

in the HELIGAN KITCHEN

85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky to have such versatile, seasonal ingredients at our fingertips.

All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Served 9am until 11.30am (Monday – Saturday) Served 9am until 11am (Sunday)

To eat		
Breakfast Pastries £2.50 pain au chocolat or croissant with jam)	
Toast NGO V VGO £2.50 with strawberry jam or marmalade)	
Breakfast Bap NGO VO VGO & & Company two items in a Heligan Bakery roll: Heligan or vegetarian sausage, smoked bacon, tomato, mushroom, hash brown or fried egg	5	
Belgian Waffle bacon and maple syrup or winter berries and whipped cream)	
Productive Garden Breakfast V NGO VGO £10 vegetarian sausages, hash browns, mushroom, tomato, beans, fried or scrambled egg and toast)	
Full Estate Breakfast (1907) Heligan sausages, smoked bacon, hash browns, mushroom, tomato, beans, fried or scrambled egg and toast		
Chef's Breakfast Special £10 see specials board for today's dish)	
Extra Breakfast Items £1 each choose from Heligan sausage, vegetarian sausage, smoked bacon, hash brown, mushroom, tomato, beans,		

Ready to order?	2
Please order at the till giving your table number and we will serve you at your table	

To drink -

Coffee		
Americano		£3.10
Flat White		£3.30
Cappuccino		£3.30
Latte		£3.30
Iced Latte		£3.30
Chai Latte		£3.80
Mocha		£3.60
Babyccino		£1.00
	Single	Double
Espresso	£2.00	£2.50
Macchiato	£2.00	£2.50
Extra		80p
Syrups		60p

Rio Nuevo Hot Chocolate

a sustainable chocolate company based in Cornwall

Tea	£2.50
Kids	£3.00
with marshmallows and whipped cream	
Deluxe	£4.50
Standard	£3.50

Cornish Tea Peppermint
Earl Grey Decaffeinated
Sencha Green Tea Lemon Verbena
Red Berry and Kiwi

Decaffeinated coffee, oat and soya milks are available on request

Allergen advice

fried or scrambled egg

Please be aware that our food may contain or come into contact with common allergens, such as diary, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.



Non-gluten
Containing Ingredient











Non-gluten Containing VG Ingredient Option











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Served 12pm until 3pm (Monday – Saturday) Sunday Roast available 12pm until 3pm (Sunday)

Small Plates Soup of the Day VG (NGO) £7.50 Heligan bread or cheese scone Mushrooms on Toast V NGO VGO £8 Heligan bread, spinach, garlic, mascarpone, chive oil Griddled Pineapple Salad £10 chicory, kale, feta, cashew cream, citrus dressing Little Gardeners Soup of the Day VG NGO £6 Heligan bread Jacket Potato VGO NG £7 cheese and beans £10 Small Portion of any Bigger Plate

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Bigger Plates

Crispy Tofu and Vegetable VG NGO NUT Pad Thai

winter cabbage, beansprout, chilli, lime, peanut, rice noodles

Heligan Lamb Shepherd's Pie rare breed lamb, sweet potato, seasonal greens, mint verde

Rare Breed Pork Schnitzel NG celeriac remoulade, pickled vegetables, seasonal potatoes, sage butter

Chef's Lunch Special £13-£15
See specials board for today's dish

Desserts

Heligan Bakery Cakes £2.50 - £4 please view our cake display for today's cakes

Ice Cream Sundae £7 Heligan cake, Callestick ice cream, sauce

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Non-gluten Containing Ingredient







Vegetarian

£13

£15

£15



Non-gluten Containing Ingredient Option





