



## THE PLANTATION ROOM CAFÉ

AT VENTNOR BOTANIC GARDEN

### From the Barista

Americano	£2.80
Cappuccino	£3.10
Latte	£3.10
Mocha	£3.30
Flat White	£3.10
Double Espresso	£2.40
Macchiato	£2.60
Babyccino	£0.80
Extra Shot	£0.90

Hot Chocolate	£3.10
Deluxe Hot Chocolate	£3.70

Dairy Free Milk	50p
Oat or Soya	

Syrup Shot	50p
Vanilla, Caramel or Hazelnut	

Tea	£2.50
Earl Grey Tea	£2.50
Peppermint Tea	£2.50
Green Tea	£2.50

Loose Leaf	£2.90
Herbal, fruity and some classical flavours too, selected by us from Shibui, these teas will enhance your garden cuisine experience and lift your day.	
Tropical Green	Blueberry Rooibos
English Breakfast	Peppermint
Berry Hibiscus	Rooibos Organic
Jasmine Organic	Turmeric & Cocoa
Masala Chai	Chamomile & Citrus
Happy Valley Darjeerling	

Decaffeinated available





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### From the Chiller

#### Eucalyptus, Cucumber & Mint



HILL HASSALL  
BOTANICS

#### Refresher

Our own branded sparkling drink, made from fresh-pressed cucumber juice, infused with garden mint leaves and of course, our very own Eucalyptus leaves picked from Ventnor Botanic Garden.

£2.45 each

£20 for 12

Take a box of 12 cans home with you for your fridge - enjoy the taste of VBG everyday!

#### Eucalyptus Cordial

Original or Honey  
with Sparkling Water

£2.75

#### Folkington's Juices

Cloudy Apple, Pear, Orange,  
Summer Berries or Pineapple

£2.60

#### Fentimans

Cherry Cola  
Dandelion & Burdock  
Elderflower  
Ginger Beer  
Orange & Mandarin  
Victorian Lemonade

£2.90

#### Juice Carton

Apple or Orange

£1.20

#### Cans

Coke, 7up, San Pellegrino

£1.90

#### Water

Still or Sparkling

£1.70





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## Organic Wine List

### White

- |   |   |
|---|---|
| ① Cattarato<br>Da Vero Biologico, Italy (TG1, Vegan, 12%)<br>Bright, fresh and appealing aromas<br>of citrus fruits   | £18.95<br>£6.75 (250ml)<br>£5.25 (175ml)<br>£3.85 (125ml) |
| ② Adobe Sauvignon Blanc Reserva<br>Emiliana Vineyards, Chile (TG1, Vegan, 12%)<br>Alive with crunchy fruit, fresh lime zest<br>and a long zippy finish                            | £19.25<br>£6.95 (250ml)<br>£5.45 (175ml)<br>£3.95 (125ml) |
| ③ Adobe Chardonnay Reserva Casablanca<br>Emiliana Vineyards, Chile (TG1, Vegan 12%)<br>A mix of citrus fruit and tropical fruit notes<br>with soft touches of pineapple and herbs | £19.45  |
| ④ Adobe Gewurztrammer Reserva<br>Emiliana Vineyards, Chile (TG3, Vegan, 14%)<br>With a touch of lychee with a lingeringly<br>spicy and exotic finish. Stunning wine               | £19.45  |
| ⑤ Gran Cerdo Blanco<br>Gonzalo - Rioja, Spain (TG1, Vegan, 11.5%)<br>Unique wine made from the viura grape and 10 other<br>varieties. Goes well with pasta and rice based recipes | £21.95  |

### Rosé

- |  |   |
|--|---|
| ⑥ Pasquiers - Grenache Gris<br>Cinsault Rosé Vin de Pays d' Oc, France (TG1, 12%)<br>Rich berry flavours of Grenache and tangy Cinsault,<br>dry but with an appealing roundness and fresh finish                           | £18.95<br>£6.75 (250ml)<br>£5.25 (175ml)<br>£3.85 (125ml) |
| ⑦ Adobe Rosé Reserva<br>Emiliana Vineyards, Chile (TG1, Vegan, 12%)<br>Refreshing, silky and delicate with fresh<br>summer fruits and red cherry aromas  | £20.45  |
| ⑧ Cotes de Provence Rosé Organic<br>Chateau Gairoird Provence, France (TG1, Vegan, 14%)<br>This beautiful organic rosé is gastronomic<br>and elegant with sweet fruit aromas and<br>flavours of ripe peaches on the palate | £26.95  |

### Red

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|--|---|
| ⑨ Nero d'Avola<br>Da Vero Biologico, Italy (TGB, Vegan, 12%)<br>Ripe aromas of black fruit and a hint of spice   | £18.95<br>£6.75 (250ml)<br>£5.25 (175ml)<br>£3.85 (125ml) |
| ⑩ Merlot Adobe Reserva<br>Emiliana Vineyards, Chile (TGC, Vegan, 13.5%)<br>Bright, deep ruby colour, exploiting red-fruit and<br>plum aromas with touches of toast   | £19.25<br>£6.95 (250ml)<br>£5.45 (175ml)<br>£3.95 (125ml) |
| ⑪ Malbec Adobe Reserva<br>Emiliana Vineyards, Chile (TGB, Vegan, 13.5%)<br>Vibrant aromas of redcurrant and blackberries<br>with silky ripe tannins and a long, broad finish                               | £20.45  |
| ⑫ Rioja Gran Cerdo Organic Tempranillo<br>Gonzalo Gonzalo<br>Rioja, Spain (TGB, Vegan, 13.5%)<br>Primary notes of fresh fruit, strawberries, raspberries,<br>cherries and violets with clean mineral tones | £21.95  |
| ⑬ Rosso Piceno Bacchus Cui Cui<br>Marches, Italy (TGC, Vegan, 13.5%)<br>Juicy wine, bursting with flavours of raspberries,<br>licorice root, strawberry and morello cherry.                                | £24.95  |
- ### Sparkling Wine & Champagne
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|---|--|
| ⑭ Prosecco Vino Frizzante Cantina Bernardi Veneto<br>Veneto, Italy (TG2, Vegab, 11%)<br>Lightly sparkling and ever so slightly off-dry,<br>with zesty sherbet and fruit flavours  | £26.95   |
| ⑮ Prosecco Spumante Vispo Allegro<br>Veneto, Italy (TG", Vegetarian, 11%)<br>Delicately fruity, slightly aromatic bouquet with<br>hints of flowers, honey and wild apple scents   | £6.95 (200ml)                                  |
| ⑯ Champagne Joseph Perrier Cuvee Royale Brut NV<br>Champagne, France (TG1, Vegan, 12%)<br>Queen Victoria's favourite champagne is velvety<br>smooth, with notes of peach, baked apples<br>and brioche with a long and refreshing finish | £55.00<br>£30.00 (375ml)<br>£95.00<br>(Magnum) |

