



# Virginia Water Pavilion

## — CAFÉ —

Welcome to our café. Please order food and drinks at the till and our waiters will deliver it straight to your table, don't forget your table number! Everything is made with fresh ingredients bursting with flavour from old family recipes, we aim to get everything to your table in around 15 to 20 minutes. During busier periods, this may take longer. Please turn over for more ideas. Buon appetito!

BRUNCH PLATES	<b>PAVILION BREAKFAST</b> Two slices of crispy bacon, fried eggs, Cumberland sausage, baked beans, slow roasted tomato, portobello mushrooms, served with toast and butter <span style="float: right;">13.2</span>	SHARING PLATES	<b>ANTIPASTO ITALIANO</b> Selection of our best cured meats, marinated olives, grilled vegetables, artichoke hearts, chefs handpicked cheeses and more, served with homemade garlic bread <span style="float: right;">23.8</span>	
	<b>GARDEN BREAKFAST</b> Fried eggs, hash browns, portobello mushroom, avocado, baked beans, plant based sausages or halloumi served with toast and butter (V) <span style="float: right;">12.8</span>		<b>VEGETARIAN ANTIPASTO</b> Selection of our best cheese, grilled vegetables, dips and bruschettas served with garlic bread (V) <span style="float: right;">22.9</span>	
	<b>AVOCADO ON TOAST</b> Sliced avocado on buttered or Philadelphia sourdough with a sprinkle of feta cheese, pomegranate and sprouts (V) Add halloumi 2.4   friend egg 1.3   bacon 2.6   smoked salmon <span style="float: right;">8.9</span>		<b>PANCAKE STACK</b> A fun and flavourful board with crispy bacon, maple syrup, fresh fruit, whip cream and jam to make your own favourite pancake toppers <span style="float: right;">17.5</span>	
	<b>TROPICAL BLAST GRANOLA</b> Layers of granola, blueberry and mango homemade puree and yoghurt, topped with seasonal fresh fruit (V) <span style="float: right;">9.5</span>		<b>PAVILION MAXI BURGER</b> Double 100% gourmet burger topped with American cheese, tomato, red onion and gherkins on blue cheese sauce accompanied with hand-cut potato wedges and salad <span style="float: right;">16.6</span>	
	<b>GOAT CHEESE BRUSCHETTA</b> Warm goat cheese topped with walnuts, caramelised onions, glaze of honey alongside a roasted pear (V) <span style="float: right;">9.3</span>		MAIN PLATES	<b>JACKET POTATO</b> Fresh baked and buttered, choose between: Plain (VG) <span style="float: right;">8</span> Beans and cheese (V) <span style="float: right;">9.8</span> Tuna, sweetcorn and cheese <span style="float: right;">11.9</span>
	<b>CLASSIC FOCACCIA</b> Melted brie topped with bacon and a chilli drizzle on a toasted focaccia <span style="float: right;">9.5</span>			<b>COTTAGE PIE</b> Paul's slow-cooked beef mince topped with cream mash potato with gravy <span style="float: right;">13.8</span>
	<b>SEASONAL SOUP</b> The perfect blend of seasonal vegetables served with brown seeded bread (V) and butter or swap for a cheddar toastie for 2.0 <span style="float: right;">9</span>			<b>SALMON SPECIAL</b> Freshly grilled salmon, creamy mashed potato and a mixed of spinach, carrots and peas <span style="float: right;">14.9</span>

(V) VEGETARIAN (VG) VEGAN

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EASY PLATES	HAM, CHEESE AND WHOLEGRAIN MUSTARD	9	BIG SALAD BOWLS	TRADITIONAL GREEK Fresh chopped tomato, olives, pepper, cucumber, red onion, feta and yoghurt and herb dip or avocado on a base of mixed salad (V)	10.3
	CHICKEN BREAST, PESTO AND MOZZARELLA	9		CHICKEN CAESAR Traditional homemade Caesar salad sauce on a lettuce base topped with parmesan, croutons, anchovies and grilled chicken breast	12.9
	TUNA, SWEETCORN AND CHEESE	9		FIG AND GOAT CHEESE Mixed salad topped with dehydrated fig, goat cheese and almond with a drizzle of honey and balsamic glaze (V)	10.3
	CHEESE AND TOMATO (V)	8			
	MOZZARELLA, PESTO AND TOMATO (V)	8			
	BACON BAP Fried egg 1.3   Mushroom .50   Onions   Hash brown .60   Half Cumberland 2.4   Cheese .50	5.2		PASTA PLATES	DONA'S SPECIAL LASAGNE Dona's special lasagne made with her old family recipe
	CUMBERLAND BAP Mushroom .60   Onions   Hash brown .60   2 slices of bacon 2.6	6.1	DONA'S VEGETABLE LASAGNE Dona's vegetable lasagne bursting with flavour (V)		13
DOUBLE EGG BAP (V) Mushroom .60   Onions   Hash brown .60   2 vegan sausages 2.6   Cheese .50	4.7				
	All our toasties are served on brown seeded bread and baps on white rolls topped with sesame seeds. All are served alongside kettle crisps. Additional side salad + .80		SWEET PLATES	Warm scone served with cream and jam (V)	4.8
SIDE PLATES	HOUSE SIDE SALAD (VG)	4		Cinnamon topped apple crumble (V)	5.4
	HAND CUT POTATO WEDGES (VG)	4.5		Warm chocolate fudge cake (V)	5.4
	HOMADEMADE GARLIC BREAD (VG)	5.5		Chocolate souffle (V)	5.4
	HOMADEMADE CHEESY GARLIC BREAD (V)	6.5	Stick toffee pudding (V)	5.4	
				Choose any of our warm desserts served with gelato to pair with your meal for a complimentary drink	

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HOT DRINKS	LATTE	3	MINDFUL DRINKS	GOLDEN TURMERIC (VG)	3.9
	CAPPUCCINO	3		GREEN MATCHA (VG)	3.9
	FLAT WHITE	3.2		BETROOT CACAO (VG)	3.9
	AMERICANO	2.7		BUTTERFLY PEA (VG)	3.9
	MACCHIATO	2.3   2.8		Our lattes are mild, aromatic and naturally caffeine free. They also contain a lot of minerals, trace elements and packed with superfoods. All mindful drinks are made with alternative milks.	
	ESPRESSO	2.1   2.6			
	MOCHA	3.5			
	Cream .50   Decaffe .70				
	HOT CHOCOLATE	3.5			
	Cream .50   Marshmallows .50				
MILKSHAKES & FRAPPES	CHAI LATTE	3.5	SOFT DRINKS	PEACH OOLONG ICED TEA	4.8
	Cream .50			PASSIONFRUIT & GREEN ICED TEA	4.8
	BABYCCINO	1.5		STRAWBERRY MOJITO	4.8
	with chocolate sprinkles			WHOLE EARTH GINGER BEER	4
	CHILDREN'S HOT CHOCOLATE	2.5		WHOLE EARTH ELDERFLOWER	4
	with marshmallows and chocolate sprinkles			PERONI 0%	4
	TEAPIGS	2.5		COKE	3.2
	Darjeeling earl grey   Camomile   Peppermint			DIET COKE	3
	Super fruit   Lemon & ginger   Mao feng green			RIO	3
	All our coffees are served with semi-skimmed milk with an alternative of oat or almond. Our decaffeinated coffee is responsibly sourced and is an additional .70p Add 100% natural flavouring or any coffee from our syrup range.			MANGO JUICE	2.5
		CRANBERRY JUICE	2.5		
		FRESH PRESSED JUICE	3.5   4.5		
		Apple   Orange   Carrot			
		CRANBERRY & ORANGE BLEND	3.8		
		SAN PELLEGRINO	3		
		Lemon   Orange   Pomegranate & Orange			
		AQUA PANNA 750ML	3.5		
		SAN PELLEGRINO 750ML	3.5		

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