

BREAKFAST

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Served until 11:30am

Full English breakfast 1467KCAL £11.95

Two eggs of your choice, two rashers of bacon, two breakfast sausages, two hash browns, black pudding, roasted tomatoes, flat mushroom, baked beans and toast.

Light breakfast 831KCAL £8.95

One egg of your choice, one rasher of bacon, breakfast sausage, hash brown, roasted tomato, flat mushroom, baked beans and toast.

Vegetarian breakfast (V) 723KCAL £8.95

One egg of your choice, grilled halloumi, crushed avocado, hash brown, roasted tomato, flat mushroom, baked beans and toast.

Child's breakfast 583KCAL £6.95

Fried egg, breakfast sausage, baked beans, hash brown and toast.

Breakfast bruschetta (VG) 596KCAL £8.45

Grilled sourdough toast, fresh spinach, roasted tomatoes, avocado, toasted mixed seeds, basil oil and micro basil.

Eggs on toast £6.45

Two eggs of your choice served on white, brown or sourdough toast.

Breakfast cob £6.45

Served on a buttered cob with your choice of sausage, bacon, fried egg or grilled halloumi.

Bacon cob 364KCAL £6.45

Toast and preserve 462KCAL £3.45

White or brown toast with your choice of preserve (gluten-free bread available).

Toasted teacake 276KCAL £2.95

Sides £1.95

Avocado 168KCAL

Mushrooms 63KCAL

Bacon 167KCAL

Poached eggs 131KCAL

Baked beans 137KCAL

Sausage 221KCAL

Black pudding 252KCAL

Scrambled eggs 384KCAL

Fried eggs 311KCAL

Sliced ham 114KCAL

Halloumi 257KCAL

Spinach 129KCAL

Hash brown 320KCAL

Tomato 114KCAL

Hollandaise 224KCAL

Smoked salmon 94KCAL £2.95

BREAKFAST SPECIALS

Served until 11:30am

Eggs Royale 682KCAL £9.95

Smoked salmon, toasted English muffin, poached eggs and hollandaise.

Speciality truffle eggs 619KCAL £9.45

Scrambled eggs with truffle oil and Feta, served with avocado on sourdough toast.

Eggs Florentine (V) 637KCAL £8.45

Spinach, toasted English muffin, poached eggs and hollandaise.

Eggs Benedict 641KCAL £8.95

Roast Wiltshire ham, toasted English muffin, poached eggs and hollandaise.

Breakfast sundae (N) 523KCAL £7.95

Homemade granola, seasonal berry compote, honey and fresh berries.

Eggs Cypriot 1042KCAL £8.95

Grilled halloumi, smashed avocado, toasted English muffin, poached eggs and hollandaise.

Blue Diamond special shakshuka 456KCAL £8.95

Sautéed onions, peppers, plum tomatoes, baked poached egg and sourdough toast.

FOOD ALLERGIES AND INTOLERANCES

Please ask our helpful staff if you or a member of your party has a food allergy or a special dietary requirement. It is important that you inform a member of our team prior to placing your order. Whilst we have taken every care to ensure that allergens do not cross-contaminate, the food prepared here may have come into contact with one of the 14 allergens.

(V) Vegetarian • (VG) Vegan • (GF) Gluten free • (DF) Dairy free • (N) Contains nuts

Adults need around 2000kcal a day as a requirement.

EAT RIGHT DELI

CHOOSE YOUR SALAD

Served 11am - 4pm

Did you know that all of our Deli counters are nutrient-rich and include ingredients you must have in your daily diet?

One salad: £3.45 Two salads: £5.95 Three salads: £7.95

Turmeric infused bulgur wheat, parsley, dill, mint, tomatoes, diced cucumber and goji berry (V/VG) 178KCAL

Goji Tabouleh (V/VG) 178KCAL

Turmeric-infused Bulgur wheat, parsley, dill, mint, tomatoes, diced cucumber and goji berries.

PAIRS WELL WITH CHICKEN OR FISH

Garden leaf salad (V/VG) 44KCAL

Tomato, cucumber and spring onion.

Greek potato salad with capers (V) 186KCAL

Dill, pickled shallots and Feta cheese.

Barbecue crunchy slaw (V) 72KCAL

Red and white cabbage, carrots, onions, parsley and barbecue-flavoured yoghurt dressing.

HOMEMADE DELI OPTION

Why not add any of the above salads to accompany your dish?

Greek-style stuffed aubergine (V) 244KCAL £6.45

Red onion, peppers, courgettes, black olives, fresh parsley, oregano and Feta cheese.
(Vegan cheese available)

Parmesan and herb crusted chicken breast 442KCAL £7.45

Teriyaki-glazed salmon with caramelised lime 339KCAL £8.95

Glazed ham 287KCAL £6.95

Homemade sausage roll of the day £6.95

Please ask a member of the team for today's choice.

Homemade quiche of the day £7.95

Please ask a member of the team for today's choice.

Courgette, carrot, spinach and quinoa frittata (V) 343KCAL £6.45

Homemade beef keema samosa 465KCAL £6.45

Rustic beef samosa served with mango chutney.

BAKED POTATOES

Served 11am - 4pm

Served with salad garnish

Tuna and lemon crème fraîche 796KCAL £8.95

Baked beans and mature Cheddar cheese (V) 998KCAL £7.95
(Vegan cheese available)

Classic Coronation chicken 1015KCAL £8.95

Melted brie and crispy bacon 1176KCAL £8.95

Beef chilli con carne 1308KCAL £9.95

Crushed avocado and sour cream.

Prawn Marie Rose 740KCAL £9.95

Add cheese (GF) 248KCAL £1.95

BETWEEN THE BREADS

Served 11am - 4pm

Choice of baguette, multi-seed roll or bloomer bread.
Served with salad garnish and crisps (GF bread available)
Swap your salad and crisps for chips: £2.50

Classic Coronation chicken 1071KCAL £9.45

Gourmet leaves.

Egg mayonnaise and chive (V) 923KCAL £8.45

Tuna crème fraîche and cucumber 905KCAL £9.45

Prawn Marie Rose 894KCAL £9.95

Roasted Mediterranean vegetable and red pepper hummus (V/VG) 1006KCAL £9.45

Fresh arugula.

Ploughman's cheese sandwich 1098KCAL £8.95

Branston pickle and tomato.

FRESHLY MADE TOASTED CIABATTAS

Served 11am - 4pm

Served with salad garnish and crisps.
Swap your salad and crisps for chips: £2.50

Grilled back bacon, brie and cranberry sauce 829KCAL £8.95

Tuna, black pepper mayonnaise and Cheddar melt 823KCAL £8.95

Glazed ham, mature Cheddar and tomato 805KCAL £8.95

Smoked applewood, tomato and basil (V/VG) 719KCAL £8.95

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LUNCH

HOMEMADE MAINS

Served 12pm - 3pm

Classic fish and chips (GF) 1356KCAL £15.95

Sustainably-sourced fresh hand-battered fish served with gourmet chips, peas of your choice, tartare sauce, and a lemon wedge.

Signature burger 1757KCAL £14.95

Homemade 8oz beef burger, maple-glazed bacon, mature cheddar, gourmet chips, homemade onion rings and burger relish, served in a toasted brioche bun with gherkins, beef tomato, red onions and gem lettuce.

Maple-glazed ham (GF) 789KCAL £12.95

Two free-ranged fried eggs, gourmet chips, piccalilli and homemade pickled cabbage.

Triple egg omelette with three fillings (GF) 868KCAL £12.95

Choose from: ham, bacon, goats' cheese, mature cheddar, sun-dried tomato, mushroom, spinach, spring onions, served with gourmet chips and dressed watercress.

Mackerel with rhubarb chutney 766CAL £13.95

Fresh mackerel fillet skewers served with a rhubarb chutney, baby potatoes and spring greens.

CHEF'S RECOMMENDATIONS

Served 11am - 4pm

Blue Diamond club sandwich 1062KCAL £12.95

Roast chicken, grilled back bacon, baby gem, tomato, fried egg and lemon and tarragon mayonnaise served with gourmet chips and choice of deli salad.

Chicken Caesar salad 776KCAL £12.45

Roast chicken breast, crispy bacon, cos lettuce, anchovies, sourdough croutons, Parmesan and Caesar dressing.

Glazed goat's cheese and roasted beetroot salad (V/GF) 958KCAL £12.45

Caramelised walnuts, baby gem, rhubarb chutney and fig coulis.

Blue Diamond fish butty 906KCAL £12.95

Served with homemade tartare sauce, baby gem, gherkins and gourmet chips.

SIDES

Served 11am - 4pm

Gourmet chips (V/VG/GF) 385KCAL £3.75

Cheesy gourmet chips (V/GF) 631KCAL £4.25

Garlic ciabatta with dressed watercress (V) 354KCAL £3.95

Seasonal salad (V/VG) 250KCAL £3.25

Chilli infused chips (V) 605KCAL £4.75

Sriracha mayonnaise.

Sweet potato fries (V/VG) 529KCAL £4.45

CHILDREN'S LUNCH

Served 11am - 4pm

Fish and chips 803KCAL £7.95

Hand battered fish with chips and buttered garden peas.

Half baked potato with baked beans and cheese 624KCAL £5.95

Half baked potato with baked beans 484KCAL £5.95

Half baked potato with cheese 645KCAL £5.95

Half baked potato with tuna crème fraîche 501KCAL £5.95

Pasta pomodoro (V/VG) 409CAL £7.45

Penne pasta in a rich and rustic tomato sauce, sprinkled with Parmesan and served with garlic bread. (Vegan cheese available)

Margherita pizza (V) 233KCAL £6.95

5" stonebaked margherita pizza topped with tomato sauce and grated mozzarella. Served with chips.

Sausages and chips 716KCAL £7.45

Served with baked beans.

Chicken goujons 554KCAL £7.45

Served with chips and baked beans.

Children's picnic bag 718KCAL £5.45

Choice of sandwich: cheese, ham, tuna or jam on white or brown bread. Also includes: drink carton, side, piece of fresh fruit and a sweet treat.

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DRINKS

COFFEE

All our coffees are hand crafted by expert baristas using our very own Blue Diamond blend made from 100% arabica beans grown in South and Central America.

Skimmed and soya milk available upon request.

Premium dairy free milks available upon request, please speak to a member of the team - These will incur a 30p surcharge.

Americano	Reg £2.95	Lrg £3.25
Cappuccino	Reg £3.25	Lrg £3.45
Espresso	Sgle £2.30	Dble £2.65
Flat white (double shot)		£3.20
Latte	Reg £3.25	Lrg £3.45
Mocha		£3.55
Flavoured syrup		£0.80

HOT CHOCOLATE

Hot chocolate	£3.45
Hot chocolate with cream	£3.90
Luxury hot chocolate with cream and marshmallows	£4.40

TEA

Chai latte	£4.25
Made using black tea and a milk of your choice.	
Matcha latte	£4.25
Made using green tea and a milk of your choice.	
Pot of tea for one	£2.40
Our Blue Diamond blend is made from the finest Ceylon, Kenyan and Assam tea.	
Pot of Speciality loose leaf tea for one	£2.85
Popular Blends: Earl grey, Orange pekoe, Darjeeling, Raspberry and rosehip, Ginger and apple, Strawberry and kiwi, Pure peppermint, Japanese sencha green tea and Pure chamomile.	

Please ask for our in-house selection of the finest black teas, flavoured black teas, infusions and green tea.

BOTTLED COLD BEVERAGES

Coca-Cola	£3.00
Diet Coke	£3.00
Coke Zero	£3.00
Fanta Orange	£3.00
Sprite Zero	£3.00
Posh Pop	£3.20
Choose from: Ginger beer with chilli, Cream soda, Plum and cherry, Dandelion and burdock. Sugar-free options: Strawberry and rhubarb, Cloudy lemonade or Elderflower.	
Daymer Bay fruit juice	£3.25
Choose from: Apple, Cranberry, Orange or Pineapple.	
Still or sparkling water	£2.00

ALCOHOLIC BEVERAGES

London Pride Ale 500ml bottle	£5.00
Gluten-free Peroni 330ml bottle	£4.25
Roquette Cider 500ml bottle	£5.00
Becks Blue (Alcohol free) 275ml bottle	£4.00
White wine: Sauvignon Blanc or Pinot Grigio Red wine: Merlot or Cabernet Sauvignon Rose	
125ml glass	£5.45
175ml glass	£6.25
250ml glass	£8.00
75cl bottle	£20.00
Italia Prosecco 200ml piccolo bottle	£6.80

PLEASE ASK FOR OUR SEASONAL HOT AND COLD DRINKS, INCLUDING SMOOTHIES AND MILKSHAKES*

SPEAK TO A MEMBER OF OUR TEAM FOR KCAL AND ALLERGY INFORMATION. *AVAILABLE AT SELECTED CENTRES.

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