

## Inspired by Shakespeare and Tudor dishes

You can watch how food was prepared and cooked in Tudor times over in the farmhouse, and learn about table manners when the Tudor's gathered to eat.

Here in the cafe choose a dish from the Seasonal and Tudor specials board, all inspired by the dishes prepared in the farmhouse, and with products produced here at the farm.

We use our own organic rare breeds all produced here at Mary Arden's Farm. The Berkshires, Oxford and Sandy & Black are Tudor breeds of pork; the Portland, Cotswold and Norfolk Horns make up our organic lamb; the Longhorns, Gloucester and Hereford our organic beef. We also aim to use as much free range and organic produce as possible.

Fruit from the orchard and herbs grown here in the garden are used, where possible, to enhance your chosen dish of the day.

We hope you enjoy your freshly prepared food.

**Our seasonal Tudor and Shakespeare inspired specials boards will reveal all...**

Private Parties catered for.

Visit our other cafes at:

### Hall's Croft

Old Town, Stratford-upon-Avon,  
CV37 6BG

### Anne Hathaway's Cottage & Gardens

22 Cottage Lane, Shottery, Stratford-upon-Avon,  
CV37 9HH

The Shakespeare Centre

Henley Street  
Stratford-upon-Avon  
CV37 6QW

T: +44 (0)1789 204016

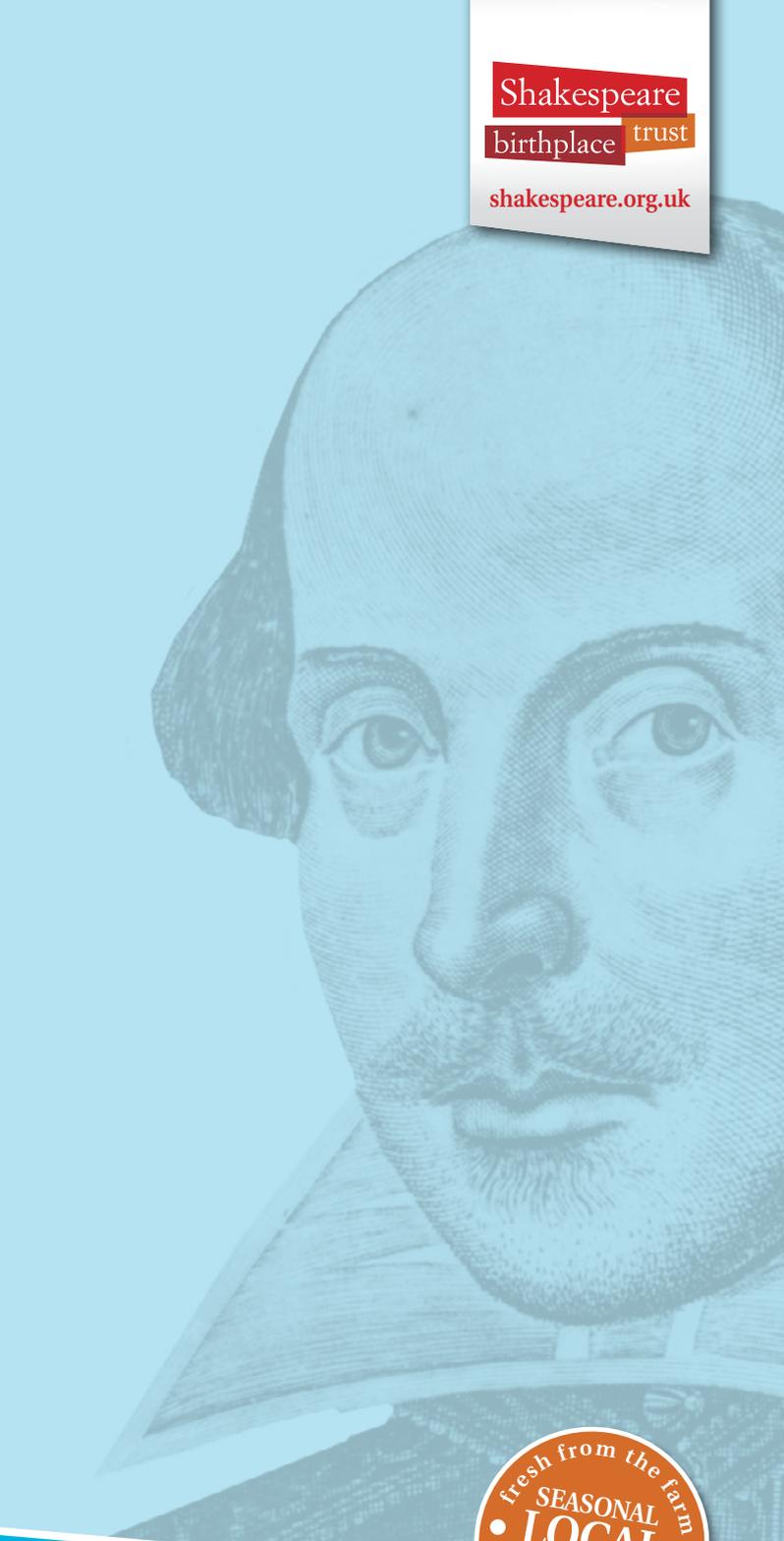
E: [info@shakespeare.org.uk](mailto:info@shakespeare.org.uk)

**[www.shakespeare.org.uk](http://www.shakespeare.org.uk)**

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**'MENU'**

**Mary Arden's  
Farm Cafe**

## Coffee

House Filter Coffee	per cup	£1.85
	per mug	£2.15
Cappuccino	regular	£2.50
Latte	regular	£2.50
Americano	regular	£2.50
Espresso	regular	£2.15
Extra shot		£0.55

## Tea

House English Tea	pot per person	£1.85
Specialty Teas	pot per person	£2.00
Earl Grey		
Peppermint		
Chamomile		
Rooibos		
Berries		
Hot Chocolate	per mug	£2.55
Add cream and marshmallows		£0.30

*All our Tea, Coffee and Hot Chocolate is Fair Trade*

## Bottled Drinks

Mineral water still or sparkling	500ml	£1.60
	750ml	£2.85
Pip Organic Fresh Fruit Juices	200ml	£3.05
Elderflower Presse	275ml	£2.85
	750ml	£5.10
Ginger Beer	275ml	£2.85
Coke and Diet Coke	500ml	£2.40

## Alcohol

White wine - Chilean Sauvignon Blanc	187ml	£5.10
	75cl	£15.00
Red Wine - Chilean Merlot	187ml	£5.10
	75cl	£15.00
Purity Pure Amber Ale	50cl	£4.85
Hogans medium Cider	50cl	£5.35
Veltins Grevenstein Pilsner Lager	50cl	£4.60

## Light bites and Sandwiches

Seasonal soup	£5.10
served with Tudor knot bread	
Tudor Potage of the day	£5.10
served with Tudor knot bread	
Smoked salmon, pickled beetroot and rocket salad	£6.95
served with brown Tudor knot bread	
Chicken and bacon club sandwich	£6.50
with crisp lettuce sundried tomato and mayonnaise made with Tudor knot bread	
Hot Brie, bacon and red onion chutney sandwich	£5.50
with bloomer bread	
An open Tudor Knot	£5.50
with mixed bean pate, roasted red pepper and aubergine topped with salad leaf	
Home cooked gammon	£5.95
with whole grain mustard mayonnaise and salad leaves served in a Tudor knot	
Wensleydale, apple and cranberry with salad leaf	£5.50
served in a Tudor knot	
Ploughman's Knot Platter	£7.95
Warwickshire truckle, slice of pork pie, pickled onion, apple chutney, boiled egg, tomato and salad leaf served with a large Tudor knot	

## See our Shakespeare and Tudor inspired specials board

### High Tea Selection Available all day

Tray bakes, scones and cakes	from £1.95
English Cream Tea	£4.95
One fruit scone, clotted cream, jam and a pot of English tea for one	
English Afternoon Tea	£10.50
A range of freshly made sandwiches, fruit scone, clotted cream, jam, a slice of cake and a pot of English tea for one	

### Sparkling Afternoon Tea

For a special occasion or just a treat for four people.	£45.95
A range of freshly made sandwiches, fruit scone, clotted cream, jam, a slice of cake, a pot of English tea for four and bottle of sparkling wine.	

### Children's Options

See special boards for smaller portion sizes and don't forget our Children's lunch boxes.

*For allergen and ingredients advice please ask a member of the catering team before ordering.*