

## CAKE & AFTERNOON TEA

### SPONGES & TRAYBAKES

Chocolate fudge cake <i>349KCAL</i> Chocolate sponge and chocolate fudge icing.	£4.45
‘Fruit and nut chocolate tiffin (VG/GF) <i>477KCAL</i> Dried fruit, chopped nuts and Belgian dark chocolate.	£4.45
‘Edwardian sponge <i>579KCAL</i> Vanilla sponge sandwiched with raspberry jam and rose-scented raspberry buttercream.	£4.45
Coffee and toasted walnut cake (N) <i>605KCAL</i> Coffee buttercream.	£4.45
Lemon and poppy seed loaf <i>482KCAL</i>	£4.45
Carrot cake (N) <i>682KCAL</i>	£4.45
Seasonal bakewell tart <i>742KCAL</i>	£4.45
Hazelnut meringue roulade (GF/N) <i>809KCAL</i>	£4.95
‘Baked vanilla cheesecake <i>540KCAL</i>	£4.95

### SCONES & AFTERNOON TEA

‘Full afternoon tea <i>1785KCAL</i> Freshly baked scone, preserve, Roddas clotted cream, finger sandwiches and a selection of fine pâtisserie served with speciality tea or coffee.	£22.95pp
Cream tea <i>674KCAL</i> A choice of freshly baked scone, preserve, Roddas clotted cream and speciality tea.	£6.45
Savoury cream tea <i>755KCAL</i> Freshly baked cheese scone, cream cheese and smoked chilli jam served with speciality tea.	£6.45
‘Freshly baked fruit scone <i>516KCAL</i>	£3.25
‘Freshly baked three cheese scone <i>559KCAL</i>	£3.25
‘Four piece cake mezze (N) <i>760KCAL</i> Spoilt for choice? Try a selection of bite-sized bakewell, Edwardian sponge, fruit and nut tiffin and lemon and poppyseed loaf.	£4.45
Selection of finger sandwiches <i>468KCAL</i> Roast chicken, avocado and chilli aioli. Beef topside, mustard mayonnaise and spring onion. Roast salmon, pickled radish and cream cheese. Truffle egg mayo, rocket and black pepper.	£9.95

BLUE DIAMOND®

## THE PARLOUR RESTAURANT

[www.bluediamond.gg](http://www.bluediamond.gg)

BREAKFAST

English breakfast <i>1345KCAL</i>	£12.95
Local, award-winning Lincolnshire sausages, bacon, hashed potato, eggs of your choice, roast tomato, baked field mushroom, homemade baked beans and black pudding, served with your choice of sourdough, white or brown toast.	
Light breakfast <i>829KCAL</i>	£9.95
Local, award-winning Lincolnshire sausage, bacon, roast tomato, baked field mushroom, baked beans and eggs of your choice, served with your choice of sourdough, white or brown toast.	
Vegetarian breakfast (V) <i>969KCAL</i>	£11.95
Two poached eggs, baked field mushroom and baby vine tomatoes, sautéed spinach, avocado, lemon and marinated goat's cheese, served with your choice of sourdough, white or brown toast. (Vegan and GF options available)	
French toast <i>780KCAL</i>	£10.95
Gently fried buttered brioche dipped in lightly spiced egg mix, served with a homemade raspberry compote, caramelised apple, maple syrup and a vanilla bean mascarpone.	
Kippers <i>1119KCAL</i>	£9.95
Smoked Scottish kippers, poached eggs, lemon butter, white bread and scorched spring onion.	
Eggs Royale <i>869KCAL</i> or Eggs Benedict <i>943KCAL</i>	£10.95
Home-cured gravlax salmon or honey and mustard seed glazed ham, sautéed spinach, two poached eggs, toasted sourdough, homemade hollandaise sauce and fresh lemon.	
Truffle eggs <i>1401KCAL</i>	£11.95
Scrambled eggs with Feta, topped with truffle oil, served with smoked bacon, avocado, lemon and sourdough toast.	
Eggs to suit (V) <i>369KCAL</i>	£6.45
Fried, poached or scrambled eggs on your choice of white, brown or sourdough thick cut toast.	
Add any sides	£1.95
Smoked back bacon <i>150KCAL</i> , sausage <i>176KCAL</i> , gravlax salmon <i>76KCAL</i> , sliced ham <i>122KCAL</i> , spinach <i>29KCAL</i> , avocado <i>187KCAL</i> , roast tomatoes <i>91KCAL</i> , baked field mushroom <i>79KCAL</i> , baked beans <i>66KCAL</i> , egg of your choice <i>78KCAL</i> .	

ALL-DAY BRUNCH

Arnold Bennett omelette <i>994KCAL</i>	£10.95
Smoked haddock, homemade hollandaise sauce, chives, salad garnish and chargrilled sourdough.	
Welsh rarebit <i>1023KCAL</i>	£9.95
Sourdough, stout and Cheddar spread, Worcestershire sauce and a homemade spiced tomato and onion relish.	
Cold cuts plate <i>1251KCAL</i>	£12.95
Roast ham, marinated chicken breast, roast topside, caper and truffle mayonnaise, Cheddar cheese, honey and salted butter with a sourdough crusty roll.	
Smoked haddock bruschetta <i>846KCAL</i>	£11.95
Chargrilled sourdough, poached smoked haddock, dill and caper buttered potatoes, sautéed spinach, topped with poached eggs and homemade hollandaise sauce.	
Grilled king prawns <i>787KCAL</i>	£11.95
Garlic and chilli king prawns, avocado, red onion, baby gem lettuce, burnt lime, lime reduction, chilli aioli and chargrilled sourdough.	
Traditional kedgerree <i>925KCAL</i>	£10.95
Smoked haddock, basmati rice, Indian spices, fresh herbs and soft-poached eggs.	
Crêpes Suzette au beurre d'orange (V) <i>1637KCAL</i>	£9.95
Delicate crêpes, served with an orange liqueur, caramel, burnt orange segments and a vanilla bean mascarpone.	

LUNCH

SOUP	
Spiced roast butternut squash soup (VG/GF) <i>336KCAL</i>	£8.95
Lightly spiced roast butternut squash, lentils and coconut cream. Served with a sourdough crusty roll.	
MAINS	
Oven-baked fish and chips (GF) <i>808KCAL</i>	£14.95
Parsley and lemon marinated cod loin, homemade rustic potato chips, buttered and minted petit pois, homemade parsley sauce and tartare sauce.	
Roast corn-fed chicken <i>1016KCAL</i>	£14.95
Garlic and thyme roast chicken breast, served with buttered new potatoes, roast vine tomatoes, tenderstem broccoli, topped with crispy pancetta, basil and garlic butter and a homemade chicken jus.	
Braised beef cheeks <i>1020KCAL</i>	£15.95
Braised in red wine and rosemary until tender, served on a baked goat's cheese and truffle mash, braised red cabbage, roast Chantenay carrots, pickles, fresh dill and a rich beef jus.	
Pan-fried salmon <i>1113KCAL</i>	£16.95
Salmon fillet, crispy salmon skin, warm chorizo, chilli aioli and roast new potato salad, petit pois, beetroot pickled egg, watercress and lime reduction.	
Seafood risotto <i>610KCAL</i>	£16.95
Smoked haddock, roast salmon fillet and cod loin, served in a lightly spiced risotto, topped with poached eggs, parmesan and dressed rocket.	
Wild mushroom tagliatelle (V) <i>1065KCAL</i>	£12.95
Tagliatelle pasta, baked wild mushrooms, lemon thyme, roast garlic and cream sauce, marinated Feta, truffle oil and dressed rocket.	
Beef burger <i>1256KCAL</i>	£13.95
Blade of beef patty, artisan crusty roll, stout and Cheddar rarebit, rocket, truffle burger sauce, homemade chips, dressed grilled little gem, cucumber, tomato and red onion salad.	
Gourmet vegan burger (V/VG) <i>1197KCAL</i>	£13.95
Beyond meat burger patty, vegan Applewood smoked cheese, fresh tomato, rocket, homemade chilli aioli and red onion, served with homemade chips.	
SIDES	
Hand-cooked chips <i>202KCAL</i>	£3.50
Garden side salad <i>51KCAL</i>	£3.25
Sourdough garlic bread <i>435KCAL</i>	£3.25
SALADS	
Panzanella salad (V) <i>949KCAL</i>	£11.95
Halloumi cheese, oven-roasted sourdough, peperonata, fresh basil, topped with poached eggs, red wine reduction and topped with basil oil.	
Grilled goat's cheese and fig salad (V/GF/N) <i>1137KCAL</i>	£11.95
Served on toasted sourdough with fresh spinach, watercress, roasted walnuts and a honey and mustard dressing.	

The Parlour restaurant is proud to use and support local suppliers and small businesses. All our dishes are prepared on-site with the freshest of local ingredients, using traditional cooking methods (no microwaves and no deep fat fryers).

DRINKS

COFFEE		
All our coffees are hand crafted by expert baristas using our very own Blue Diamond blend made from 100% arabica beans grown in South and Central America.		
Skimmed and soya milk available upon request. Premium oat and almond milk incur a 30p surcharge.		
Americano	Reg <i>44KCAL</i> £2.90	Lrg <i>57KCAL</i> £3.20
Cappuccino	Reg <i>178KCAL</i> £3.20	Lrg <i>195KCAL</i> £3.40
Espresso	Sgle £2.30	Dble 2.65
Flat white (double shot)	Reg <i>133KCAL</i> £3.15	
Latte	Reg <i>160KCAL</i> £3.20	Lrg <i>215KCAL</i> £3.40
Mocha <i>303KCAL</i>		£3.50
Cafetière for one <i>32KCAL</i>		£4.25
Cafetière for two <i>64KCAL</i>		£7.25
Flavoured syrup		£0.75

HOT CHOCOLATE

Hot chocolate <i>266KCAL</i>	£3.40
Hot chocolate with cream <i>352KCAL</i>	£3.85
Luxury hot chocolate with cream and marshmallows <i>474KCAL</i>	£4.30

TEA

Pot of tea for one <i>44KCAL</i>	£2.35
Our Blue Diamond blend is made from the finest Ceylon, Kenyan and Assam tea.	
Speciality loose leaf tea for one <i>20KCAL</i>	£2.85
Popular Blends: Earl grey, Orange pekoe, Darjeeling, Raspberry and rosehip, Ginger and apple, Strawberry and kiwi, Pure peppermint, Japanese sencha green tea and Pure chamomile.	
Please ask for our in-house selection of the finest black teas, flavoured black teas, infusions and green tea.	

BOTTLED COLD BEVERAGES

Coca Cola	£3.00
Diet Coke	£3.00
Coke Zero	£3.00
Fanta Orange	£3.00
Sprite Zero	£3.00
Posh Pop	£3.20
Choose from: Ginger beer with chilli, Cream soda, Dandelion and burdock. Sugar-free options: Elderflower, Cloudy lemonade, Strawberry and rhubarb.	
Folkingtons Still fruit juice	£3.20
Choose from: Cloudy apple, Cloudy pear or Orange.	
Still or sparkling water	£2.00

SERVING TIMES

Breakfast: 9am-11.30am    Lunch: 12pm-3.30pm    Coffee & cake: 9am-close

FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

(V) Vegetarian • (VG) Vegan • (GF) Gluten free • (DF) Dairy free • (N) Contains nuts