

COFFEE & TEA

CLASSIC COFFEE

	Cup	Mug
CAFFE AMERICANO	1.70	2.00
CAPPUCCINO	1.80	2.20
CAFFE LATTÉ	1.80	2.20
FLAT WHITE	2.00	2.40

SPECIALITY

	Mug
FLAVORED LATTÉ IRISH CREAM, CARAMEL, HAZELNUT, VANILLA, CINNAMON, ALMOND, CHAI, B52 AND GINGERBREAD	2.50
MOCHA	2.30
CHOCOLATE	2.20
WHITE CHOCOLATE	2.30

ESPRESSO

	Solo	Doppio
ESPRESSO	1.50	1.80
ESPRESSO LUNGO	1.50	1.80
ESPRESSO CON PANNA	1.60	2.00
ESPRESSO MACCHIATO	1.70	2.00

Freshly ground decaffeinated available.
We use semi skimmed milk and un-sweetened soya.

TRADITIONAL TEA

A TRADITIONAL MORNING BREW SERVED IN A POT WITH EXTRA HOT WATER AND COLD MILK	pot for 1	2.00
DECAFINATED AVAILABLE	pot for 2	3.60

INFUSIONS

pot for 1 2.20

BLACK TEA (CAFFEINE)

ORGANIC EARL GREY (can be served with milk)
Gold tips of rich organic black tea leaves blended with a twist of deep first press Bergamot oil

ORANGE DULCE
A dark brew teeming with notes of orange, vanilla and jasmine blossoms

GREEN TEA (LIGHT CAFFEINE)

ORGANIC GREEN DRAGON
Delicately pan-fired, these smooth highest grade organic China Longjing green leaves brew a nutty and buttery cup

ORGANIC SPRING JASMINE
Chinese green tea leaves scented with the intoxicating aroma of Arabian jasmine blossom

GREEN TEA TROPICAL
Smooth green tea leaves are harmoniously blended together with sweet tropical fruits of pineapple and guava

MARRAKESH MINT
Refreshing China green tea leaves are brightened with Moroccan peppermint

HERB AND FRUITED (HERBAL TISANE)

ORGANIC DETOX INFUSION
A luscious detoxifying herbal infusion highlighted by clean notes of mint and basil, a spa retreat in a cup.

CHAMOMILE CITRUS
Soothing Egyptian chamomile flowers with subtle slices of citrus

AFRICAN NECTAR
African rooibos leaves teeming with tropical fruits and blossoms - antioxidant rich

ORGANIC MINT MÉLANGE
A blend of the finest organic Moroccan mint leaves produces a well-rounded infusion with sweet lingering notes

GINGER TWIST
A lush and magical infusion of lemongrass, tropical fruits, and mint fuelled with a touch of ginger

Lounge

at the Old Maltings



Breakfast at the Lounge

start your day our way.
Perfect for morning meetings,
or to relax with the papers

BREAKFAST

Served daily till 12 noon Monday through Saturday
and serving Brunch till 1pm Sunday

TRADITIONAL BREAKFAST 6.95

Smoked back bacon, Cumberland sausage, grilled tomato, sautéed new potatoes, scrambled or fried eggs, baked beans, mushrooms and toast

MALTINGS BIG BREAKFAST 9.95

Smoked back bacon, Cumberland sausages, black pudding, grilled tomatoes, sautéed new potatoes, mushrooms, baked beans, plum tomatoes, duo of eggs cooked any style and toasted bloomer.

VEGETARIAN BREAKFAST 5.95

Grilled tomatoes, sautéed new potatoes, pan fried mushrooms, duo of eggs cooked any style, wilted spinach, Baked beans and toasted bloomer.

ON TOAST

Eggs, any style 3.75

Scrambled eggs and smoked salmon 5.50

Baked Beans 3.75

Sausage, bacon and beans 4.75

Plumb tomatoes 3.75

Extras from 1.00

Smoked back bacon, Cumberland sausage, black pudding, grilled tomato, plum tomato, sautéed new potatoes, mushrooms, duo of eggs cooked any style, baked beans

PLAIN OMELETTE 4.95

Made with 3 large free range eggs and small garnish

Extra fillings from .50

Cheese, tomato, mushroom, mixed pepper, onion
Wiltshire ham, Chorizo sausage, tuna, bacon.

DIPPY EGGS 4.95

2 soft boiled eggs with a choice of plain, vegemite or marmite toasted soldiers.

BACON SANDWICH 4.25

loaded with dry cured smoked back bacon on baguette or bloomer

SAUSAGE SANDWICH 4.25

crammed with Cumberland sausages on baguette or bloomer

FILLED CROISSANTS 3.95

All butter croissant filled with choice of the following
Wiltshire ham and cheese, Cheese and tomato or Wiltshire ham, cheese and tomato

TOASTED SANDWICH & PANINI

Breakfast Panini 4.55

Cheese, baked bean and bacon toasty 3.95

Ham and Cheese toasty 3.95

Cheese and mushroom toasty 3.95

TOAST

Choose from multigrain or plain served with butter, preserves or marmite, vegemite or honey 2.00

BREAKFAST

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PATISSERIE

Plain Croissant served with butter and preserves 2.20

Plain, Almond or Chocolate croissant 1.80

Pain au raisin 1.80

Selection of Danish pastries 2.00

MALTINGS MUFFINS 2.20

Choose from a selection of filled flowerpot style muffins

BAGELS

Choose from multigrain, Cinnamon or plain with butter 2.00

preserves, marmite, Vegemite or cream cheese 2.50

with Smoked salmon and cream cheese 5.50

ITALIAN PANATONE 2.40

Sweet Italian fruit bread similar to brioche

MUESLI 3.25

Choose from fruit or nut organic muesli with fresh fruit, pouring yoghurt or milk

PORRIDGE 3.00

with maple syrup

FRESH FRUIT SALAD 3.00

Hand cut seasonal fruit

CHAMPAGNE BREAKFAST

Smoked salmon, scrambled eggs, toasted ciabatta and fresh strawberries with organic yoghurt served with a glass of

Moët & Chandon Brut, NV or *Bellini* or *Bucks Fizz* 12.00

Moët & Chandon Rose, NV or *Veuve Clicquot Brut, NV* 14.00

MINERAL WATER reg 2.00 lge 3.50

Still acqua Panna or semi sparkling San Pellegrino

FRUIT JUICES reg 2.00 lge 3.50

orange • pomegranate • apple • pear
pineapple • cranberry • tomato

BLOODY SHAME 2.95

Great tasting bloody Mary 'Shame about the lack of vodka'

BLOODY MARY 5.80

This Mary has a kick. With Belvedere Vodka and horseradish

CLASSIC BELLINI 4.80

A luxurious venetian classic made with Prosecco and white peach

BUCKS FIZZ 5.50

Great anytime of the day. Moët and fresh orange

SOME OF THE DISHES MAY CONTAIN NUTS. If you would like any further nutritional information on any of our dishes, please speak to your server. An optional service charge will be added to parties of 5 or more, which goes directly to the team who serve you. Please see our main menu for details. All prices include VAT at the current rate.