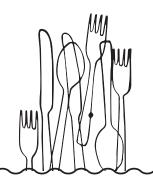
CAFÉ BENJI



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	£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 £13.00

With cream cheese and chutney with tea for two

CRÊPES

Savoury Crêpes £12.50 Cheese, egg, ham and mushrooms

Crêpe Suzette £8.00 Sweet orange juice, orange

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

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

£7.50

£9.00

£11 00

£14.00

Breakfast Sundae £9.00

Greek yoghurt with seasonal compôte of fruits and granola.

Salad of Fresh Fruits GFA £6.00

Oeufs Brouillés GFA

French scrambled eggs served with French baguette and chives

ADD wild mushrooms £2.50 avocado £2.50 bacon lardons £3.50 Toulouse sausage £3.50

Pain Perdu

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

TARTINES

FRENCH OPEN SANDWICHES

Salmon Rillette

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

Cured Meats & Olive Jam £14.00

Olive tapenade with honey, topped with cured meats and gherkins on seeded bloomer

Crottin Goats Cheese with Red Onion Confit £13.00

French goats cheese served with a rich red onion jam on potato bread.

French Fries £5.00

LUNCH FAVOURITES

Croque Monsieur

£13 00

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

French Onion Soup

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.

ADD new potatoes £4.00

Salade Lyonnaise GFA £13.00

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

Salade Niçoise GFA £13.00

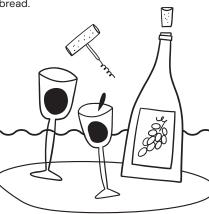
A traditional salad of tomatoes, green beans, olives, tuna, hard boiled egg and potatoes with a classic vinaigrette.

Warm Camembert GFA £15.00

With a creamy wild mushroom Fricassee and breads.

Cream of Cauliflower Soup £6.50

Lightly curried served with apple crème fraîche and freshly baked bread.



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

MERCI POUR LE VIN

Purchase 2 large glasses of our exquisite wine and enjoy the remainder of the bottle on us.



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

DEAL DÉJEUNER

Tartine, French fries and a glass of wine

£20.00