



Virginia Water Pavilion

— CAFÉ —

Welcome to our café. Please order at the till and our waiters will deliver it straight from the kitchen.
Food is freshly made for each customer. Buon appetito!

All Day Menu

Small plates 9am to 5.15pm

For those with a smaller appetite. All our small plates have gluten free substitutes. (+ 1.0)

Pavilion breakfast 12.9

Cumberland sausage, two bacon slices, two fried egg, baked beans, slow roasted tomato, and mushrooms, served with brown seeded toast

Vegetarian breakfast (V) 11.9

Two fried egg, plant-based sausages, crushed potatoes, baked beans, mushrooms and roast tomatoes, served with a side of brown seeded toast

Pavilion on toast 8.9 (V)

Freshly sliced avocado on sourdough toast served with a portion of mushrooms, topped with a spicy kick and feta cheese

Add bacon 1.30, poached egg 1.3, smoked salmon 3.2

Soup of the day (VG) 8

Ask the waiter for the soup of the day, served with croutons or a warm crusty bread roll

Caprese salad (V) 7.9

Freshly sliced tomato and creamy mozzarella topped with basil

Add Parma ham 2.4, add Avocado 2.4

Bruschetta classica (V) 7.3

Freshly chopped tomato served on a crunchy toast

Add Parma ham 2.4

Goats cheese, pear and walnut bruschetta (V) 9

Crispy bruschetta topped with melted goats cheese and a walnut, pear and caramelised onion glaze

Bacon, brie and chili 8

Fresh bacon, brie and chilli focaccia served with a portion of salad

Grande plates 11am to 5.15pm

For those looking for something to share. All our antipastos have gluten free and vegan substitutes. (+ 1.0)

Antipasto Italiano for two 15

Our antipasto includes a selection of our best cured meats, marinated olives, grilled vegetables, pepperoncini, artichoke hearts and chefs hand-picked cheeses, served with our homemade garlic bread

Big bowl salads 11am to 5.15pm

Our salads are made fresh and bursting with flavour. All our salads have gluten free substitutes. (+ 1.0)

Greek salad (V) (GF) 7.7

Fresh mixed salad topped with cherry tomatoes, onion, cucumber, peppers, olives and feta cheese

Chicken Caesar salad 12

Our homemade Caesar salad sauce with a lettuce base topped with parmesan, croutons, anchovies and a grilled chicken breast

Tuna steak salad (GF) 12

A grilled tuna steak topped on a Nicoise salad base

Make it a full meal by adding a topping for just 3 each:

Chargrilled chicken breast, smoked salmon, grilled halloumi or tuna in sunflower oil

Side plates 11am to 5.15pm

Small house salad (VG) (GF) 4

Sweet potato fries (VG) (GF) 4.5

Homemade garlic bread (VG) 4.9

(V) Vegetarian (VG) Vegan (GF) Gluten Free

We use a wide variety of ingredients in our kitchen, some of which may contain allergens.

Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.



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Real plates 11am to 5.15pm

Make any of the burgers 'naked' and we will size up your side of potatoes and house salad.

Pavilion maxi burger 14.5

Our homemade single beef burger topped with cheese, bacon, lettuce, tomato and red onion, on a mayo base served with a side of roast potatoes and a house salad

Double up for an extra 3.8

Add halloumi 2.3 Gluten free 1.0

Plant-based maxi burger (VG) 14

Grilled 'moving mountains' burger topped with vegan cheese, avocado and rocket, served on a bed of caramelised red onions and served with a side of roast potatoes and a house salad

Add halloumi 2.3 Gluten free 1.0

Halloumi maxi burger (VG) 14

Grilled halloumi topped with caramelised onion, fresh tomato and lettuce served with a side of roast potatoes and a house salad

Fresh salmon on a bed of vegetables (GF) 15

Organic salmon on a bed of seasonal vegetables and a side of roasted potatoes

Easy plates 9am to 5.15pm

Our toasties are served on brown seeded bread, alongside a house salad and kettle chips. All our toasties have gluten free or vegan substitutes. (+ 1.0)

Ham, cheese and mustard toastie 8

Mozzarella, pesto and tomato toastie (V) 8

Tuna, sweetcorn and cheese toastie 8

Chicken, mozzarella and pesto toastie 8

Bacon roll 4.5

Add Fried Egg 1.3

Sausage bap 5.9

Add bacon 1.3 Add Fried Egg 1.3

Pasta 11am to 5.15pm

All our pastas have gluten free substitutes. (+ 1.0)

Pasta of the week

Choose between traditional Carbonara or Pasta all'Ortolana

Dona's special lasagne 12

Dona's special lasagne made with her family recipe

Dona's vegetable-based lasagne (V) 12

Dona's vegetable lasagne bursting with flavour

Puddings 9am to 5.15pm

Scones served with jam and clotted cream 4.8

Triple chocolate gateau 5.2

Red velvet dream slice 5.2

Home baked carrot cake 5.2

Cheesecake of the week 5.2

Iced lemon sponge (VG) 4.8

Chocolate caramel fudge (VG) 4.8

Tart of the week (VG) (GF) 5.3

Great food can only come from great ingredients. We only source organic fruit and vegetables, which are at their best in season, freshly cut meat from our local butcher Edwardo, and we bake all our bread fresh each morning.

We are proud of all our food which has been lovingly cooked fresh by our chefs Dona and Orges, using traditional recipes that have been passed down from generation to generation.

Our menus change weekly depending on what is in season so please come back again to see what might entice you.

Pasquale and Marina Molinari

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Soft drinks

- San Pellegrino lemonata 2.5
- San Pellegrino aranciata 2.5
- San Pellegrino pomegranite & orange 2.5
- San Pellegrino water fizzy 750ml 3
- Aqua Panna still water 750ml 3
- Diet Coke 2.5
- Coke 2.5
- Cranberry Juice 2.5
- Sparkling Elderflower 3
- Mango Juice 2.5
- Ginger Beer 3.5
- Freshly squeezed orange juice 3.9
- Freshly pressed apple juice 3.9
- Ultimate blend 3.9
Orange juice & cranberry

Smoothies

- Tropical Mango (VG) 6.5
Mango, apple and banana
- Chocolate, banana and peanut butter (VG) 6.5
Dark chocolate, banana, peanut butter, soya milk
- Mixed berry blast (VG) 6.5
Strawberry, blueberry, raspberry and cranberry

Hot drinks

- Americano 2.5
- Latte 2.7
- Cappuccino 2.7
- Macchiato 2.0
- Espresso 2.0
- Flat white 3.0
- Mocha 3.0
- Babyccino 2.0
- Hot chocolate 3.0
- Chai latte 3.0
- Herbal tea 2.2
Camomile, Lemon and ginger, Green, Peppermint, Berry tea
- English Breakfast Tea 2.0

Ultimate milkshakes

- Mocha coffee milkshake 7.9
- Crunchy oreo milkshake 7.9
- Simply vanilla milkshake 7.9

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