BRUNCH

SERVED FROM 9AM – 3.30PM



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

ROOTS
ROUGHAM ESTATE CAFÉ

FRESH START

Spiced Pear & Pecan Granola (v)
N, So, Su, M — 13.50
Pear compote, fresh pear and Greek or soy yoghurt

Harvest Overnight Oats (v)
N, So, Su, M — 13.50
Fig, fresh fruits, maple syrup, toasted pumpkin seeds

Fruit & Yoghurt (v)
So, Su, N, M — 9.50
Seasonal fruits and Greek or soy yoghurt, chia seeds, Rougham honey and maple syrup

Roots Fry-Up
G, E, M, Su — 15.50
Sausage and black treacle bacon, fried egg, baked 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 — 15.00
Homemade vegetarian sausage, seitan bacon, fried egg, baked 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 Royale (gfo)
G, E, M, Su, F — 15.00
Smoked salmon, two poached eggs, dill, hollandaise sauce on toasted sourdough

Roots Eggs Benedict (gfo)
G, E, M, Su — 14.50
Pork belly, two poached eggs, horseradish vinaigrette, hollandaise sauce on rosemary & sea salt focaccia

Roots Eggs Florentine (v, gfo)
G, E, M — 13.00
Fresh spinach, two poached eggs, hollandaise sauce on toasted focaccia

Avocado on Toast (v, gfo)
G, M, E, Su — 14.50
Smashed avocado, crumbled ricotta, kale pesto, poached egg, tomato crumb on toasted sourdough

Pulled Chicken Croissant
G, M, Su — 14.50
Pulled chicken, bacon lardons, shallots in a creamy tarragon sauce stuffed into a croissant

Mushrooms on Toast
G, M, E, Su — 14.00
Speciality mushrooms sautéed with spinach and garlic, served on toasted sourdough with a poached egg & Parmesan shavings

Pumpkin Loaf Cake (v)
G, M, N, Su — 12.50
Rougham Estate pumpkin and pecan loaf cake, served with maple syrup, ginger mascarpone, berry coulis and a chocolate pencil

Spiced Apple Swirl (v)
G, M, Su — 12.50
Apple and sultana strudel served with butterscotch sauce, clotted cream and a Biscoff crumb

TRADITIONAL FAVOURITES



Sausage or Bacon Sandwich
G, E — 8.00
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 — 5.00
Two slices of white, eight-grain (Ss) or sourdough toast with a choice of: Rougham Estate Honey | Marmalade | Jam | Nutella | Marmite

EXTRA PORTIONS				
	Sausage	3.00	Smoked Salmon	4.00
	Bacon	3.00	Avocado	2.50
	Egg	2.00		

AUTUMN
OCTOBER 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 Seeds
L	Lupin		
M	Milk	Su	Sulphur Dioxides
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

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Ciabattas are all served with dressed leaves and coleslaw

BLT Ciabatta
G, Mu 13.50
Black treacle bacon, mini-gem lettuce, beef tomato and garlic aioli

Veggie BLT Ciabatta (vg)
G, Mu, So 13.00
Seitan bacon, mini-gem lettuce, beef tomato and garlic aioli

Courgette Ciabatta
G, F, Ss, M 13.00
Roasted courgette with red pepper hummus, pomegranate molasses and rocket leaves

Pulled Pork Ciabatta (gfo)
G 13.50
Pulled pork, sage & onion stuffing, apple sauce and pork scratchings

Pumpkin Ciabatta (v)
G, M 13.00
Roasted Rougham Estate pumpkin, feta, onion chutney and rocket leaves

Chicken Ciabatta (gfo)
G, M 13.50
Sliced chicken breast with Brie, cranberry sauce and spinach

Soup 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 8.00
Served with dressed leaves and coleslaw

Homemade Spiced Bean Roll (vg)
G, So, Su, Mu 8.00
Served with dressed leaves and coleslaw

Homemade Scotch Egg
G, E, Su, Mu 9.00
Served with dressed leaves and coleslaw

Roasted Butternut Squash Pastry Wheel
G, M 7.50
Served with shallots, feta, onion chutney, pumpkin seeds and micro coriander

SIDES

Classic Fries (v) 5.00
Rosemary garlic salt

Tomato Crumb Fries 6.50
Garlic mayo, Parmesan

Sweet Potato Fries 6.00
Kale pesto and ricotta M

Side Salad (v, vg) Su 5.00

Slice of Bread (v, vg) G 2.50

EXTRA PORTIONS

Sausage	3.00
Bacon	3.00
Egg	2.00
Smoked Salmon	4.00
Avocado	2.50

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 - 3.30PM

Children's Fry-Up
G, E, M, Su 10.50
Sausage, bacon, fried egg, Heinz beans, white toast

Sausage Sandwich
G 8.00
Two sausages in white bread

Bacon Sandwich
G 8.00
Three rashers in white bread

Sausage & Chips
G 9.50
with Heinz beans

Beans on Toast (vg)
G 5.50
Heinz beans on white toast

Cheese & Tomato Sandwich (v)
G, M 5.50
Sliced cheddar cheese and tomato in white bread

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

