

Homemade sourdough with Longman's butter or Fontodi olive oil | £4

Nocellara olives £4 | Smoked almonds £4

Starters

Minestrone with toasted fregola | £7

Butterleaf and salad with Fontodi olive oil | £8

Buratta with fennel, radicchio and wild garlic pesto | £10

Steak tartare, 24-month aged Parmesan and crisp rye | £12

Goosnargh duck and pistachio terrine with pickled rhubarb | £9

Devonshire crab ravioli with shrimp butter and cockles | £12

Cornish squid with puntarella and organic Sicilian lemon £10

Salads | £14.50

Romaine lettuce with buttermilk dressing

Superfood salad with tender stem broccoli, edamame beans, quinoa, pomegranate, avocado, roasted datterino tomatoes, onion and toasted seeds

Add: Crushed avocado | Hot-smoked salmon | Roast chicken

Mains

Cornish monkfish, cod and pollack fish pie, langoustine and spring leeks | £16

Cornish brill with lentils and rainbow chard | £20

Spaghetti vongole | £16

Cumbrian chicken, charred baby gem and corn relish | £16

14-year-old Galician bavette with Datterino tomatoes and gremolata | £22

Rose veal burger with lemon, Parmesan and sage, radicchio salad | £15

Artichoke stuffed gnocchi with chanterelle mushrooms and Berkswell | £16

Sides | £5

Grilled baby gem | Chips with aioli | Steamed cavalo nero | Butter leaf salad |

Roasted cauliflower with raclette | Steamed Ratte potatoes

Desserts | £8

Chocolate pudding with hot chocolate sauce

Salted caramel and cinnamon doughnuts with toffee sauce

Hot apple pie with vanilla custard

Roasted pineapple with maple syrup and coconut sorbet

Ice cream and sorbet: Vanilla | Chocolate | Strawberry | Pistachio | Lemon | Coconut | Raspberry

Artisan British cheese served with oatcakes and chutney | £12

Keens Cheddar, Barkham Blue, Tunworth and Berkswell

The
National
Café

Fruits & Grains

Toast basket and preserves | £4

White bloomer, sourdough and granary with Peyton and Byrne preserves and Longmans butter | Add Chelsea bun | £3

Raspberry and pistachio Bircher | £7

Apple and cinnamon doughnuts, organic yoghurt and blueberries | £7

Salad of pink grapefruit, blood orange and pomegranate | £7

Organic oat porridge with honey, cinnamon and raisins | £7

Eggs | Burford Brown

Poached egg with crushed avocado, baby spinach, tomato and chilli salsa and toasted sunflower seeds on a spelt and quinoa pancake | £9

Baked eggs, black beans tomato spinach and red chilli | £9

Eggs Benedict | £9

Classics

The National Breakfast | £14

Cumbrian sweet cured bacon, oak smoked back bacon, Cumberland sausage, Bury black pudding, eggs as you like, beans, mushrooms and tomato

Buttermilk pancakes with maple syrup | £7

Handmade crumpets with Bury black pudding, Marmite and poached duck egg | £8

Potato, chorizo and Datterino tomato hash | £9

Chapel & Swan smoked salmon with boxty potatoes | £12

Sides | £4

Buttermilk pancakes | Avocado salsa

Mushrooms | Homemade baked beans

Potato cake | Eggs as you like

The
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Fresh Blended Juices

Green Machine: spinach, kale, broccoli
apple, pineapple | £5.50

Beet Skipper: Beetroot, apple, carrot,
ginger, parsley | £5.50

Juices

Freshly squeezed orange | £3.50

Organic apple and pear | £3.50

Organic apple | £3.50

Coffee

Filter | £2.40

Espresso | £2.40

Double espresso | £2.90

Cappuccino | £3.20

Latte | £3.20

Flat white | £3.20

Mocha | £3.25

Americano | £2.60

Macchiato | £2.60

Hot chocolate | £3.20

Decaf and soya milk available

Fine Loose Teaf Tea

English tea | £2.70

Earl Grey | £2.70

Assam | £2.70

Camomile | £2.70

Peppermint | £2.70

Green tea | £3.50

Fresh ginger | £3.50

Fresh mint | £3.50

The
National
Café

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.