Stage 2

SCHEME DESIGN

Harborne Kitchen

faber

HK
HARBORNE KITCHEN
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Soup 3.20
Chocolate 4 layer cake 3.60
Home made Banoffee crunch 3.60
Home made mango + Raspberry Cheese Cake 3.60
Home made Baileys Tiramisu
Lemon Meringue Pie 3.40
Apple + Caramel Pie 3.40
Warm Chocolate brownie 3.4
Strawberries + Cream Waffle 3
Apple + blackberry Pie 3.40
Rhubarb Crumble 3.40
Treacle Sponge Pudding 3.40
Jam Sponge Pudding 3.40
+Cream or ice cream 70p
Apple + Caramel Pie 3.40
Warm Chocolate brownie 3.40
Strawberries + Cream Waffle 3.50
Apple + blackberry Pie 3.40
Rhubarb Crumble 3.40
Prawns + Smoked Haddock
8.20
bar.
8.20

Toilet

HARBORNE KITCHEN

Toilet

faber

Visual | **Harborne Kitchen**

Salads 12-4
Add bread £3 Add Hummus £1

HHK