



## INTRODUCTION

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Being a lifelong “steamie” and collector of vintage vehicles, whilst on a business trip to India Michael was inspired by a Colonial Cream Tea served in a vintage train station.

Having already created the Bannold display gardens to showcase the stone and aggregate why not build a railway station?!?! He was offered the York stone platform from Oakham station and the journey began.

The vintage carriages were lovingly restored to a first class comfortable surrounding for you to visit and enjoy our seasonal menus.

Our menus continue in our attention to detail using locally sourced produce and Bannold grown fresh fruit and vegetables. Not forgetting our free range corn fed Bannold hens eggs. Also to minimise all our food miles these Carriages stay at Bannold!!

## OUR SUPPLIERS

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Dear Guests,  
These are the carefully picked local suppliers we use to create this menu:

Black Notley (Essex) Beef – M Searle of Sawston  
Diaper Chicken – Stowmarket, Suffolk  
Bannold Eggs – Free range corn fed chickens  
South American Coffee Beans – Sidewalk Coffee Company



## CARRIAGES CREAM TEA

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A large freshly baked scone served with Cornish clotted cream or butter and homemade jam or lemon curd

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Accompanied with a choice of single estate loose leaf teas or single origin coffees. Please ask your server.

*Flora tea and hot chocolate not included in price.*

GF choices available

— o —

£7.50 per head

## CARRIAGES AFTERNOON TEA

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A selection of gourmet sandwiches.

Please ask your server for today's choices.

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A large freshly baked scone served with Cornish clotted cream or butter and homemade jam or lemon curd

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A selection of petit fours made with our own free range eggs

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Accompanied by a choice of single estate loose leaf teas or single origin coffees. Please ask your server.

*Flora tea and hot chocolate not included in price.*

GF choices available



Menu subject to change on the day



— o —

£21.50 per head

Add a perfectly chilled glass of champagne

£31.50 per head





## SINGLE ESTATE TEAS & SINGLE ORIGIN COFFEE



Full English Tea £1.70/£3.00



Decaf Full English £1.70/£3.00



The Earl £1.70/£3.00



Green Tea £ 1.70/£3.00



Pure Peppermint £ 1.70/£3.00



Flora Speciality Tea Flower\* £4.95



Espresso £1.50



Double espresso £1.90



Macchiato £1.70



Americano £2.50



Café Latte £2.50



Cappuccino £2.50



Mocha £2.80



Hot Chocolate\* £2.95



## WHITE WINES

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Bella Modella Pinot Grigio – Italy  
Delicate, dry and pretty. Easy to drink. £15.50

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Signal Post Chardonnay – Australia  
Fruity, fresh and dry with a hint of melon and red apple in the flavour  
£14.50

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Taringi Sauvignon Blanc – New Zealand  
Classic grassy and peachy Sauvignon flavours. Wonderful aperitif.  
£16.50

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Sancerre, Raimbault – France  
Light, fresh and dry Sauvignon from the other side of the river Loire  
opposite Pouilly. Good dry aperitif. £36.50

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Bourgogne Chard, Cote Chalonnaise – France  
Very well balanced and delicious white Burgundy with fruity, but dry  
mouth filling flavours. Perfect with fish and shell fish dishes £29.00

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Pouilly-Fumé, Morlat – France  
Restrained, elegant and dry Sauvignon from the Loire region of France.  
Try with chicken dishes. £36.50

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Riesling Reserve 2016 Cave de Hunawehr – France  
Not too dry. What everybody should be drinking, but often isn't.  
Aromatic with lemons and lime flavours. Lovely citrus-style acidity.  
Remarkably good with anything pork based. £29.00

## ROSE WINES

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Bella Modella Rose  
Light and delicate. Perfect refreshment on a warm summer's day. Not  
too dry. £16.00



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## RED WINES

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### Los Espinos Merlot

Fabulous all-rounder for red wine fans. Deep colour, red fruit aromas, nicely balanced palate and finish. Recommended with lamb dishes.

£15.50

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### Malbec Equino

Classic Malbec with ripe fruit and dry, dusty tannins make this perfect for meaty dishes especially steak. £18.00

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### Growers Gate Shiraz

Dry. Rounded, smooth and spicy. £18.50

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### Chianti, Barone Ricasoli

Not too dark, but with a wonderful perfume of violets leading to a ripe, dry cherry-flavoured fruitiness. Any tomato based dish or sauce works well. £29.00

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### Rioja Crianza, Lopez de Haro

Classic stuff. Smooth and ripe with lots of plummy/oaky flavours. Good with lamb or even dishes with a touch of spice. £21.00

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Tierra Del Rey – Cabernet Sauvignon £16.00

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### Bourgogne Rouge Cote Chalonnaise

A good vintage for red Burgundy. Paler coloured delicately scented red for beef stews or similar. Serve cool if you fancy red with fish. £29.00

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### Ch. Franc Baudron 2012 Montagne Saint Emilion

A beautiful wine with gorgeous velvety texture and great depth. £32.00


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## DESSERT WINES

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### Three Bridges Botrytis Semillon

This is a gorgeous dessert wine, from the Westend Estate in Australia's Riverina and has amazing citrus notes with honeyed length. £18





## FORTIFIED WINES

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Bristol Cream Pale Sherry  
The original cream sherry £5.50 (125ml)

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10 year Old Port

In days gone by people would drink this at any time of day as a pick me up or tonic. We recommend the same... £39.00

## CHAMPAGNE & SPARKLING

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Prosecco mini 20 cl – Italy  
Perfect refreshment when you're on the move. Light, zesty and sparkling. Not sweet yet not too dry. Single serve! £7.50

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Prosecco Pure – Italy  
A stylish way to share a moment or two... actually very good with cream teas, but fine on its own with something salty. £18.00

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Chilford Hall Sparkling wine 2013 – United Kingdom – Cambridgeshire  
Dry. Bang up to date, bright, traditionally produced wine. The wine is clean, fresh and floral with subtle hints of apple and lime. £33.00

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Laurent Perrier Brut nv – France  
Pale, delicate and dry. Very consistently good Champagne. £39.00

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Veuve Clicquot – France  
Instantly recognisable with it's famous orange label and delivers every time. £48.00

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Joseph Perrier Cuvee Josephine – France  
Not made every year and then only with the best grapes of the vintage. Very fine indeed. Worth spoiling yourself for. £99.00



## BOTTLED DRINKS

Peroni 5.1%	£4.00
Becks Blue 0.05%	£3.60
Box Steam Brewery Derail Ale 5.2%	£4.00

Woodforde's Ale 3.8%	£4.00
London Pride Ale 4.7%	£4.00
Timothy Taylors Landlord 4.3%	£4.00
Aspalls Cider's 5.5%	£4.80
Harry Brompton's Iced Tea 4.0%	£4.80

## APERITIFS

Harvey's Bristol Cream	£3.50
Tio Pepe	£3.50
Taylors Port	£3.55
Pimms	£3.65
Campari	£3.50
Noilly Prat (50ml)	£3.80
Martini Bianco	£3.50
Martini Rosso	£3.50

## SOFT DRINKS

Aqua Panna Still	£1.85
Aqua Panna Sparkling	£1.85
Juices	£1.75
Fentamens Lemonades	£1.75
J2o – Various Flavours	£2.65
Fever Tree Range	£1.95
Coca Cola Range 330ml	£2.00
Fentimans Range	£1.50

## VODKA

Russian Standard	£3.20
Absolute	£3.50
Stolichnaya Elite	£4.50

## WHISKY & BOURBON

Jack Daniels	£3.40
Haig Club Clubman	£4.25
Glenfiddich 12yr	£4.50
Glenmorangie	£4.20
Jameson's	£3.50

## GIN

Bombay Sapphire	£3.50
Hendricks	£3.60
Pinkster	£3.75
Agnes Arber	£3.50
Edinburgh Rhubarb	£3.75
Monkey 47	£4.50

## RUM & LIQUEUR

Bacardi	£3.50
Havana Club 7	£4.00
Malibu	£3.50
Sambuca	£3.25
Baileys (50ml)	£4.00
Cointreau	£3.50
Tia Maria	£3.50
Drambuie	£3.50
Amaretto	£3.40
Thunder Toffee Vodka	£3.40