

OVERENDS Kitchen

BLACK COFFEE (Americano / Espresso)	3.40	PROSECCO	9.50
MILKY (Latte / Cappuccino / Flat White	3.95	HOUSE WINE AIRFIELD COCKTAILS	8.50 / 32.00 12.50
HOT CHOCOLATE	4.50	BEER	from 6.90
NON DAIRY MILK (soya, almond)	0.50	MOCKTAIL	9.50
SYRUPS (Hazelnut / Vanilla / Caramel)	0.80	(Full Wine List available upon request)	

Our milky coffees are served with milk from our estate Jersey cows

BAKERY

HOMEMADE SCONES	4.95
(served with whipped Jersey butter & seasonal jam)	
CROISSAINT / ALMOND CROISSANT / PAIN AU CHOCOLAT	<i>3.95</i>
CHOCOLATE & BANANA CAKE (vegan)	4.20
	7120
AIRFIELD CARROT CAKE	4.95
CHOCOLATE CHIP COOKIE	3.00
ESTATE SEASONAL MUFFIN	4.95

Dear customers, please be advised all menus are sample menus and are subject to change

BREAKFAST MENU

(AVAILABLE DAILY UNTIL 11AM)

FRITTATA & HOMEMADE GUINNESS BREAD	9.50
YOGHURT & GRANOLA WITH SEASONAL COMPOTE	7.95
PORRIDGE SERVED ON JERSEY MILK WITH SEASONAL COMPOTE	8.65
SAUSAGE ROLL & ESTATE RELISH	7.50

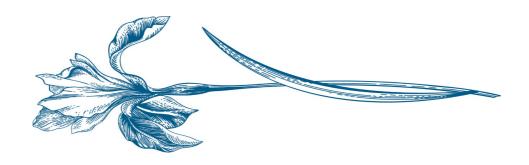
LUNCH MENU

(AVAILABLE DAILY FROM 11AM)

ESTATE SOUP OF THE DAY (SERVED WITH HOMEMADE BREAD & JERSEY WHIPPED BUTTER)	9.50
AIRFIELD SALAD (SELECTION OF THREE – CHANGING SEASONALLY)	15.95
* ADD FISH PROTEIN * ADD MEAT PROTEIN	5.00 6.00
OUR SIGNATURE SANDWICH OF THE DAY & 2 SALADS	16.95
FRITTATA & 2 SALADS	14.95
CHEESE TART WITH CHOICE OF 2 SALADS	16.95
SOUP & AIRFIELD SANDWICH	14.95

DAILY SPECIALS AVAILABLE

KIDS MENU AVAILABLE



OVERENDS Litchen



We use a handful of trusted suppliers following our food ethos with green at the core: GLAS. Go with the Seasons. Local with Produce. Avoiding Food Waste. Sustainably Sourced.

It's an ethos that adds to what you get as a customer and because there's conscious behind our cooking, it feels as good as it tastes.

All of Airfield Estate Organic goods are used in our menus. Unless otherwise stated our lamb is rare breed Jacobs, beef is Jersey ex milkers and pork is rare breed Oxford sandy and black. We supplement with other Irish organic suppliers.