

# THE PLANTATION ROOM CAFÉ

AT VENTNOR BOTANIC GARDEN

## Autumn Menu

### Farmyard Quiche

Goats cheese, mushroom, ham and caramelised onion quiche, served with garlic sautéed greens

£9.95

### Thai Chickpea Curry

VEGAN

A warming, spicy curry balanced with a sweet and nutty peshwari naan

£10.25

### Chilli Crab Cakes

A kick of chilli and crab, rested on a bed of homemade salsa

£9.25

### Creamy White Wine Mushrooms

A rich sauce of wine and garlic, served on a fresh toasted foccacia wedge

£10.95

### Brie Stuffed Meatballs

Brie encased in a beef meatball, lathered in a pomodoro sauce, served on a fresh toasted foccacia wedge

£11.25

### Lentil, Sage & Onion Sausage Roll

Perfectly seasoned with garden sage and baked with courgette, carrots and lentils, wrapped in shortcrust pastry

£8.95

Make sure to ask  
for our daily specials & soups

For advice on allergens in our food & drink,  
please ask a member of staff for help

VEGAN - Vegan

✓ - Vegetarian



Available to take home!  
Visit the [edulis@home](mailto:edulis@home) display

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## Autumn Menu

### Barra Galega Baguettes

Served with root vegetable crisps and fresh salad

### Chicken, Brie, Quince and Cranberry

Roast chicken and melted brie with homemade quince and cranberry sauce

£11.95

### Beef and Wasabi Mayo

Slow cooked beef smothered in an oriental horseradish mayonnaise

£11.25

### Pork & Curried Apple

Pork loin with chunky curry spiced apple

£10.95

### Cheddar & Onion Marmalade ✓

Homemade Onion Marmalade aside mature cheddar

£9.95

### Kids Half-Baguette ✓

Cheese with Cucumber, Tomato or VBG Onion Marmalade

£6.95

## Sides & Nibbles

### Smoked Nuts

A smokey selection of cashews, peanuts and more

£3.95

### Lentil Dahl

Creamy green Lentils combined in an Indian classic dish

£4.95

### Focaccia Tower

A stack of herby focaccia fingers with an olive oil and balsmic dip

£3.25

### Garlic Sautéed Greens

Mixed leaf and brassica sautéed off with chopped garlic

£3.95





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*From the Barista*

Americano	£2.95
Cappuccino	£3.25
Latte	£3.25
Mocha	£3.45
Flat White	£3.25
Double Espresso	£2.55
Macchiato	£2.75
Babyccino	£0.95
Extra Shot	£0.95

Hot Chocolate	£3.25
Deluxe Hot Chocolate	£3.85

Dairy Free Milk	50p
Oat or Soya	

Syrup Shot	50p
Vanilla, Caramel or Hazelnut	

Tea	£2.65
Earl Grey Tea	£2.75
Peppermint Tea	£2.75
Green Tea	£2.75

**Loose Leaf**                      **£2.95**

Herbal, fruity and some classical flavours too, selected by us from Shibui, these teas will enhance your garden cuisine experience and lift your day.

Tropical Green	Blueberry Rooibos
English Breakfast	Peppermint
Berry Hibiscus	Rooibos Organic
Jasmine Organic	Turmeric & Cocoa
Masala Chai	Chamomile & Citrus
Happy Valley Darjeerling	

Decaffeinated available





**THE PLANTATION ROOM CAFÉ**  
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*From the Chiller*

**Eucalyptus, Cucumber & Mint**



*Refresher*



Our own branded sparkling drink made from fresh-pressed cucumber juice, infused with garden mint leaves and of course, our very own eucalyptus leaves picked on the premises at Ventnor Botanic Garden.

**SOLD OUT**

£2.45 each

£20 for 12

Take a box of 12 cans home with you for your fridge - enjoy the taste of VBG everyday!

**Eucalyptus Cordial**

Original or Honey  
with Sparkling Water

£2.75

**Folkington's Juices**

Cloudy Apple, Cranberry, Orange,  
Berries, Elderflower or Pineapple

£2.75

**Fentimans**

Cherry Cola  
Dandelion & Burdock  
Elderflower  
Ginger Beer  
Victorian Lemonade

£2.95

**Juice Carton**

Apple or Orange

£1.25

**Cans**

Coke or San Pellegrino

£1.95

**Water**

Still or Sparkling

£1.75





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## Organic Wine List

### White

- ① **Cattarato** £18.95  
Da Vero Biologico, Italy (TG1, Vegan, 12%)  
Bright, fresh and appealing aromas of citrus fruits  
£6.75 (250ml)  
£5.25 (175ml)  
£3.85 (125ml)
- ② **Adobe Sauvignon Blanc Reserva** £19.25  
Emiliana Vineyards, Chile (TG1, Vegan, 12%)  
Alive with crunchy fruit, fresh lime zest and a long zippy finish  
£6.95 (250ml)  
£5.45 (175ml)  
£3.95 (125ml)
- ③ **Adobe Chardonnay Reserva Casablanca** £19.45  
Emiliana Vineyards, Chile (TG1, Vegan 12%)  
A mix of citrus fruit and tropical fruit notes with soft touches of pineapple and herbs
- ④ **Adobe Gewurztrammer Reserva** £19.45  
Emiliana Vineyards, Chile (TG3, Vegan, 14%)  
With a touch of lychee with a lingeringly spicy and exotic finish. Stunning wine
- ⑤ **Gran Cerdo Blanco** £21.95  
Gonzalo - Rioja, Spain (TG1, Vegan, 11.5%)  
Unique wine made from the viura grape and 10 other varieties. Goes well with pasta and rice based recipes

### Rosé

- ⑥ **Pasquiers - Grenache Gris** £18.95  
Cinsault Rosé Vin de Pays d' Oc, France (TG1, 12%)  
Rich berry flavours of Grenache and tangy Cinsault, dry but with an appealing roundness and fresh finish  
£6.75 (250ml)  
£5.25 (175ml)  
£3.85 (125ml)
- ⑦ **Adobe Rosé Reserva** £20.45  
Emiliana Vineyards, Chile (TG1, Vegan, 12%)  
Refreshing, silky and delicate with fresh summer fruits and red cherry aromas
- ⑧ **Cotes de Provence Rosé Organic** £26.95  
Chateau Gairoid Provence, France (TG1, Vegan, 14%)  
This beautiful organic rosé is gastronomic and elegant with sweet fruit aromas and flavours of ripe peaches on the palate

### Red

- ⑨ **Nero d'Avola** £18.95  
Da Vero Biologico, Italy (TGB, Vegan, 12%)  
Ripe aromas of black fruit and a hint of spice  
£6.75 (250ml)  
£5.25 (175ml)  
£3.85 (125ml)
- ⑩ **Merlot Adobe Reserva** £19.25  
Emiliana Vineyards, Chile (TGC, Vegan, 13.5%)  
Bright, deep ruby colour, exploiting red-fruit and plum aromas with touches of toast  
£6.95 (250ml)  
£5.45 (175ml)  
£3.95 (125ml)
- ⑪ **Malbec Adobe Reserva** £20.45  
Emiliana Vineyards, Chile (TGB, Vegan, 13.5%)  
Vibrant aromas of redcurrant and blackberries with silky ripe tannins and a long, broad finish
- ⑫ **Rioja Gran Cerdo Organic Tempranillo** £21.95  
Gonzalo Gonzalo  
Rioja, Spain (TGB, Vegan, 13.5%)  
Primary notes of fresh fruit, strawberries, raspberries, cherries and violets with clean mineral tones
- ⑬ **Rosso Piceno Bacchus Cui Cui** £24.95  
Marches, Italy (TGC, Vegan, 13.5%)  
Juicy wine, bursting with flavours of raspberries, liquorice root, strawberry and morello cherry.

### Sparkling Wine + Champagne

- ⑭ **Prosecco Vino Frizzante Cantina Bernardi Veneto** £26.95  
Veneto, Italy (TG2, Vegab, 11%)  
Lightly sparkling and ever so slightly off-dry, with zesty sherbet and fruit flavours
- ⑮ **Prosecco Spumante Vispo Allegro** £6.95 (200ml)  
Veneto, Italy (TG", Vegetarian, 11%)  
Delicately fruity, slightly aromatic bouquet with hints of flowers, honey and wild apple scents
- ⑯ **Champagne Joseph Perrier Cuvee Royale Brut NV** £55.00  
Champagne, France (TG1, Vegan, 12%)  
Queen Victoria's favourite champagne is velvety smooth, with notes of peach, baked apples and brioche with a long and refreshing finish  
£30.00 (375ml)  
£95.00 (Magnum)

