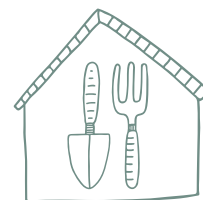
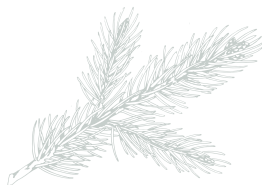


BRUNCH

SERVED FROM 9AM – 3.30PM



ROOTS

ROUGHAM ESTATE CAFÉ

Roots Fry-Up

G, E, M, Su 15.00

Thurston Butchers' classic sausage and black treacle bacon, Rymer Farm fried egg, marinara baked beans, roasted cherry vine tomatoes, potato hash, garlic flat mushroom and smoked butter with white, eight-grain (Ss) or sourdough toast

Veggie Fry-Up (v, vgo)

G, E, M, So, Su 14.00

Homemade vegetarian sausage, seitan bacon, Rymer Farm fried egg, marinara baked beans, roasted vine tomatoes, potato hash, garlic flat mushroom and smoked butter with white, eight-grain (Ss) or sourdough toast

Roots Eggs Benedict (gfo)

G, E, M, Su 14.00

Rosemary & sea salt focaccia, pork belly, two Rymer Farm poached eggs, horseradish vinaigrette, hollandaise sauce

Roots Eggs Royale (gfo)

G, E, M, Su, F 14.00

Toasted sourdough, smoked salmon, two Rymer Farm poached eggs, dill, hollandaise sauce

Buttermilk Fried Chicken

G, E, M, Su 14.00

Brioche, smashed avocado, poached egg, chipotle hollandaise sauce, pickled red onion

Avocado on Toast (v, gfo)

G, E, M, Su 13.00

Smashed avocado, sun-dried tomatoes, feta, chipotle jam, poached egg, toasted sourdough

Sticky Date Pancakes (vg)

N, So, Su 12.00

Caramelised bananas, walnut brittle butterscotch

Chai Spiced Winter Granola Bowl (vg, gf)

N, So, Su 13.00

Cranberries, figs, chia seeds, yoghurt, pecans

Garlic & Red Pepper Hummus (vg, gfo)

G, Ss 12.00

Thyme roasted cherry tomatoes, crispy kale, preserved lemons on toasted sourdough

Black Forest French Toast (v)

G, E, M, Su 12.00

Black cherries, chocolate soil, chantilly cream

TRADITIONAL FAVOURITES



Sausage or Bacon Sandwich

G, E 7.00

Thurston Butchers' classic sausage or black treacle bacon in white, eight-grain (Ss) or sourdough bread
Add extra portion of:

- > Sausage 2.50
- > Bacon 2.50
- > Egg 1.50
- > Smoked Salmon 3.50

Toast

G 4.00

Two slices of white, eight-grain (Ss) or sourdough toast with a choice of:

- > Rougham Estate Honey
- > Marmalade
- > Jam
- > Nutella
- > Marmite

WINTER OCTOBER 2025

FOOD ALLERGY NOTICE

Please inform our waiting staff of any food allergies before ordering.

Our menu gives general guidance about ingredients which may affect those with food intolerances and allergies.

Please note, however, that our kitchen handles many types of food and drink each day and although we do our very best to avoid cross-contamination, we cannot guarantee this does not happen. Ultimately, the final choice about what to eat rests with you.

ALLERGY INDEX

C	Celery	Mu	Mustard
Cr	Crustaceans	N	Nuts
G	Gluten	Pn	Peanuts
E	Eggs	So	Soya
F	Fish	Ss	Sesame Seeds
L	Lupin	Su	Sulphur Dioxides
M	Milk		
Mo	Mollusc		

KEY TO DIETARY SYMBOLS

v	Vegetarian
vg	Vegan
gf	Gluten Free
gfo	Gluten Free Option available
vgo	Vegan Option available

Tag us
@roughamestate



LIGHT BITES

SERVED FROM 11AM - 4.30PM



BLT Ciabatta (gfo)

G, Mu 12.00
Black treacle bacon, mini-gem lettuce,
beef tomato and garlic aioli

Veggie BLT Ciabatta (vg)

G, Mu, So 12.00
Seitan bacon, mini-gem lettuce,
beef tomato and garlic aioli

Bourbon BBQ Pulled Pork Ciabatta (gfo)

G, Su, Mu 13.00
Lettuce and jalapeños

Bourbon BBQ Pulled Jackfruit Ciabatta (vg, gfo)

G, Su, Mu 13.00
Lettuce and jalapeños

Hot Smoked Salmon Ciabatta (gfo)

G, F, M, Mu 13.00
Herbed goat's cheese, tomato, rocket

Masala Curried Chicken Ciabatta (gfo)

G, E, M, Su, Mu 13.00
Mango chutney, spinach, raita

Rougham Estate Sage & Onion Venison Sausages Ciabatta

G, M, Su, Mu 13.00
Stilton, rosemary & port onions, rocket

Smoked Cheddar Ciabatta

G, M, Mu 13.00
Apples, kale, honey mustard, red onion

SIDES

Classic Fries (v) 4.50

Rosemary garlic salt

Italian Loaded Fries (v) 5.50

Marinara sauce, Parmesan
and parsley M, Su

Sweet Potato Fries (vg) 5.50

Mango chutney and
coriander Su

Slice of Bread 2.00



Rougham Estate Pumpkin Soup (gfo)

Served with toasted sourdough

10.00

Sausage Roll

G, Su, E, Mu 7.50
Served with port onions

Homemade Vegan Roll

G, So 7.50
Served with port onions

Scotch Egg

G, E, Su, Mu 7.50
Served with port onions

Quiche of the Day

G, E, M 9.00
Served with side salad

TREAT YOURSELF TO A DELICIOUS CAKE

Served all day

A selection of homemade
cakes and traybakes is
available.

Please ask for details.

CHILDREN'S MENU SERVED FROM 9AM - 4.30PM

Chai Spiced Granola

N, So, Su 8.00
Orange segments, maple
syrup, yoghurt

Children's Fry-Up

G, E 10.00
Sausage, bacon, fried egg,
Heinz beans, white toast

Sausage Sandwich

G 7.00
Two sausages in white
bread

Bacon Sandwich

G 7.00
Three rashers in white
bread

Sausage & Chips

G 9.00
with Heinz beans

Beans on Toast

G 5.00
Heinz beans on white
toast

Ham Sandwich

G 5.00
Suffolk ham slices
in white bread

Cheese & Tomato Sandwich

G, M 5.00
Sliced cheddar cheese
and tomato in white bread

Nutella Waffle

G, M, N 8.00

CHRISTMAS SHOP
Daily until 23 December
9.30am-5pm (Sun 4pm)

ARTS & CRAFTS FAIR
5 weekends from 15 November
10am-4pm

CHRISTMAS TREES
21 November - 23 December
9.30am-5pm (Sun 4pm)