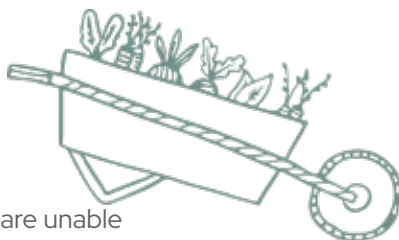


BRUNCH

SERVED FROM 9AM – 3.30PM

To ensure a timely service during peak hours we are unable to accommodate substitutions or menu modification. Thank you for your understanding.



Lemon & Almond Granola (v)

N, So, Su 13.00
Blueberry compote, lemon curd and lavender yoghurt

Roots Fry-Up

G, E, M, Su 15.50
Thurston Butchers' classic sausage and black treacle bacon, Rymer Farm fried egg, Heinz beans, roasted cherry vine tomatoes, potato hash, garlic flat mushroom and smoked butter served with your choice of 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, Heinz beans, roasted cherry vine tomatoes, potato hash, garlic flat mushroom and smoked butter served with your choice of white, eight-grain (Ss) or sourdough toast

Roots Eggs Benedict (gfo)

G, E, M, Su 14.00
Pork belly, two poached eggs, horseradish vinaigrette, hollandaise sauce on rosemary & sea salt focaccia

Roots Eggs Royale (gfo)

G, E, M, Su, F 14.00
Smoked salmon, two poached eggs, dill, hollandaise sauce on toasted sourdough

Roots Eggs Florentine (v, gfo)

G, E, M 12.00
Fresh spinach, two poached eggs, hollandaise sauce on toasted focaccia

Avocado on Toast (v, gfo)

G, E, M, Su 13.50
Smashed avocado, sun-dried tomatoes, crumbled feta, chipotle jam, poached egg on toasted sourdough

Korean Buttermilk Fried Chicken

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

Madras Pulled Beef Brisket

Mu, So, Su, N 14.00
Poached egg with curried hollandaise, tomato & shallot salsa, coriander on toasted brioche

Peaches & Cream French Toast (v)

G, E, M, N 12.50
Poached vanilla peaches, Chantilly cream, basil syrup, macadamia granola

Roots Waffle (v)

G, E, M, So 12.00
Served with kiwi, dragonfruit, strawberries and orange-infused Rougham Estate honey on a vanilla maple-coated waffle with white chocolate glaze and chocolate soil

TRADITIONAL FAVOURITES



Sausage or Bacon Sandwich

G, E 7.00
Sausage or black treacle bacon in your choice of white, eight-grain (Ss) or sourdough bread. Why not add extra portions?
See below.

Toast (v, vg, gfo)

G 4.00
Two slices of white, eight-grain (Ss) or sourdough toast with a choice of: Rougham Estate Honey | Marmalade | Jam | Nutella | Marmite

EXTRA PORTIONS

Sausage	2.50	Hash Brown	2.00
Bacon	3.00	Smoked Salmon	3.50
Egg	1.50	Avocado	2.00

SUMMER JULY 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

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}

To ensure a timely service during peak hours we are unable to accommodate substitutions or menu modification. Thank you for your understanding.

Ciabattas are all served with dressed leaves and coleslaw

BLT Ciabatta

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

Roots Falafel Ciabatta (vg)

G, Mu, Ss, Su 12.00
Homemade falafel with baba ghanoush, pickled red cabbage and tomato

Suffolk Ham Ciabatta (gfo)

G, E, M, Mu, Su 13.00
Roasted red pepper cream cheese, American mustard, gherkins and rocket leaves

Aubergine Ciabatta (v)

G, M, Mu, Su 12.00
Fried aubergine, crumbled feta, olive tapenade and rocket leaves

Chicken Caesar Ciabatta (gfo)

G, E, M, Mu, F 13.00
Grilled chicken with homemade caesar sauce with anchovies, tomato, parmesan and iceberg lettuce

Salad of the Week

Freshly prepared and changing weekly, please see the blackboard or ask your server for today's details. Price varies

Homemade Sausage Roll

G, Su, E, Mu 7.50
Served with dressed leaves and coleslaw

Homemade Vegan Roll (vg)

G, So, Su, Mu 7.50
Served with dressed leaves and coleslaw

Homemade Scotch Egg

G, E, Su, Mu 7.50
Served with dressed leaves and coleslaw

Sundried Tomato, Feta & Basil Pesto Pastry Wheel

G, M, Mu, Su 7.00
Served with rocket leaves and balsamic vinegar

SIDES

Loaded Hash Browns (v)
8.00

Parmesan, crispy onions, truffle oil, parsley G, E, M

Classic Fries (v)
4.50

Rosemary garlic salt

Italian Loaded Fries (v)
5.50

Marinara sauce, Parmesan and parsley M, E, Su

Sweet Potato Fries (vg)
5.50

Salsa verde and pickled red onions Su

Side Salad (v, vg) Su
5.00

Slice of Bread (v, vg) G
2.00

EXTRA PORTIONS

Sausage	2.50
Bacon	3.00
Egg	1.50
Hash Brown	2.00
Smoked Salmon	3.50
Avocado	2.00

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 9^{AM} – 3.30^{PM}

Lemon & Almond

Granola (v)
N, So, Su 8.00
Blueberry compote, lavender yoghurt, lemon curd

Children's Fry-Up

G, E, M, Su 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

Cheese & Tomato

Sandwich (v)
G, M 5.00
Sliced cheddar cheese and tomato in white bread

Chicken & Mayo

Sandwich
G, E, M 6.00
Grilled chicken and mayo in white bread

Waffle (v)

G, E, M, So 9.00
White chocolate sauce and strawberries