Raclette cheese	14.00

## Large Plates

Haddock Fish Fingers – Tartare Sauce, Minted Pea Purée and Thin-cut Chips	13.50
Skewered Prawns, Smoked Paprika and Green Sauce -Saffron Rice	17.50
Chicken Schnitzel, Fried Hen's Egg and Truffle Mayonnaise	16.50
Thai Green Curry with Chicken – Steamed Jasmine Rice	14.50
Courgette and Goat's Cheese Lasagne <sup>v</sup>	12.00
Grilled Aubergine, Harrisa and Beluga Lentils <sup>vg</sup>	12.50
Minute Steak - peppercorn butter, watercress/shallot salad and thin cut chips	16.50
Filet Mignon - 140g fillet steak with herb butter, watercress/shallot salad and thin cut chips	23.00

## Side Dishes

Thin-cut Chips <sup>vg</sup>	4.00
Mixed Salad <sup>vg</sup>	4.00
Tomato and Basil Salad <sup>vg</sup>	4.00
Green Leaf Salad <sup>vg</sup>	4.00
Steamed Green Vegetables <sup>v</sup>	4.00

## Afternoon Tea

Served daily from 2.00 pm,  
please ask your server for  
our afternoon tea menu

Classic Afternoon Tea.....	36.00 for 2 persons
Champagne Afternoon Tea.....	48.00 for 2 persons
Confectioner's Tea.....	24.00 for 2 persons

## Patisserie and Desserts

Burnt Basque Cheesecake	4.50
Sachertorte	4.50
Gâteau Esterházy - hazelnut buttercream, hazelnut sponge and white chocolate glaze	4.50
Orange and Lemon Polenta Cake <sup>gf</sup>	4.50
Chocolate Loaf Cake <sup>vg</sup>	4.50
Carrot and Walnut Cake	4.50
Breakfast Muffin: Banana and Walnut or Blueberry	3.20
Plain or Fruit Scones with Butter and Preserve	4.50
Cheddar Cheese Scones with Netherend Farm Butter	4.50
Warm Chocolate Fondant with Ivy House Jersey Cream	6.50
Crème Brûlée <sup>gf</sup>	6.50
Fresh Fruit Salad <sup>gf</sup>	5.50
Sticky Toffee Pudding – Butterscotch Sauce	6.00
Soft Meringue Roll, Lemon Curd and Raspberries <sup>gf</sup>	6.00

## Ice Cream Sundaes

Ice Creams and Sorbet	per scoop 2.00
- please ask your server for today's selection	
Strawberry Ice Cream Sundae - fresh strawberries, strawberry ice cream, strawberry jelly, meringue and whipped cream	6.50
Coffee Liégeois - coffee ice cream, espresso granita, mascarpone cream, espresso syrup and speculoos biscuits	6.00

<sup>v</sup> Suitable for vegetarians <sup>vg</sup> Suitable for vegans <sup>gf</sup> Gluten free

### Food Allergies, Intolerances and Special Dietary Requirements

If you wish to know about our ingredients, please ask a member of staff before ordering food or drinks. Due to the presence of allergens in some of our dishes, we cannot guarantee the absence of allergen traces in our menu items.

All prices include VAT @ 5%.

17.05.21

Café  
21

[www.cafe21fenwick.co.uk](http://www.cafe21fenwick.co.uk)

