

Lunch

Enjoy our thoughtfully crafted seasonal menu. Our food is carefully prepared with fresh ingredients using a blend of old and new Italian family recipes.

Buon appetito!

Please place your order at the counter and let us know your table number – we'll bring everything over to you when it's ready.



MAINS

SOUP OF THE DAY £9.50

Check our board for this week's homemade soup, served with a crusty potato roll

Upgrade to a melted cheese potato roll £2.00

GOAT'S CHEESE BRUSCHETTA £10.30

Toasted rustic bread, topped with creamy goat's cheese, sweet caramelised onions, walnuts and roasted pear, with a delicate honey glaze

Add: Parma ham £2.90 | Salami £2.80 | Bacon £2.80

Grilled Mediterranean vegetables £2.80

SALMON FILLET £15.70

Oven-baked salmon fillet, served with the chef's selection of seasonal vegetables

WINDSOR FARMS BEEF BURGER £14.90

Windsor Farms beef patty with lettuce, tomato, red onion, mature cheddar cheese and gherkins in a soft, floured bap. Accompanied by rosemary skin-on fries

Add: Side salad £2.00

Mon-Fri only

ALL DAY PAVILION BREAKFAST £14.90

Two rashers of unsmoked bacon, Stokes Farm fried eggs, Cumberland sausage, baked beans, hash browns, tomatoes and mushrooms, with sourdough toast

ALL DAY GARDEN BREAKFAST £14.90

Stokes Farm fried eggs, grilled halloumi, baked beans, fresh avocado, grilled tomatoes, hash browns and mushrooms, with sourdough toast

Available to substitute items to make this vegan

JACKET POTATO

A perfectly baked jacket potato with a crispy outside and fluffy inside, with butter and your choice of filling

CLASSIC CHEESE & BAKED BEANS £10.00

TUNA, SWEETCORN & MOZZARELLA £11.00

CHEDDAR CHEESE & BACON £11.00

PASTA

DONA'S SPECIAL LASAGNE £17.00

Dona's classic family recipe of layered pasta, homemade tomato sauce and slow-cooked Bolognese, topped with mozzarella, basil and Parmesan, served with a salad garnish. Our homemade Bolognese is made with beef from nearby Windsor Farms.

VEGETABLE BURST LASAGNE £15.00

Layers of pasta, creamy Béchamel sauce and seasonal vegetables, served with a salad garnish

HOMEMADE PESTO PASTA £15.50

Choose between a basil-infused green pesto or a vibrant sundried tomato red pesto, topped with grated parmesan

Add: Chicken breast £3.50 | Salmon fillet £5.20

SALADS

CHICKEN CAESAR SALAD £15.00

Marinated grilled chicken breast served with iceberg lettuce, shaved Parmesan, croutons, anchovies and a traditional homemade Caesar dressing

Add: Bacon 2.60

GREEK SALAD £14.00

Crumbled Greek feta served on a bed of mixed salad, red onion, cucumber, red pepper, olives and tomato, served with garlic breadsticks

Add: Chicken £4.20 | Halloumi £3.50 | Fries £5.00

Salmon fillet £6.80 | Smoked salmon £3.50

NIÇOISE SALAD £15.00

Lettuce served with baby potato, cherry tomato, olives, red onion, tuna and boiled egg

MEDITERRANEAN SALAD £14.90

Cherry tomatoes, red pepper, cucumber, chickpeas, olives, feta cubes and parsley

SIDES

ITALIAN GARDEN SALAD £5.50

SKIN-ON ROSEMARY INFUSED FRIES £5.00

Add: Parmesan £1.00 | Cheese and bacon £2.50

HOMEMADE GARLIC BREAD £6.00

HOMEMADE CHEESY GARLIC BREAD £7.00

FILLED SANDWICHES £9.90

All sandwiches are served with skin-on rosemary fries. Option to swap for a hearty house salad.

BACON FOCACCIA

Slices of crispy bacon, mature cheddar cheese and a drizzle of Sriracha sauce, served on fresh focaccia

HAM & CHEESE CIABATTA

Honey-roasted ham & mature cheddar cheese ciabatta with optional wholegrain mustard

TUNA MELT

Creamy homemade tuna and sweetcorn mixed with melted mozzarella in a ciabatta

CHICKEN & PESTO

Chargrilled chicken, fragrant basil pesto and melted mozzarella in a ciabatta

PESTO & MOZZARELLA (V)

Ripe tomato, fragrant basil pesto and melted mozzarella served in a ciabatta

SAUSAGE, RED PEPPER & ONION

Windsor Farms sausage, served with roasted red pepper and onion in a ciabatta

Swap to a gluten-free bread £1.00

FISH FINGER CIABATTA

£12.50

Served with tartar sauce, lettuce and skin-on rosemary fries



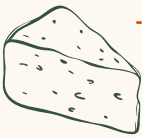
We proudly source our beef and sausages exclusively from the nearby Windsor Farms, part of the wider Windsor Great Park and Home Park landscape. Renowned for their exceptional quality and commitment to sustainable management, Windsor Farms produce is available from the Windsor Farm Shop and locally based businesses.

MOLINARI ANTIPASTO PLATTER

for 1 £14.45 for 2 £25.90

Italian-inspired platter, with cheese, salami, marinated vegetables and olives, served with fresh bread

Upgrade to an antipasto platter for two people, served with 2 glasses of Prosecco £32.90



BEER

CORONA EXTRA 330ml £6.20

PERONI NASTRO AZZURRO 330ml £6.20

BIRRA MORETTI 330ml £6.20

PERONI NASTRO AZZURRO 0.0% 330ml £5.20

OLD MOUT CIDER

BERRIES & CHERRIES 500ml £7.25

KIWI & LIME 500ml £7.25

PINEAPPLE & RASPBERRY 500ml £7.25

BERRIES & CHERRIES 0.0% 500ml £5.55

DESSERTS £4.95

PISTACHIO, WHITE CHOCOLATE AND RASPBERRY ROULADE

RASPBERRY AND WHITE CHOCOLATE TARTLET

See our counter display for additional cakes and treats.

SCONES £4.80

TRADITIONAL FRUIT

Served with clotted cream and strawberry jam

CLASSIC PLAIN

Served with clotted cream and strawberry jam

SAVOURY CHEESE

Served with butter

Add: Caramelised onion £0.70 | Parma ham £2.90

Why not pair with a glass of Prosecco or an Earl Grey Tea?

SMOOTHIES £6.00

WILD WILD ZEST

A fresh blend of pineapple, mango, spinach, apple and lemongrass

STRAWBERRY SPLIT

A divine duo of strawberry and banana

CHERRY POPPINS

A delicious mix of cherries, strawberry, raspberry, mango, banana and blackcurrant

PASH N SHOOT

A tropical blend of mango, pineapple and passion fruit

BIG 5

Apple juice blended with pineapple, mango, strawberry and kiwi

Add: Protein Powder £2.50 | Chia seeds £0.70
Everyday Super Green Powder £2.00



Allergen information: We use a wide range of ingredients in our kitchen, and whilst we take great care during preparation, we cannot guarantee that any dish is completely free from allergens. Please inform our staff of any allergies you have, so we can advise you.

WINE

White	125ml	175ml	250ml	Bottle
House Wine – Adega Camolas, Portugal <i>This is a fresh, easy-drinking white wine. With flavours of white pulp fruits and intense citrus. Dry, light-bodied and crisp.</i>	£4.25	£5.45	£7.25	
Crescendo Pinot Grigio, Italy <i>A clean, fresh and fruity wine with vibrant citrus and ripe pear flavours. Dry and crisp with a refreshing finish.</i>	£5.25	£6.45	£8.25	£23.50
The Old Gum Tree Chardonnay, Chile <i>A soft, juicy palate from lifted peach, cream and lemon blossom. An easy drinking wine with a crisp, clean finish.</i>	£5.35	£6.55	£8.30	£24.00
Valle Antigua Sauvignon Blanc, Italy <i>A bright, fresh and fruity wine with abundant citrus and green apple flavours.</i>	£5.35	£6.55	£8.35	£24.00

Red

House Wine – Instinto Forte, Portugal <i>A light garnet colour, aromas of red and black fruits with subtle herbal and vanilla notes. A well balanced, easy-drinking palate.</i>	£4.25	£6.45	£7.25	
Mozzafianto Primitino, Italy <i>The palate of dried prune, date and cherry pairs with notes of spice and chocolate.</i>	£5.35	£6.55	£8.35	£24.00

Rosé

Bel Canto Pinot Grigio Delle Venezia Rose, Italy <i>Pale pink, rich in red fruits and floral on the nose, with a fresh, crunchy taste and good structure.</i>	£5.25	£6.45	£8.25	£23.50
Le Bois Des Violettes Rose, France <i>A structured, crisp and vibrant wine, with a very subtle strawberry fruit and a dash of spice.</i>	£5.85	£7.05	£8.85	£25.00

Prosecco	125ml	Bottle
Prosecco del Canto, Italy <i>Delicate and aromatic, with fine bubbles. Scents of fresh peach, pear and an elegant zest.</i>	£6.20	£24.50

COFFEE

All our coffees are served with Cotteswold Dairy semi-skimmed milk. Oat or soya milk alternatives are also available.

We also offer a selection of syrups: Vanilla, Caramel, Hazelnut or Sugar-free Vanilla. For additional flavours, please check at the counter.

AMERICANO	£3.10
LATTE	£3.50
CAPPUCCINO	£3.50
FLAT WHITE	£3.60
ESPRESSO	single £2.40 double £3.10
MACCHIATO	single £2.70 double £3.40
MOCHA	£3.90
CHAI LATTE	£3.90
ICED AMERICANO	£4.10
ICED LATTE	£4.50
ICED CHAI	£4.90
ICED FLAT WHITE	£4.90

*Add: Cream £0.50 | Decaffeinated coffee additional £0.70
Extra shot £0.70 | Extra syrup shot £0.70*

£0.50 off if you bring your own reusable cup

JUICES & SOFT DRINKS

FRESHLY SQUEEZED ORANGE JUICE	250ml	£4.00	450ml	£5.00
JUICES				£2.80
Apple Cranberry Mango				
ICED TEAS				£5.20
Peach & Fresh Mint Dragonfruit & Mango Watermelon & Green Tea Lemon & Ginger				
SAN PELLEGRINO				£3.00
Lemon Orange Blood Orange & Pomegranate				
SPARKLING ELDERFLOWER				£4.00
GINGER BEER				£4.50
COKE				£3.00
DIET COKE				£2.80
STILL WATER	250ml	£2.50	750ml	£4.00
SPARKLING WATER	250ml	£2.50	750ml	£4.00

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HOT CHOCOLATE

Indulge in our Fonte Hot Chocolate, crafted with direct-trade West African cocoa and premium natural ingredients, for a remarkable deep, velvety finish and a smooth, chocolate flavour.

ITALIAN BLEND HOT CHOCOLATE	£3.90
ICED CHOCOLATE	£4.90
KIDS HOT CHOCOLATE	£2.00
BABYCCHINO	£1.50

*Add: Whipped cream £0.50 | Marshmallows £0.50
Protein Powder £2.50*

TEA

PG TIPS

DECAF ENGLISH BREAKFAST

TEAPIGS

Crafted from premium whole-leaf tea and sustainably sourced ingredients.

Earl Grey | Green Tea | Camomile | Peppermint
Lemon and Ginger | Mixed Berry



MINDFUL DRINKS

sm £4.50 lg £5.50

Our range of Fonte Superfood Lattes is made with 100% natural ingredients - no additives, no fillers.

GOLDEN TURMERIC

GREEN MATCHA

BUTTERFLY PEA

BEETROOT CACAO

*Add: CBD Shot £0.70 | Lion’s Mane Super Blend £0.70
Protein Powder £2.50*