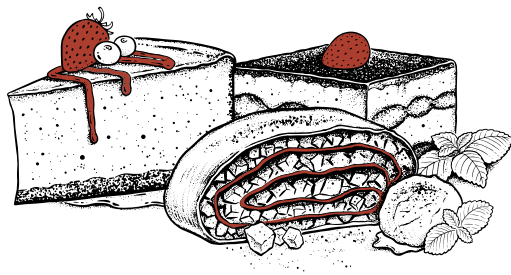




Indulge in the delights

Why not request
our cake trolley
and choose from the
comfort of your table.



The Restaurant in the Glasshouse

An all-new restaurant experience,
perfect for sharing special moments
with your closest friends and family.

You can enjoy the relaxed dining
atmosphere that you know and love,
in natural light.

*"I am proud to be Restaurant Manager
here at Beckworth Emporium. My team
and I are dedicated and passionate
about creating a relaxed atmosphere
and delivering exceptional service for
you, our valued customers."*

Virginia Cope
Restaurant Manager



COOKED BREAKFAST

8:30am - 11:00am

TRADITIONAL BREAKFAST

A great way to start the day!

Emporium grill 998KCAL **£13.95**

Two Hambleton Farm pork and black pepper sausages, two smoked bacon rashers, two hash browns, two fried local free-range eggs, grilled tomato, sautéed mushrooms, baked beans and two slices of mixed toast.

Light breakfast 565KCAL **£10.95**

Hambleton Farm pork and black pepper sausage, two smoked back bacon rashers, one hash brown, one fried local, free-range egg, grilled tomato, sautéed mushrooms, baked beans and a slice of brown toast.

Vegetarian breakfast **£12.95**

V VGO 728KCAL
Vegan sausage, sautéed mushrooms, spinach and cherry tomatoes, served with local free range poached eggs, avocado, Persian-infused goat's cheese, lemon wedge and sourdough toast.

Breakfast panini 1074KCAL **£10.95**

Smoked back bacon, chilli jam, cheddar cheese and sliced tomatoes, served with a rocket salad and two hash browns.

Scrambled eggs **V** 502KCAL **£7.25**

Lightly scrambled local free-range eggs served on two slices of buttered Hambleton Bakery toast.

Poached eggs **V** 538KCAL **£7.25**

Two poached local free-range eggs served on toasted buttered Hambleton Bakery muffin.

Smoked bacon white **£5.95**

roll / sandwich 405KCAL

Sausage white roll / sandwich **£5.95**

498KCAL

SPECIALITY BREAKFAST

Treat yourself to something special.

Truffle eggs 729KCAL **£11.95**

Scrambled eggs with truffle and feta, served with prosciutto, avocado and sourdough.

Eggs avocado **V** 632KCAL **£10.95**

Smashed avocado on Hambleton Bakery toasted muffin topped with two poached local free-range eggs and garnished with roasted cherry tomatoes.

Eggs Benedict 610KCAL **£10.95**

Hambleton Bakery toasted buttered muffin topped with two poached local free-range eggs, sliced ham and hollandaise sauce.

Eggs Royale 608KCAL **£11.95**

Hambleton Bakery toasted buttered muffin topped with two poached local free-range eggs, smoked salmon, hollandaise sauce and lemon.

SIDES

Additional sides to add to your breakfasts.

Hash browns, toast and butter, **£2.25**

toasted muffin and butter, smoked salmon, black pudding, avocado, vegetarian sausage.

Fried egg, smoked bacon, **£1.95**

pork and black pepper sausage, baked beans, sautéed mushroom.

HOMEMADE CAKES & PÂTISSERIE

8:30am - 4:30pm

All our Pâtisseries are made in-house by our highly skilled and passionate pâtisserie chefs.

HOMEMADE TRAYBAKES

Triple choc brownie **V** 703KCAL **£4.95**

Millionaire shortbread **V** 789KCAL **£4.95**

Bakewell tart **V N** 609KCAL **£4.95**

Lemon and berry slice **V N** 608KCAL **£4.95**

HOMEMADE SPONGES

Coffee walnut **V N** 740KCAL **£4.95**

Lemon drizzle loaf **V** 482KCAL **£4.95**

Chocolate fudge cake **V** 777KCAL **£4.95**

Victoria sponge **V** 456KCAL **£4.95**

Banana and walnut loaf **V N** 594KCAL **£4.95**

HOMEMADE SPECIALS

Chocolate twist pudding **V** 740KCAL **£7.35**

Black forest gateaux **V** 589KCAL **£7.35**

Bramley apple crumble **V** 511KCAL **£7.35**

Custard or ice-cream.

ICE CREAM

Spaghetti ice cream **VGO** 306KCAL **£7.95**

Beckworth's famous spaghetti ice cream, served with strawberry coulis and chocolate shavings.

GLUTEN-FREE & VEGAN

Orange and polenta **V N** 465KCAL **£4.95**

Sultana scone **VG GF** 547KCAL **£3.95**

Hummingbird slice **VG N** 480KCAL **£4.95**

Sea salted flapjack **VG GF** 629KCAL **£4.95**

HOMEMADE CHILLED DESSERTS

Hazelnut meringue **£5.95**

roulade **V N** 812KCAL
Roasted hazelnuts praline truffle rolled in crunchy toasted meringue.

Classic Tiramisu 703KCAL **£5.95**

Espresso-soaked lady fingers sponge, mascarpone cream.

Lemon meringue tart 385KCAL **£5.95**

Zesty lemon tart topped with torched Italian meringue and freeze-dried raspberries.

Honey cake **V** 605KCAL **£5.95**

Layers of light honey sponge with a vanilla bean sour cream.

Baked vanilla and blueberry **£5.95**

cheesecake **V** 440KCAL
Vanilla and blueberry curd set on a buttery biscuit base.

Emporium chocolate éclair **£5.95**

V 827KCAL
Light chocolate choux pastry filled with vanilla bean cream and Belgian chocolate ganache.

Tropical pavlova **V** 420KCAL **£5.95**

Coconut meringue base with a tropical fruit salsa and a passion fruit Cremeux served with Chantilly cream.

Raspberry crème brûlée **£5.95**

mousse 635KCAL
Raspberry mousse with a set crème brûlée insert topped with a raspberry mirror glaze.

Sea salted caramel gateau **£5.95**

937KCAL
Layers of chocolate sponge with a sea salted caramel mousse topped with a chocolate marquise.

ALCOHOL

BUBBLES

Champagne Laherte Frères Brut Tradition Nv, France **£44.95**

Brilliant bubbly from a small family producer with a big reputation – full of rich baked apple and brioche flavours.

Prosecco Cavit Nv, Italy A deliciously light and fruity Prosecco. 175ml glass **£7.50** 750ml bottle **£24.95**



HOMEMADE CAKES & PÂTISSERIE

8:30am - 4:30pm

All our Pâtisseries are made in-house by our highly skilled and passionate pâtisserie chefs.

HOMEMADE CREAM TEA

Cream tea **£7.65**

Scone of your choice Rodda's clotted cream jam portion and any regular hot drink.

HOMEMADE SAVOURY CREAM TEA

Savoury cream tea **£7.65**

Cheese scone, chilli jam and cream cheese, served with any regular hot drink.

TIPPLES

Warners gin & tonic **£7.40**

Rhubarb, Joles Apple & Pear, Sloe, Strawberry & Rose, Raspberry, Dry, Elderflower, Lemon Balm or 0% Pink Berry. Served over ice and lemon with a choice of Fever Tree mixer.

Aperol spritz **£8.95**

A combination of Prosecco, Aperol and soda served over ice and a slice of orange.

Hugo cocktail **£7.95**

Prosecco poured over ice with a splash of elderflower cordial and finished with mint.

Buzzecco cocktail **£10.25**

Warner's Honeybee Gin, honey and Prosecco blended and topped with hibiscus petals.

HOMEMADE SCONES

Served with butter.

Classic plain scone **£3.95**

Sultana scone **£3.95**

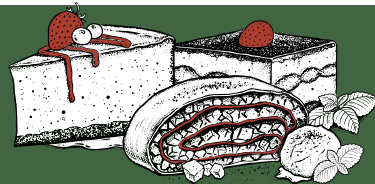
Three cheese scone **£3.95**

Rodda's clotted cream **£1.55**

£2.34KCAL

Jam portion **£0.95**

WHY NOT REQUEST OUR CAKE TROLLEY AND CHOOSE FROM THE COMFORT OF YOUR TABLE.



LIGHT BREAKFAST

8:30am - 11:00am

CONTINENTAL

Breakfast **£11.95**

Hambleton bakery fruit loaf, bircher muesli, 'Yester' Greek yogurt, raspberries, strawberries, apple, honey and homemade raspberry curd.

BREAKFAST OMELETTES

Luxurious filled French omelettes with a slice of sourdough, made to order.

Salmon and cream cheese **£11.95**

Smoked salmon, avocado and a lemon and chive cream cheese.

Chorizo and goat's cheese **£11.95**

Smoked chorizo sausage, red onion, spinach and goat's cheese.

Cooked breakfast **£11.95**

Hambleton Farm sausage, smoked back bacon, mushroom and Cheddar cheese.

Vegetarian **£11.95**

Spinach, mushrooms, peppers and Cheddar cheese.

OMELETTE FILLINGS

Additional fillings.

Cheddar cheese, goat's cheese, bacon, **£1.75**

tomato, cream cheese, spinach, mushrooms, peppers, ham, onions.

HEALTHY OPTIONS

Kick start your day with one of our fresh, healthy options.

Breakfast Sundae **£6.95**

Our homemade toasted granola, fruit compote, 'Yester' Greek yogurt, fresh berries and honey.

Superfood Muesli **£6.95**

Bircher muesli soaked with coconut milk, vegan Greek-style yogurt, maple syrup and pomegranate seeds.

NAUGHTY BUT NICE

Toasted fruit loaf **£4.45**

Two thick slices of lightly toasted decadent Hambleton Bakery fruit loaf served with butter - a real luxury served all day!

French croissant **£3.95**

Baked fresh this morning, served warm with butter and strawberry jam.

Chocolate pastry twist **£3.25**

Baked fresh this morning, served on its own. Perfectly sweet.



LIGHT LUNCH

11:30am - 4:30pm

PANINI

Served with our famous Beckworth coleslaw, chunky chips and garnished with dressed baby leaves.

Bacon, brie and cranberry £12.95

917KCAL

Smoked back bacon, melted brie and a lightly spiced cranberry sauce.

BBQ pulled pork 860KCAL £12.95

Slow-roasted pulled pork with BBQ sauce and melted smoked Cheddar.

Ham and pineapple 867KCAL £12.95

Sliced ham, pineapple and melted mozzarella.

Cheese and tomato V GFO 665KCAL £12.95

Mature Cheddar cheese and fresh vine ripe tomatoes.

SPECIALITY BREADS

Served with a colourful dressed fresh salad.

Cajun-spiced chicken warmed flatbread GFO 773KCAL £12.95

Cajun-spiced spiced chicken breast, roast red peppers, red onion, Mexican spiced cheese and chilli aioli.

Beetroot and chia seed wrap V VGO 441KCAL £12.95

Filled with roasted sweet potato, sweetcorn, grated carrot, red cabbage served with kimchi and a chickpea houmous.

Smoked salmon multi-seed bagel 726KCAL £12.95

Smoked salmon, homemade dill, cream cheese, fresh cucumber and capers.

SANDWICHES

Served on white, malted or gluten-free bread, with our famous Beckworth coleslaw, chunky chips and dressed baby leaves.

Beckworth club sandwich £12.95

GFO 939KCAL

Roast chicken breast, streaky bacon, Emmental cheese, fresh tomato, avocado and mayonnaise.

Prawn, crayfish and crème fraîche GFO 860KCAL £12.95

Prawn and crayfish in a light homemade lemon and dill crème fraîche.

Egg and cress V GFO 977KCAL £11.95

Local free-range egg mayo and fresh cress.

Cheese and spring onion V GFO 886KCAL £10.95

Mature Cheddar cheese, red Leicester, spring onion and mayonnaise.

QUICHES

An individual quiche served with herb roast potatoes and a dressed mixed salad.

Balsamic and honey-roasted beetroot 1086KCAL £13.95

Baked with a sweet plum chutney, topped with fresh thyme and goat's cheese.

Ham and cheese 628KCAL £13.95

Slow-cooked ham, garlic confit shallots, red Leicester and chive quiche.

ALE, BEER & CIDER

Our ales, beers and ciders are available to purchase in our Food Hall.

CARLSBERG DRAUGHT ALE

Unique Draughtmaster system draught beers from Carlsberg.

Carlsberg pilsner 1 PINT £5.75

New perfectly balanced Danish Pilsner has a smooth, hoppy, full body and a perfect balance of bitterness and sweetness. 3.8% abv

Angelo Poretti 1 PINT £5.95

Birrificio Angelo Poretti is an Italian brewing company located in Varese. The brewery was founded in 1877 by Angelo Poretti in Induno Olona. In 1939, the company passed to the Bassetti family, who owned the Splügen brewery in Chiavenna. 4.8% abv

Somersby cider 1 PINT £5.50

A cold-filtered apple cider offering a bittersweet sensation and cleansing finish. Made in Herefordshire. 4.5% abv

Fullers London Pride amber ale £5.95

500ml, 4.7% abv
Maltiness. Hoppy. Balanced.

San Miguel 0% £4.95

330ml, 0% Pilsner style alcohol free.

Rocquette cider £5.95

500ml, 6% abv
Clear. Dry. Apple.

WINE

Our wines are selected by Amps Wines of Oundle and are all available to purchase in our Food Hall.

Small glass 125ml £5.95

Large glass 250ml £8.25

Bottle 750ml £21.95

RED

Les Olivers Merlot/Mourvèdre, France

A wine of real presence and character, vivid vinous aromas of ripe red fruits combine with a wild edge of the real French countryside.

Malbec Alberca, Argentina

A really pure expression of Malbec, deep red almost purple in colour and wonderfully aromatic with lifted violet, red currant and cassis notes.

WHITE

False Bay Sauvignon Blanc, South Africa

Lively and zesty Sauvignon from cool, windswept, coastal vineyards, with citrus fruit and hints of apple.

Pinot Grigio, Tempo Passa, Italy

Crisp, dry and delicate, with lightly honeyed stone fruit balanced by a lemony freshness. Easy drinking.

ROSÉ

Pasquiers Grenache Cinsault Rosé, France

An aromatic soft and juicy rosé from the midi. The subtle floral nose, ripe red berry fruit, twist of sweet spice and lengthy dry finish, make it the perfect example of quality rosé from the languedoc.

Ancora Pinot Grigio Rosé, Italy

Wonderfully easy-drinking Pinot Grigio Rosé. A dry, fresh and fruity Rosé with delicate aromas of red berries.

DRINKS

HOT BEVERAGES

Oat, soya, almond or coconut milk on request at no extra cost.

Americano Reg **£3.50** Lrg **£3.95**
Medium roasted with an intense flavour.

Freshly brewed filter coffee Reg **£3.40** Lrg **£3.75**
Full bodied with a mellow flavour.

Latte Reg **£3.85** Lrg **£4.35**

Cappuccino Reg **£3.85** Lrg **£4.35**

Flat white **£3.85**

Espresso or Macchiato Sgle **£3.25**

Spiced chai latte Reg **£3.85** Lrg **£4.35**

Mocha Reg **£3.85** Lrg **£4.35**

Hot chocolate Reg **£3.85** Lrg **£4.35**

Deluxe hot chocolate Reg **£4.25** Lrg **£5.10**
With whipped cream and marshmallows.

Pot of tea for one **£3.25**
Our Beckworth blend is made from the finest Ceylon, Kenyan and Assam tea.

Pot of Speciality loose leaf tea for one **£3.25**
Earl grey, Orange pekoe, Darjeeling, Raspberry and rosehip, Ginger and apple, Strawberry and kiwi, Pure peppermint, Japanese sencha green tea and Pure chamomile.

COLD BEVERAGES

Strathmore water **£2.45**
Still or Sparkling 330ml.

San Pellegrino 750ml **£4.25**
Sharing bottle of famous sparkling water.

Coca-Cola **£3.25**
Regular, Diet or Coke Zero 330ml.

Luscombe Organic Drinks **£4.15**
Sicilian Lemonade, Raspberry Crush, Rhubarb Crush, Cool Ginger Beer 270ml.

Frobishers 100% apple juice **£3.75**
Medium sweetness 250ml.

Frobishers fusion **£3.75**
Apple & Raspberry, Orange & Passion fruit, Apple & Mango 275ml.

Fentimans Drinks **£3.75**
Dandelion & Burdock, Lemon Shandy, Rose Lemonade, Mandarin Jigger 275ml.

Belvoir sparkling pressé **£3.75**
Elderflower or Elderflower & Rose 250ml.

'AJ' freshly juiced apple juice **£4.95**
Made to order – juiced crisp apples with a hint of lemon juice served over ice to create a fresh, sherbet style juice, lush!

'OJ' freshly squeezed orange juice **£4.95**
Sweet and juicy oranges freshly squeezed daily.

Lime and soda **£3.25**

Lemonade **£3.25**

Fever Tree mixers **£2.45**
Ginger Ale, Indian and Mediterranean tonic 200ml.

LIGHT LUNCH

11:30am - 4:30pm

SOUPS

Prepared daily by our chefs, served with Hambleton Bakery bread and butter.

Cream of cauliflower **£7.95** **V** **240KCAL**
Homemade smooth and creamy cauliflower soup, topped with brown butter and chives.

Butternut squash and red pepper **£7.95** **V** **440KCAL**
Homemade roast butternut and red pepper soup, topped with a smoked paprika cream cheese.

OMELETTES

Luxuriously filled omelettes, served with a mixed side salad.

Emporium omelette **£12.95** **GF** **550KCAL**
Ham, tomato, red onion, red pepper and cheddar cheese.

Salmon and cream cheese **£12.95** **GF** **639KCAL**
Smoked salmon, avocado and a lemon and chive cream cheese.

Arnold Bennett **£12.95** **GF** **475KCAL**
Smoked haddock, hollandaise and fresh chives.

Mushroom **£12.95** **V** **GF** **626KCAL**
Wild mushrooms, Cheddar cheese, spinach and thyme.

BAKED POTATOES

All our baked potatoes are served with our famous Beckworth coleslaw and mixed leaves.

Bacon, mushroom and cheddar **£11.95** **GF** **854KCAL**
Smoked bacon, sautéed mushrooms and mature Cheddar cheese.

Beef chilli **£11.95** **GF** **764KCAL**
Slow-cooked, lightly spiced, diced beef chilli, topped with guacamole and sour cream.

Tuna mayonnaise **£11.95** **GF** **758KCAL**
Tuna mayonnaise and spring onion.

Homemade baked beans and Cheddar **£11.95** **V** **GF** **VGO** **758KCAL**
Homemade smoked baked beans and mature Cheddar cheese.

Add Cheddar cheese **£1.95** **207KCAL**

LUNCH SIDES

Add any lunch side to any dish you desire.

Gourmet chips **£3.75** **GF** **202KCAL**

Cheesy gourmet chips **£4.45** **GF** **409KCAL**

Truffle and parmesan gourmet chips **£4.95** **GF** **428KCAL**
Fresh rosemary salt and garlic aioli dip.

Dressed side salad **£4.25** **GF** **49KCAL**

Beckworth coleslaw **£2.95** **GF** **129KCAL**

Vegan coleslaw **£2.95** **VG** **190KCAL**

Garlic and herb flatbread **£4.95** **V** **529KCAL**
Baked with parmesan cheese and fresh rosemary.

EXTRAS

Extra shot of coffee £0.60, whipped cream £0.50, pouring cream £0.50, syrup shot Caramel, Hazelnut or Vanilla. **£0.80, marshmallows £0.50**



HOT MAINS

11:30am - 4:30pm

BURGERS

Served with our famous Beckworth coleslaw, chunky chips and garnished with dressed baby leaves.

Beckworth burger **GFO** 1375KCAL **£16.95**

Hambleton Farm beef patty, topped with smoked back bacon and mature Cheddar cheese, served in a delicious soft brioche roll with tomato, dressed leaves and homemade sun-dried tomato ketchup.

Chicken and halloumi burger **GFO** 1390KCAL **£17.95**

Garlic and thyme marinated chicken breast, topped with garlic aioli, halloumi, roasted red peppers, and gem lettuce and served in a soft buttermilk roll.

Vegan burger **VG GFO** 975KCAL **£16.95**

Plant-based burger patty, topped with vegan style Cheddar, served in a delicious, glazed roll with fresh tomato, avocado, rocket and homemade vegan chilli aioli.

LUNCH SIDES

Add any lunch side to any dish you desire.

Gourmet chips **GF** 202KCAL **£3.75**

Cheesy gourmet chips **GF** 409KCAL **£4.45**

Truffle and parmesan gourmet chips **GF** 428KCAL **£4.95**

Fresh rosemary salt and garlic aioli dip.

Dressed side salad **GF** 49KCAL **£4.25**

Beckworth coleslaw **GF** 129KCAL **£2.95**

Vegan coleslaw **VG** 190KCAL **£2.95**

Garlic and herb flatbread **V** 529KCAL **£4.95**

Baked with parmesan cheese and fresh rosemary.

FISH FRIDAY

Keep traditions alive with our fish Friday special.

12pm - 3pm

Fish and chips 1158KCAL **£17.95**

Our famous traditional fish and chips. Fresh haddock, in our crisp beer batter, served with chips, mushy peas, homemade tartare sauce, pickled onion, lemon wedge and bread and butter.

SEASONAL SPECIALS

12pm - 3pm

Seasonal specials, created by our exceptional chefs.

Grilled seabass 847KCAL **£17.95**

Grilled seabass served with a lemon and chive crushed new potato cake, blanched fine beans, and balsamic roasted cherry tomatoes, finished with a white wine cream sauce.

Homemade lamb and mint pie 774KCAL **£17.95**

Succulent diced lamb slow-cooked with mint and red wine, encased in a shortcrust pastry served with creamed mash potatoes seasonal vegetables and a jug of homemade redcurrant and rosemary jus.

Wild mushroom and goat's cheese risotto **V GFO** 841KCAL **£16.95**

Arborio rice simmered with white wine and vegetable stock, sautéed garlic mushrooms, topped with grilled goat's cheese, basil pesto and micro cress accompanied with a garlic and herb flatbread.

DELI COUNTER

11:30am - 4:30pm

PLATTERS

Accompanied with date and walnut, seven cereal and sourdough bread

Beckworth grazing platter **N** **£13.95**

For one 1024KCAL **£13.95**

For two 2048KCAL **£26.95**

Brie cheese, Persian goat's cheese, Brixworth pâté, sliced ham, marinated olives, roast Mediterranean vegetables, homemade chilli aioli, fresh seasonal salad, dressed with olive oil and balsamic reduction, served with potting shed pickle.

Brixworth pâté platter **£13.95**

For one **N GFO** 844KCAL

Brixworth pâté, served with potting shed pickle, marinated olives and seasonal salad, dressed with olive oil and balsamic.

SALAD

Beckworth salad **£13.95**

Four daily speciality salads, created by our exceptional chefs. Each dressed accordingly and topped with seasonal dressed salad.

Superfood salad 610KCAL **£12.95**

Sun-dried tomato, quinoa, mixed with baby leaves, topped with citrus dressed courgetti, sliced avocado, soya beans and pomegranate seeds.

Caesar salad 653KCAL **£16.95**

Roast chicken breast, crunchy romaine lettuce, smoked bacon, grated parmesan, soft-boiled egg, toasted homemade croutons, anchovies and homemade Caesar dressing.

Add a little extra... **£4.95**

Prawn, crayfish and homemade dill crème fraîche. 343KCAL

Cajun chicken and roast garlic aioli. 325KCAL

Persian infused goat's cheese. 327KCAL

Middle-Eastern falafel and houmous. 303KCAL

Grilled halloumi. 356KCAL

SUNDAY

12:00pm - 3pm

SUNDAY ROAST

All served with our famous Yorkshire pudding, roast potatoes, seasonal vegetables and jus.

Roast beef 1016KCAL **£19.95**

Local beef sirloin, cooked to 60°C to ensure the perfect medium roast, blushing pink. Served with a beef and red wine jus.

Roast chicken supreme 1072KCAL **£18.95**

Garlic and thyme roast chicken supreme.

Glazed gammon 1002KCAL **£18.95**

Maple and mustard seed glazed gammon, served with a rich red wine jus.

Three meat roast 1173KCAL **£25.95**

Selection of all the meats.

Wild mushroom, roast butternut and sage **£17.95**

Pithivier **V** 1023KCAL

Wild mushroom, roast butternut and sage, encased in golden puff pastry and topped with a toasted seed medley and served with a red wine jus.

ROAST SIDES

Add any side to your roast dinner.

Roast potatoes 176KCAL **£3.45**

Thyme infused, buttered golden roast potatoes.

Cauliflower cheese 165KCAL **£3.45**

Traditional roast cauliflower cheese.

Mixed vegetables 130KCAL **£2.95**

Seasonal mixed vegetables brushed with butter.

Yorkshire pudding 342KCAL **£2.95**

Our famous Yorkshire pudding served with your choice of jus.





AFTERNOON TEA AT BECKWORTH EMPORIUM

All of our pâtisseries are made in-house by our highly skilled and passionate pâtisserie chefs.

Served daily between 12pm - 4:30pm

£20.95 per person

Freshly-baked sultana scone, strawberry preserve, thick clotted cream, a selection of five finger sandwiches, wild strawberry macaron, lemon curd sponge, Belgian chocolate choux bun, white chocolate passionfruit cheesecake.

Served with unlimited speciality tea or Beanworks blend coffee.

2238KCAL **N**

Subject to availability

