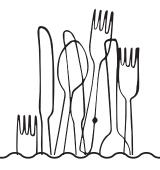
CAFÉ BENJI



PÂTISSERIE

Croissants	£3.50
Pastries	£4.50
Today's Muffin	£3.50
Toasted Crumpets	£3.50
Toasted Teacake	£4.00
Jarrolds Fruit Scone GFA	£4.00
Jarrolds Cheese Scone GFA	£4.00

BAKERS BASKET

Bakers Basket £15.00

Selection of breads jams and spreads, vanilla yogurt, boiled egg and tea or coffee.

JARROLDS CREAM TEAS FOR TWO

Jarrolds Fruit Scones GFA

£13.00

with strawberry jam, Cornish clotted cream and tea for two

Jarrolds Cheese Scones GFA £13.00

With cream cheese and chutney with tea for two

CRÊPES

Savoury Crêpes £12.50 Ham and mushroom

Crêpe Suzette

£8.00 Sweet orange juice, orange

zest and Grand Marnier

ADD ice cream £3.00

PLEASE CAN YOU LET YOUR WAITER KNOW IF YOU HAVE ANY ALLERGENS OR DIETARY REQUIREMENTS.

Our chefs use all allergens and a variety of herbs, spices, fruit and nuts in our kitchen. All dishes may contain a trace of these products. All dishes priced per person and are freshly prepared daily using the highest quality local produce wherever possible.

GFA: Gluten Free Available.

No additional service charge added.

BREAKFAST

Jarrolds Granola Bowl

£7.50

A protein packed mix of nuts, oats and dried fruit served with milk.

Breakfast Sundae

£9.00

Greek yoghurt with seasonal compôte of fruits and granola.

Salad of Fresh Fruits GFA

£6.00

Oeufs Brouillés GFA

£9.00

French scrambled eggs served with French baguette and chives

ADD wild mushrooms £2.50 avocado £2.50 bacon lardons £2.50 Toulouse sausage £2.50

Pain Perdu

£11.00

The classic French toast topped with red berries and whipped cream.

LUNCH **FAVOURITES**

Croque Monsieur

The classic French toasted sandwich of gruyere cheese, ham and a simple bechamel sauce.

French Onion Soup

£11.00

A rich soup made with caramelised onions and meat stock garnished with gratinated cheesy croutons.

Pissaladiere

£11.00

A French flatbread from the Provence region, topped with onions, olives and anchovies.

Quiche Lorraine

£11.00

A crisp pastry case with a ham and cheese filling served with a side salad.

TARTINES

FRENCH OPEN SANDWICHES

Smoked Salmon

£14.00

with cucumber ribbons, pink grapefruit and garden leaf on rye bread.

Duck Rillette

£13.00

A terrine of slow cooked duck topped with pickled beetroot and gherkins in a granary bloomer.

Turmeric Hummus

£10.00

A creamy, superfood mixed with kombucha marinated vegetables and coriander on muesli sourdough.

SUMMER SALADS

Salade Lyonnaise GFA

£13.00

A classic bistro salad of mixed leaves, bacon, croutons and a poached egg.

Salade Niçoise GFA

£13.00

A traditional salad of tomatoes, green beans, olives, tuna, hard boiled egg and potatoes with a classic vinaigrette.

French Garden Salad GFA

£12.00

Leafy greens, cucumber, herbs and a fresh lemony dressing.

Warm Camembert GFA

£15.00

With a creamy wild mushroom Fricassee and breads.



SOFT DRINKS

Natural Coconut Water	£3.90
Fresh Orange Juice	£4.10
Fresh Apple Juice	£4.10
Cranberry Juice	£3.60
Appletiser	£3.60
Coca Cola	£3.60
Diet Coke	£3.50
Jarrolds filtered still water	£1.00
Jarrolds filtered sparkling water	£1.00
Lime Cordial with Soda	£2.50

BRECKLAND ORCHARD

Elderflower	£3.90
Pear & Elderflower	£3.90
Ginger Beer with Chilli	£3.90
Cloudy Lemonade	£3.90
Strawberry & Rhubarb	£3.90

TEAS £3.40 EACH

Jarrolds Exclusive English Breakfast

Decaffeinated Ceylon Sapphire Earl Grey

Spicy Rooibos (Caffeine Free)

Egyptian Mint Tea

Dragonwell Green Tea

Persian Pomegranate

White Pear & Ginger Tea

Beetroot & Apple

Turmeric Citrus

COFFEE & CHOCOLATE

Filter Coffee	£2.65 / £3.30
Espresso	£2.40 / £2.70
Americano	£2.90 / £3.60
Cappuccino	£3.00 / £3.70
Flat White	£3.00
Latte	£3.60
Mocha	£3.70
Hot Chocolate	£3.70
Syrup	60p
Special Milk	60p

LOCAL ALCOHOLIC BEVERAGES

Adnams Ghost ship Low alcohol Beer 0.5% 500ml	£5.20
Adnams Ghost ship Bitter 4.5% 500ml	£5.20
Norfolk Dewhopper 4% 500ml	£5.20
Norfolk Brewhouse Moongazer Amber Ale 4% 500ml	£5.20
Saxbys Orignal Cider 5% 500ml	£5.20

WHITE WINE

Sauvignon Blanc, Kim Crawford, New Zealand	£8.75 / £12.00 / £36.00
Chardonnay IGP Pays D'OC, Monrouby, France	£8.25 / £9.00 / £28.00
Picpoul de pinet, Domaine La Croix Gratoit, Languedoc, France	£10.00 / £11.50 / £35.00

RED WINE

Merlot Corvina, Ponte pietra, Italy	£5.50 / £7.00 / £24.00
Malbec, Kaiken Clasico, Argentina	£6.50 / £8.25 / £27.50
Fleurie Gamay, Dominique Morel, France	£10.50 / £12.00 / £36.00

ROSE WINE

Cotes de provence, Chateau Du Rouet, France £8.50 / £10.50 / £42.00

SPARKLING

Prosecco La Cavea, Italy £7.75 / £28.50

Joseph Perrier, Curvee Royal Brut, France £47.00

Jarrolds Chet Valley Vineyard La Rose £10.00 / £50.00

Sparking Cuvee Brut

DISCOVER OUR RESTAURANTS & BARS

LOWER FLOOR

The Exchange Restaurant
The Wine Bars
The Coffee Bar

SECOND FLOOR

The Bay Seafood & Wine Bar

THIRD FLOOR

The Pantry Restaurant