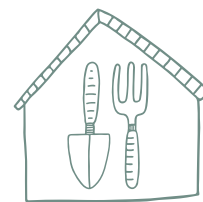
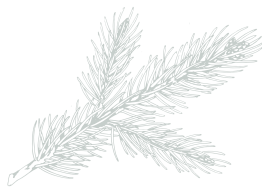


BRUNCH

SERVED FROM 9^{AM} – 3.30^{PM}



ROOTS

ROUGHAM ESTATE CAFÉ

Roots Fry-Up

G, E, M, Su 15.50
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 14.50
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

NEW Wild Mushroom

on Toast (v, gfo) G, M, Su 13.00
Whipped goat's cheese, sage, balsamic glaze, toasted sourdough

Avocado on Toast (v, gfo)

G, E, M, Su 13.00
Smashed avocado, sun-dried tomatoes, feta, chipotle jam, poached egg, toasted sourdough

Buttermilk Fried Chicken

G, E, M, Su 14.00
Brioche, smashed avocado, poached egg, chipotle hollandaise sauce, pickled red onion

NEW Korean Buttermilk Fried Chicken

G, E, M, So, Ss, Su 14.00
Kimchi & spring onion salsa, fried egg, gochujang BBQ sauce, focaccia

Sticky Date Pancakes (vg)

G, N, So, Su 12.50
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

NEW Vanilla Poached Rhubarb

M, G, N 13.00
Whipped lemon ricotta, mint infused, honey, pistachio on toasted rye bread

WINTER FEBRUARY 2026

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
L	Lupin		Seeds
M	Milk	Su	Sulphur
Mo	Mollusc		Dioxides

TRADITIONAL FAVOURITES

NEW Rougham Breakfast Bun

G, E, M, Mu, Su 10.00
Grilled sausage meat, black treacle bacon, fried egg, roasted beef tomato, Marinara mayo on toasted brioche bun

Sausage or Bacon

Sandwich G, E 7.00

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
- > Hash Brown 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



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 11^{AM} – 3.30^{PM}



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) 13.00
G, Su, Mu
Lettuce and jalapeños

Bourbon BBQ Pulled Jackfruit

Ciabatta (vg, gfo) 13.00
G, Su, Mu
Lettuce and jalapeños

Hot Smoked Salmon

Ciabatta (gfo) 13.00
G, F, M, Mu
Herbed goat's cheese, tomato, rocket

Masala Curried Chicken

Ciabatta (gfo) 13.00
G, E, M, Su, Mu
Mango chutney, spinach, raita

Rougham Estate Sage & Onion Venison Sausages

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

Smoked Cheddar Ciabatta (v)

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



Homemade Soup (gfo) Ask your server for details 10.00
Served with toasted sourdough

Sausage Roll

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

Homemade Vegan Roll

G, So, Su, Mu 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, Mu 9.00
Served with side salad

CHILDREN'S MENU SERVED FROM 9^{AM} – 3.30^{PM}

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 (vg)

G 5.00
Heinz beans on white
toast

Ham Sandwich

G 5.00
Suffolk ham slices
in white bread

Cheese & Tomato Sandwich (vg)

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

Nutella Waffle (vg)

G, M, N 8.00

NEW Loaded Hash Brown all 8.00

A:

Bourbon BBQ
pulled pork, jalapenos,
pickled red onions,
coriander Mu, Su

B:

Marinara sauce,
mozzarella, basil (vg)
M, Su

C:

Parmesan, crispy onions,
truffle oil, parsley (vg)
E, M

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

Side Salad (vg) Mu, Su
5.00

Hash Brown (vg)
1.50

Slice of Bread
2.00

TREAT YOURSELF TO A DELICIOUS CAKE

Served all day

A selection of homemade
cakes and traybakes is
available.
Please ask for details.