



MARR GRANGE Tea Rooms

BREAKFAST served Thursday, Friday 9am - 11.30am Saturday 9am - 12.00 noon

Farmers Full Breakfast 9.50

Two homemade sausages, two rashers of bacon, two eggs as you like them, tomato, hash brown, baked beans, mushrooms and toast
Add black pudding for £2

Farmers Light Breakfast 7.95

One homemade sausage, one rasher of bacon, one egg as you like it, tomato, hash brown, baked beans, mushrooms and toast
Add black pudding for £2

Vegetarian Breakfast 8.95

Two vegetarian sausages, two eggs as you like them, tomato, mushrooms, hash brown, beans and toast

Bacon Sandwich 4.25

Sausage Sandwich 4.25

Eggs on Toast 4.50

Poached or scrambled on crusty bread

Add salmon 3 Add bacon 3

Porridge 3.50

Add honey, maple syrup or jam 99p

Try our summer berries compote 2.50

Toasted Teacake 2.60

Toast & Butter 2.20

Add a Tiptree preserve 99p

Please ask a server for our allergen list or for Gluten Free Options.

Ask about our
Afternoon Tea
18.95 each

Must be booked in advance

LUNCH served Thursday, Friday 12noon - 4pm

Saturday 12.30pm - 4pm

SANDWICHES - All served on either white or malted bread with a salad garnish, Yorkshire crisps & coleslaw

Prawn Marie Rose 6.95

Topside of Beef 6.95

Cheddar Cheese & Onion 6.50

Honey Roast Ham 6.95

SPECIALITY SANDWICHES

Pan Fried Halloumi, Mediterranean Vegetables & Pesto Houmous 7.50

Served warm on a rustic ciabatta with a salad garnish & deli style coleslaw

Chicken & Bacon Club Sandwich 7.50

With lettuce, tomato, spicy tomato relish & mayo.

Served warm with a salad garnish & deli style coleslaw.

Basket of Triple Cooked Chips 3.25

SALADS

Classic Caesar Salad 6.50

Romaine lettuce, parmesan shavings, anchovies, croutons, chefs Caesar dressing

Add Chicken 3 Add Bacon 3

Beetroot & Yorkshire Fettle Salad 6.50

Garden salad, beetroot hearts, crumbled Yorkshire fettle accompanied by orange segments and a pomegranate dressing

Ploughman's Platter 11

A selection of cheese, honey roast ham, topside of beef, pork pie, scotch egg, red onion marmalade, grapes, salad garnish and fresh bread with butter

Soup of the Day - see specials board 4.50

Soup of the Day & Sandwich 6.50

Prawn extra 85p

HOME COMFORTS

Marr Grange Steak Pie 10.95

Served with either mash potato or chips, mushy peas & gravy

Home-made Lasagne 10.95

Served with either garlic bread or chips and a salad garnish

Salmon & Broccoli Quiche 10.95

Served with new potatoes & a salad garnish and deli style coleslaw

Home Made Beef Burger 9

100% British beef burger, served on a brioche bun, tomato, lettuce and optional burger relish. Included triple cooked chips & home-made coleslaw

Extras choose from Cheddar Cheese, Blue Cheese, Streaky Bacon, Mushrooms 2.25



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CAKES & DESSERTS

Fruit, Cheese or Plain Scone with butter	2.10
Fruit or Plain Scone, butter & jam	2.95
Fruit or Plain Scone, butter, jam & clotted cream	3.95
Cheese Scone, cream cheese & chutney	3.95
Traybakes	2.80
Cakes of the Day	see board
Desserts	see board

DRINKS

Americano	3.10
Latte	3.10
Cappuccino	3.10
Flat White	3.10
Double Espresso	2.20
Cafetiere	3.10
Mocha	3.60
Deluxe Mocha	4.00
Hot Chocolate	3.40
Deluxe Hot Chocolate	3.80
Syrup 60p	Oat Milk available
Tea Pigs Everyday Brew	2.50
Tea Pigs Infusions	2.50
Lemon & Ginger	Earl Grey
Mao Feng Green Tea	Peppermint
Peppermint & Liquorice	Chamomile
Super Fruit	
Yorkshire Tea	2.20

COLD DRINKS

Bottled Water	1.80
Diet Coke / Coca Cola / Lemonade	2.20
Sparkling Water	2.20
Fresh Milk	1.40
Juices	2.60
Fresh Orange Juice, Cranberry, Cloudy Apple	
Belvior Sparkling	2.60
Elderflower or Raspberry lemonade	
Fentimans Traditional	2.60
Cherry Coke	Curiosity Cola
Orange & Mandarin	Victorian lemonade
Lemon Shandy	Dandelion & Burdock

Just For Kids Drinks

Orange	Blackcurrant	1.80
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ICED COFFEES

Vanilla	4
Salted Caramel	4

SMOOTHIES made with real fruit!

Green Reviver	4
Kale, mango, lemongrass, banana	
Pineapple Sunset	4
Pineapple, mango, papaya	
Berry Burst	4
Blackberry, blueberry, banana, blackcurrant	
Acai Kick	4
Acai, strawberry, mango, blueberry	

MILKSHAKES made with Ice-Cream!

Strawberry	4
Vanilla	4
Cookies n Creme	4
Salted Caramel	4
Chocolate	4

WINE LIST

Bottle 125ml 175ml

WHITES

PE Branco, Herdade Esporao	13.50	3.25	4.00
Alentejo, Portugal ABV 13%			
Fresh and fruity with notes of white peach and citrus undertones			
Pinot Grigio, Brume Di Monte	14.95	3.95	4.95
Pavia, Italy ABV 12%			
Ripe orchard fruit with a hint of almond on the finish			
Sauvignon Blanc, Makutu	19.95	4.55	5.25
Marlborough, New Zealand ABV 13.5%			
Intensely aromatic with passion fruit, gooseberry and blackcurrant to the fore.			

ROSE

Pinot Grigio Rose, Allamanda	13.50	3.95	4.95
Veneto, Italy ABV 12%			
Delicate and fresh red summer fruits			

REDS

PE Tinto, Herdade Esporao	13.50	3.25	4.00
Alentejo, Portugal ABV 13%			
Fresh and bright, packed with brambly fruit and soft tannins			
Malbec, The Listening Station	17.50	4.55	5.25
Victoria, Australia ABV 14%			
Lovely violet scents with luscious mulberry ad plum fruit			
Prosecco Small bottle	5.00		

BEER & CIDER

Bottle

Sam Smith's Organic Cider	3.60
330ml ABV 4.5%	
Sam Smith's Organic Lager	3.60
355ml ABV 5%	
Sam Smith's Organic Pale Ale	3.60
355ml ABV 5%	

GIN

All of our gins are available to purchase in the farm shop and come with your choice of Yorkshire tonic or lemonade

Hedgerow Rhubarb & Raspberry	6
Hedgerow Blackberry & Apple	6
Finders Gin	5