



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

VEGETARIAN AND VEGAN MENU

Served from Noon

LIGHT BITES AND SALADS

Soup of the day with warm Crusty Bread £7.00 (V,VGO)

Roast Pepper Croquettes, served with Salsa Verde
£8.00 (V,VG)

Warm Roasted Rosemary infused Plums with Sticky
Carrot, Rocket Salad & Toasted Sesame Seeds.
Served with Salted Honey Dressing £14.00 (V,VG)
Add Feta For an extra £1.50 (V)

MAINS

Penne Pasta with Roasted Butternut Squash, Served
With Garlic Buttered Kale & Pumpkin Seeds Pesto
£15.00 (V,VGO)

Mushroom Stronganoff Pudding Pie, served with
Creamed Mashed Potato, Kale and Gravy £15.00
(V,VGO)

Three Egg Omelette with Salad or Fries
Plain £10.50 (V)
Cheese £12.00 (V)

HOMEMADE BURGER

Served in a Brioche Bun with a Salad and Homemade
Coleslaw Garnish and Fries

Falafel Burger with a Sriracha Mayonnaise
£16.00 (V,VGO)

SANDWICHES

Granary or White Bread

For Sourdough Add 50p

*Served with a garnish of Homemade Coleslaw,
Sweet Potato Crisps and Green Salad*

Brie with Salad and Onion Marmalade
£10.00 (V)

Roast Peppers, Feta and Pumpkin Seed Pesto
£10.00 (V)

Roast Pepper, Avocado and Pumpkin Seed
Pesto £10.00(V,VG)

JACKETS

Served with a garnish of Homemade Coleslaw,
Sweet Potato Crisps and Green Salad

Baked Beans £7.00 (V,VG)

Cheddar Cheese and Baked Beans £8.50 (V)

Roast Peppers, Feta and Pumpkin Seed Pesto
£10.00 (V)

Roast Pepper, Avocado and Pumpkin Seed
Pesto (V,VG)

SIDES

Bread with Olive Oil and Balsamic Vinegar
£5.00 (V, VG)

Olives £5.00 (V,VG)

Sweet Potato Fries £4.50 (V,VG)

Skin on Fries £4.50 (V,VG)

Garden Salad £5.00 (V,VG)

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VEGAN AND VEGETARIAN DESSERTS

Homemade Cheesecake of the day £8.50 (V)

Peanut Butter Brownie, Served with Vanilla Ice Cream £8.50 (V, GFO)

Sticky Toffee Pudding, Served with Salted Caramel Sauce £8.50 (V)

Brioche Bread and Butter Pudding, Served with Custard £8.50 (V)

Vegan Ice Cream or Sorbet with fresh Berries £7,50 (VG)

Cream Tea £9.00 (V) £9.50 (VG)

Two Homemade scones served with Clotted Cream, or Vegan Spread, Tiptree Jam and a Pot of Tea

ICE CREAM SUNDAE'S

Summer Berries

3 scoops of Ice Cream, Strawberries, Raspberries, Strawberry Sauce, Cream, Nuts, Hundreds and Thousands and a Cherry on the top £8.50 (V)

Chocolate Flake

3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Flake, and a Cherry on the top £8.50 (V)

Chocolate Brownie

3 Scoops of Ice Cream, Chocolate Sauce, Chocolate Vermicelli, Cream, Nuts, Chocolate Brownie and a Cherry on the top £8.50 (V)

Banana Split

3 Scoops of Ice Cream, Banana, Chocolate Vermicelli, Cream, Nuts, Chocolate Sauce and a Cherry on the top £8.50 (V)

TRADITIONAL AFTERNOON TEA

Booking required 48hrs in advance, with a £10 deposit per person.

Please specify dietary requirements at time of booking. Available Monday 12.30-3pm, Tuesday-Saturday 12.30-4pm and Sunday 3.30-5pm

Selection of open Sliders, Homemade Scones with Clotted Cream and Jam, Homemade Savory Pastries and Cakes, with Tea or Coffee

£26.00 per person £31.00 per person with a glass of Prosecco (V)

£27.00 per person £32.00 per person with a Glass of Prosecco (VG)

Children's Afternoon Tea £16.50 per person

LUNCH