



## **The Restaurant in the Glasshouse**

An all-new restaurant experience,  
perfect for sharing special moments  
with your closest friends and family.

You can enjoy the relaxed dining  
atmosphere that you know and love,  
in natural light.

*"I am proud to be Restaurant Manager  
here at Beckworth Emporium. My team  
and I are dedicated and passionate  
about creating a relaxed atmosphere  
and delivering exceptional service for  
you, our valued customers."*

**Virginia Cope**  
**Restaurant Manager**



# COOKED BREAKFAST

8:30am - 11:00am

## TRADITIONAL BREAKFAST

*A great way to start the day!*

### Emporium grill <sup>998KCAL</sup> £12.95

Two Hambleton Farm pork and black pepper sausages, two smoked bacon rashers, two hash browns, two fried local free-range eggs, grilled tomato, sautéed mushrooms, baked beans and two slices of mixed toast.

### Light breakfast <sup>565KCAL</sup> £10.95

Hambleton Farm pork and black pepper sausage, two smoked back bacon rashers, one hash brown, one fried local, free-range egg, grilled tomato, sautéed mushrooms, baked beans and a slice of brown toast.

### Vegetarian breakfast <sup>728KCAL</sup> £12.95

Vegan sausage, sautéed mushrooms, spinach and cherry tomatoes, served with local free range poached eggs, avocado, Persian-infused goat's cheese, lemon wedge and sourdough toast.

### Scrambled eggs <sup>502KCAL</sup> £7.25

Lightly scrambled local free-range eggs served on two slices of buttered Hambleton Bakery toast.

### Poached eggs <sup>538KCAL</sup> £7.25

Two poached local free-range eggs served on toasted buttered Hambleton Bakery muffin.

### Bacon white roll / sandwich <sup>405KCAL</sup> £5.95

### Sausage white roll / sandwich <sup>498KCAL</sup> £5.95

## SPECIALITY BREAKFAST

*Treat yourself to something special.*

### Truffle eggs <sup>729KCAL</sup> £11.95

Scrambled eggs with truffle and feta, served with prosciutto, avocado and sourdough.

### Eggs avocado <sup>632KCAL</sup> £9.95

Smashed avocado on Hambleton Bakery toasted muffin topped with two poached local free-range eggs and garnished with roasted cherry tomatoes.

### Eggs Benedict <sup>610KCAL</sup> £10.95

Hambleton Bakery toasted buttered muffin topped with two poached local free-range eggs, sliced ham and hollandaise sauce.

### Eggs Royale <sup>608KCAL</sup> £11.95

Hambleton Bakery toasted buttered muffin topped with two poached local free-range eggs, smoked salmon, hollandaise sauce and lemon.

## SIDES

*Additional sides to add to your breakfasts.*

### Hash browns, toast and butter, <sup>£2.25</sup>

toasted muffin and butter, smoked salmon, black pudding, avocado, vegetarian sausage.

### Fried egg, smoked bacon, <sup>£1.95</sup>

pork and black pepper sausage, baked beans, sautéed mushroom.

# CAKES & PÂTISSERIE

8:30am - 4:30pm

All our Pâtisseries are made in-house by our highly skilled and passionate patisserie chefs.

## TRAYBAKES

### Triple choc brownie <sup>703KCAL</sup> £4.45

### Millionaire shortbread <sup>789KCAL</sup> £4.45

### Bakewell tart <sup>609KCAL</sup> £4.45

### Italian chocolate cake <sup>664KCAL</sup> £4.45

## GLUTEN-FREE & VEGAN

### Orange and polenta <sup>465KCAL</sup> £4.45

### Fruit and nut flapjack <sup>739KCAL</sup> £4.45

### Hazelnut brownie <sup>536KCAL</sup> £4.45

### Sultana scone <sup>547KCAL</sup> £4.45

### Ruby chocolate delicie <sup>466KCAL</sup> £5.25

Ruby chocolate genoise sponge topped with a raspberry curd mousse.

## SPONGES

### Coffee walnut <sup>740KCAL</sup> £4.45

### Lemon drizzle loaf <sup>482KCAL</sup> £4.45

### Carrot and toasted <sup>£4.45</sup>

walnut <sup>780KCAL</sup>

## HOT DESSERTS

### Chocolate pastry twist <sup>£7.35</sup>

pudding <sup>740KCAL</sup>

### Sticky toffee pudding <sup>582KCAL</sup> £7.35

Served with either custard or vanilla bean ice cream.

## CHILLED DESSERTS

### Banana caramel bar <sup>464KCAL</sup> £5.25

Caramelised banana mousse set on a crumble biscuit base served topped with a Chantilly vanilla bean cream.

### Fruit meringue nest <sup>452KCAL</sup> £5.25

Seasonal fresh fruit, vanilla Chantilly cream, finished with a sweetened clear gel.

### Baked vanilla cheesecake <sup>520KCAL</sup> £5.25

Madagasgan vanilla bean cheesecake topped with seasonal fruit.

### Carrot cake Mascarpone <sup>555KCAL</sup> £5.25

slice

Heritage carrot cake topped with mascarpone and roasted walnuts.

### Hazelnut meringue <sup>812KCAL</sup> £5.25

roulade <sup>812KCAL</sup>

Roasted hazelnuts praline truffle rolled in crunchy toasted meringue.

### Biscoff cheesecake éclair <sup>339KCAL</sup> £5.25

Filled with creamy Biscoff cheesecake and topped with Biscoff crumble and gold leaf.

### Seasonal fruit custard <sup>£5.25</sup>

tart <sup>484KCAL</sup>

Seasonal fruit layered on top of a sweet custard cream.

### Classic Tiramisu <sup>703KCAL</sup> £5.25

Espresso-soaked lady fingers sponge, mascarpone cream.

### Lemon meringue tart <sup>385KCAL</sup> £5.25

Zesty lemon tart topped with torched Italian meringue and freeze-dried raspberries.

### Raspberry ripple cheesecake <sup>589KCAL</sup> £5.25

Sweet biscuit base, cream cheese topped with raspberry curd.



## ALCOHOL

### BUBBLES

#### Champagne Laherte Frères Brut Tradition Nv, France **£44.95**

Brilliant bubbly from a small family producer with a big reputation – full of rich baked apple and brioche flavours.

#### Prosecco Cavit Nv, Italy

A deliciously light and fruity Prosecco.

**175ml glass £7.50**  
**750ml bottle £27.95**

### TIPPLES

#### Warners gin & tonic **£7.40**

Rhubarb, Joules Apple & Pear, Sloe, Strawberry & Rose, Raspberry, Dry, Elderflower, Lemon Balm or 0% Pink Berry. Served over ice and lemon with a choice of Fever Tree mixer.

#### Aperol spritz **£8.95**

A combination of Prosecco, Aperol and soda served over ice and a slice of orange.

#### Hugo cocktail **£7.95**

Prosecco poured over ice with a splash of elderflower cordial and finished with mint.

#### Buzzecco cocktail **£10.25**

Warner's Honeybee Gin, honey and Prosecco blended and topped with hibiscus petals.

## CAKES & PÂTISSERIE

8:30am - 4:30pm

All our Pâtisseries are made in-house by our highly skilled and passionate patisserie chefs.

### CREAM TEA

#### Cream tea **£6.95**

Scone of your choice Rodda's clotted cream jam portion and any regular hot drink.

### SAVOURY CREAM TEA

#### Savoury cream tea **£6.95**

Cheese scone, chilli jam and cream cheese, served with any regular hot drink.

### SCONES

Served with butter.

#### Classic plain scone **£3.25**

#### Sultana scone **£3.25**

#### Three cheese scone **£3.25**

#### Rodda's clotted cream **£1.45**

**234KCAL**

#### Jam portion **£0.95**

### CONTINENTAL

#### Breakfast **£11.95**

Hambleton bakery fruit loaf, bircher muesli, 'Yester' Greek yogurt, raspberries, strawberries, apple, honey and homemade raspberry curd.

### BREAKFAST OMELETTES

Luxurious filled French omelettes, made to order.

#### Salmon and cream cheese **£10.95**

Smoked salmon, avocado and a lemon and chive cream cheese.

#### Chorizo and goat's cheese **£10.95**

Smoked chorizo sausage, red onion, spinach and goat's cheese.

#### Cooked breakfast **£10.95**

Hambleton Farm sausage, smoked back bacon, mushroom and Cheddar cheese.

#### Vegetarian **£10.95**

Spinach, mushrooms, peppers and Cheddar cheese.

### OMELETTE FILLINGS

Additional fillings.

#### Cheddar cheese, goat's cheese, bacon, **£1.75**

tomato, cream cheese, spinach, mushrooms, peppers, ham, onions.

## LIGHT BREAKFAST

8:30am - 11:00am

### HEALTHY OPTIONS

Kick start your day with one of our fresh, healthy options.

#### Breakfast Sundae **£6.95**

Our homemade toasted granola, fruit compote, 'Yester' Greek yogurt, fresh berries and honey.

#### Superfood Muesli **£6.95**

Bircher muesli soaked with coconut milk, vegan Greek-style yogurt, maple syrup and pomegranate seeds.

### NAUGHTY BUT NICE

Tasty treats served all day.

#### Toasted fruit loaf **£4.45**

Two thick slices of lightly toasted decadent Hambleton Bakery fruit loaf served with butter - a real luxury!

#### French croissant **£3.95**

Baked fresh this morning, served warm with butter and strawberry jam.

#### Chocolate pastry twist **£3.25**

Baked fresh this morning, served on its own. Perfectly sweet.

## LIGHT LUNCH

11:30am - 4:30pm

### PANINI

Served with our famous Beckworth coleslaw, chunky chips and garnished with dressed baby leaves.

#### Bacon, brie and cranberry £12.95

917KCAL  
Smoked back bacon, melted brie and a lightly spiced cranberry sauce.

#### BBQ pulled pork 860KCAL £12.95

Slow-roasted pulled pork with BBQ sauce and melted smoked Cheddar.

#### Ham and pineapple 867KCAL £12.95

Sliced ham, pineapple and melted mozzarella.

#### Cheese and tomato V 665KCAL £12.95

Mature Cheddar cheese and fresh vine ripe tomatoes.

### SPECIALITY BREADS

Served with a colourful dressed fresh salad.

#### Cajun-spiced chicken £12.95

warmed flatbread GFO 773KCAL  
Cajun-spiced chicken breast, roast red peppers, red onion, Mexican spiced cheese and chilli aioli.

#### Middle-Eastern £12.95

Falafel flatbread V VGO 828KCAL  
Falafel with Middle-Eastern spiced humous, pickled cabbage, cucumber and tahini dressing.

#### Smoked salmon and crème £12.95

fraîche multi-seed bagel 726KCAL  
Smoked salmon, homemade dill, cream cheese, fresh cucumber and capers.

### SANDWICHES

Served on white, malted or gluten-free bread, with our famous Beckworth coleslaw, chunky chips and dressed baby leaves.

#### Beckworth club sandwich £12.95

GFO 939KCAL  
Roast chicken breast, streaky bacon, Emmental cheese, fresh tomato, avocado and mayonnaise.

#### Prawn, crayfish £12.95

and crème fraîche GFO 860KCAL  
Prawn and crayfish in a light homemade lemon and dill crème fraîche.

#### Egg and cress V GFO 977KCAL £11.95

Local free-range egg mayo and fresh cress.

#### Cheese and spring £10.95

onion V GFO 886KCAL  
Mature Cheddar cheese, red Leicester, spring onion and mayonnaise.

### QUICHES

An individual quiche served with herb roast potatoes and a dressed mixed salad.

#### Asparagus, Feta and £11.95

sundried tomato 1039KCAL  
Lemon and olive oil grilled asparagus, crumbled Feta and sundried tomatoes.

#### Ham and cheese 628KCAL £12.45

Slow-cooked ham, garlic confit shallots, red Leicester and chive quiche.

## ALCOHOL

### ALE, BEER & CIDER

Our ales, beers and ciders are available to purchase in our Food Hall.

### CARLSBERG DRAUGHT ALE

Unique Draughtmaster system draught beers from Carlsberg.

#### Carlsberg pilsner 1 PINT £5.75

New perfectly balanced Danish Pilsner has a smooth, hoppy, full body and a perfect balance of bitterness and sweetness. 3.8% abv

#### San Miguel 1 PINT £5.95

In 1890 a group of Spanish sailors established the first brewery in South East Asia in the St Miguel district of Manila. The first brew was created on St Michael's day, so, San Miguel was the most fitting name to bestow on the new beer. It's now a global classic. 5.0% abv

#### Somersby cider 1 PINT £5.50

A cold-filtered apple cider offering a bittersweet sensation and cleansing finish. Made in Herefordshire. 4.5% abv

#### Fullers London Pride £5.95

amber ale  
500ml, 4.7% abv  
Maltiness.Hoppy. Balanced.

#### Brewdog nanny state £4.95

330ml, 0.5% abv alcohol free.  
Hoppy. Bitter. Maltiness.

#### Rocquette cider £5.95

500ml, 6% abv  
Clear. Dry. Apple.

### WINE

Our wines are selected by Amps Wines of Oundle and are all available to purchase in our Food Hall.

Small glass 125ml £5.95

Large glass 250ml £8.25

Bottle 750ml £21.95

### RED

#### Merlot/Mourvedre Joyau, Pays D'oc, France

Intense, ripe summer berries, plums and damsons, with touches of herbs and spice. Smooth and satisfying.

#### Malbec Alberca, Argentina

A really pure expression of Malbec, deep red almost purple in colour and wonderfully aromatic with lifted violet, red currant and cassis notes.

### WHITE

#### False Bay Sauvignon Blanc, South Africa

Lively and zesty Sauvignon from cool, windswept, coastal vineyards, with citrus fruit and hints of apple.

#### Pinot Grigio, Tempo Passa, Italy

Crisp, dry and delicate, with lightly honeyed stone fruit balanced by a lemony freshness. Easy drinking.

### ROSÉ

#### Pierre Et Papa Rosé, France

A light, refreshing rosé bursting with red fruits with perfect balance and roundness, an easy drinking wine for all seasons.

#### Ancora Pinot Grigio Rosé, Italy

Wonderfully easy-drinking Pinot Grigio Rosé. A dry, fresh and fruity Rosé with delicate aromas of red berries.

## DRINKS

### HOT BEVERAGES

*Oat, soya, almond or coconut milk on request at no extra cost.*

**Americano** Reg **£3.50** Lrg **£3.95**  
Medium roasted with an intense flavour.

**Freshly brewed filter coffee** Reg **£3.40** Lrg **£3.75**  
Full bodied with a mellow flavour.

**Latte** Reg **£3.85** Lrg **£4.35**

**Cappuccino** Reg **£3.85** Lrg **£4.35**

**Flat white** **£3.55**

**Espresso or Macchiato** Sgls **£3.25**

**Spiced chai latte** Reg **£3.85** Lrg **£4.35**

**Mocha** Reg **£3.85** Lrg **£4.35**

**Hot chocolate** Reg **£3.85** Lrg **£4.35**

**Deluxe hot chocolate** Reg **£4.25** Lrg **£5.10**  
With whipped cream and marshmallows.

**Pot of tea for one** **£3.25**  
Our Beckworth blend is made from the finest Ceylon, Kenyan and Assam tea.

**Pot of Speciality loose leaf tea for one** **£3.25**  
Earl grey, Orange pekoe, Darjeeling, Raspberry and rosehip, Ginger and apple, Strawberry and kiwi, Pure peppermint, Japanese sencha green tea and Pure chamomile.

### COLD BEVERAGES

**Strathmore water** **£2.45**  
Still or Sparkling 330ml.

**San Pellegrino 750ml** **£4.25**  
Sharing bottle of famous sparkling water.

**Coca-Cola** **£3.25**  
Regular, Diet or Coke Zero 330ml.

**Luscombe Organic Drinks** **£4.15**  
Sicilian Lemonade, Raspberry Crush, Rhubarb Crush, Cool Ginger Beer 270ml.

**Frobishers 100% apple juice** **£3.75**  
Medium sweetness 250ml.

**Frobishers fusion** **£3.75**  
Apple & Raspberry, Orange & Passion fruit, Apple & Mango 275ml.

**Fentimans Drinks** **£3.75**  
Dandelion & Burdock, Lemon Shandy, Rose Lemonade, Mandarin Jigger 275ml.

**Belvoir sparkling pressé** **£3.75**  
Elderflower or Elderflower & Rose 250ml.

**'AJ' freshly juiced apple juice** **£4.95**  
Made to order – juiced crisp apples with a hint of lemon juice served over ice to create a fresh, sherbet style juice, lush!

**'OJ' freshly squeezed orange juice** **£4.95**  
Sweet and juicy oranges freshly squeezed daily.

**Lime and soda** **£3.25**

**Lemonade** **£3.25**

**Fever Tree mixers** **£2.45**  
Ginger Ale, Indian and Mediterranean tonic 200ml.

## LIGHT LUNCH

11:30am - 4:30pm

### SOUPS

*Prepared daily by our chefs, served with Hambleton Bakery bread and butter.*

**Roast butternut and red pepper** **£7.95**  
**V GFO** 409KCAL  
Roast butternut and red pepper soup, topped with a chive and lemon cream cheese.

**Carrot and coriander** **£7.95**  
**V** 655KCAL  
Vibrant blend of carrots and fresh coriander simmered in vegetable stock infused with lemon grass.

### OMELETTES

*Luxuriously filled omelettes, served with a mixed side salad.*

**Emporium omelette** **£11.95**  
**GF** 550KCAL  
Ham, tomato, red onion, red pepper and cheddar cheese.

**Salmon and cream cheese** **£11.95**  
**GF** 639KCAL  
Smoked salmon, avocado and a lemon and chive cream cheese.

**Mushroom** **£11.95**  
**V GF** 626KCAL  
Wild mushrooms, Cheddar cheese, spinach and thyme.

### BAKED POTATOES

*All our baked potatoes are served with our famous Beckworth coleslaw and mixed leaves.*

**Bacon, mushroom and cheddar** **£11.95**  
**GF** 854KCAL  
Smoked bacon, sauteed mushrooms and mature Cheddar cheese.

**Beef chilli** **£11.95**  
**GF** 764KCAL  
Slow-cooked, lightly spiced, diced beef chilli, topped with guacamole and sour cream.

**Tuna mayonnaise** **£11.95**  
**GF** 758KCAL  
Tuna mayonnaise and spring onion.

**Homemade baked beans and Cheddar** **£11.95**  
**V GF VGO** 758KCAL  
Homemade smoked baked beans and mature Cheddar cheese.

**Add Cheddar cheese** 207KCAL **£1.95**

### LUNCH SIDES

*Add any lunch side to any dish you desire.*

**Gourmet chips** **£3.75**  
**GF** 202KCAL

**Cheesy gourmet chips** **£4.45**  
**GF** 409KCAL

**Dressed side salad** **£4.25**  
**GF** 49KCAL

**Beckworth coleslaw** **£2.95**  
**GF** 129KCAL

**Vegan coleslaw** **£2.95**  
**VG** 190KCAL

### EXTRAS

**Extra shot of coffee £0.60, whipped cream £0.50, pouring cream £0.50, syrup shot** Caramel, Hazelnut or Vanilla. **£0.50, marshmallows £0.50**



## HOT MAINS

11:30am - 4:30pm


### BURGERS

Served with our famous Beckworth coleslaw, chunky chips and garnished with dressed baby leaves.

#### Beckworth burger 1546KCAL £15.95

Hambleton Farm beef patty, topped with smoked back bacon and mature Cheddar cheese, served in a delicious soft brioche roll with tomato, dressed leaves and homemade sundried tomato ketchup.

#### Cajun chicken burger £15.95

 974KCAL  
Hambleton Farm chicken breast, marinated in Cajun seasoning, served in a warm buttermilk roll, topped with tomato, red onion, baby gem lettuce, Mozzarella and roast garlic aioli.

#### Vegan burger 975KCAL £15.95

Plant based burger patty, topped with vegan style Cheddar, served in a delicious, glazed roll with fresh tomato, avocado, rocket and homemade vegan chilli aioli.

### SEASONAL SPECIALS

12pm - 3pm

Seasonal specials, created by our exceptional chefs.

#### Pan-fried sea bass 737KCAL £16.95

Served with a buttered garlic fondant potato, blanched green beans and shallots, roasted cherry tomatoes finished with a café de Paris butter and sweet red wine reduction.

#### Steak and ale pie £16.95

1007KCAL  
Hambleton Farm diced beef, slow cooked in rich ale gravy, encased in short crust pastry, served with creamy mashed potato, mustard infused cauliflower cheese, seasonal greens and a rich red wine and thyme jus.

### FISH FRIDAY

Keep traditions alive with our fish Friday special.  
Served until 3pm

#### Fish and chips 1158KCAL £16.95

Our famous traditional fish and chips.  
Fresh haddock, in our crisp beer batter, served with chips, mushy peas, homemade tartare sauce, pickled onion, lemon wedge and bread and butter.

### LUNCH SIDES

Add any lunch side to any dish you desire.

#### Gourmet chips 202KCAL £3.75


#### Cheesy gourmet chips 409KCAL £4.45

#### Dressed side salad 49KCAL £4.25

#### Beckworth coleslaw 129KCAL £2.95

#### Vegan coleslaw 190KCAL £2.95

#### Mixed bean quesadilla £16.95

 618KCAL  
Chipotle smoked blend of crushed beans, sweetcorn, onions and cheese served with Cajun and garlic roasted sweet potato wedges and an avocado and lime crush.

## DELI COUNTER

11:30am - 4:30pm

### PLATTERS

Accompanied with date and walnut, seven cereal and sourdough bread

#### Beckworth grazing platter

For one 1024KCAL £13.95

For two 2048KCAL £26.95

Brie cheese, Persian goat's cheese, Brixworth pâté, sliced ham, marinated olives, roast Mediterranean vegetables, homemade chilli aioli, fresh seasonal salad, dressed with olive oil and balsamic reduction, served with potting shed pickle.

#### Brixworth pâté platter £13.95

For one  844KCAL

Brixworth pâté, served with potting shed pickle, marinated olives and seasonal salad, dressed with olive oil and balsamic.

### SALAD

#### Beckworth salad £13.95

Four daily speciality salads, created by our exceptional chefs. Each dressed accordingly and topped with seasonal dressed salad.

#### Add a little extra...

Prawn, crayfish and homemade dill crème fraîche. 343KCAL £3.95

Cajun chicken and roast garlic aioli. 325KCAL £3.95

Persian infused goat's cheese. 327KCAL £3.95

Middle-Eastern falafel and houmous. 303KCAL £3.95

## SUNDAY

12:00pm - 3pm

### SUNDAY ROAST

All served with our famous Yorkshire pudding, roast potatoes, seasonal vegetables and jus.

#### Roast beef 1016KCAL £19.95

Local beef sirloin, cooked to 60°C to ensure the perfect medium roast, blushing pink. Served with a beef and red wine jus.

#### Boned and rolled lamb leg £18.95

1178KCAL  
Roasted with garlic and rosemary, redcurrant jelly jus.

#### Glazed gammon 1002KCAL £18.95

Maple and mustard seed glazed gammon, served with a rich red wine jus.

#### Three meat roast 1173KCAL £25.95

Selection of all the meats.

#### Wild mushroom, roast £17.95

**butternut and sage Pithivier**  1023KCAL  
Wild mushroom, roast butternut and sage, incased in golden puff pastry and topped with a toasted seed medley and served with a red wine jus.

### ROAST SIDES

Add any side to your roast dinner.

#### Roast potatoes 176KCAL £3.45

Thyme infused, buttered golden roast potatoes.

#### Cauliflower cheese 165KCAL £3.45

Traditional roast cauliflower cheese.

#### Mixed vegetables 130KCAL £2.95

Seasonal mixed vegetables brushed with butter.

#### Yorkshire pudding 342KCAL £2.95

Our famous Yorkshire pudding served with your choice of jus.

