Interlude

Tea Room and Emporium 27 Westgate, Shipley

Breakfast Time...

Porridge Served with white or brown sugar, honey or golden syrup. And cream if desired! Boiled Egg and Soldiers	£4.70 £4.50
Scrambled Eggs (using Three eggs) with three slices of Bacon served on our Toasted Tea Cake with Smoked Salmon served on our Toasted Tea Cake Scrambled Eggs on our Toasted Teacake Heinz Baked Beans on toast	£7.40 £8.80 £5.40 £4.80
Hot Bacon Sandwich served in our own Teacake	£5.80
Hot Bacon, Lettuce and Tomato Sandwich	£6.70
Toasted Fruit Tea Cake (we make them ourselves) Served with butter	£2.60
Cheddar Toasted Sandwich	£4.70
Slice of Toast	1.20
Served with butter Toast Rack	£3.80
Served with butter and jam	
Hot Pancakes Two pancakes served with lemon and sugar One pancake	£6.90 £4

Lunch Time...

Becky's Soup of the Day	£5.80
Made fresh each day from natural healthy ingredients and served with one of our own baked rolls and	butter
Chicken Wrap	£7.90
Seasoned chicken pieces, coleslaw, lettuce and cream cheese in a tortilla wrap	
Dish of the Day	From £8.90
Jacket Potato with one of a variety of fillings	From £6.95
Freshly baked in our ovens (No Microwaves!) Served with a side salad	
Cheddar Pancake served with 2 slices of ham a side salad garnish	£7.60
Chicken, Bacon and Cheddar Melt Wrap served with a side salad garnish	£8.95
Chicken, Bacon and Slow Roast Vegetables [Gluten Free]	£8.95
Slow Roast Vegetables and Cheese Pancake (Vegetarian)	£8.95
Vegetarian Chilli with cheddar in a wrap or a pancake and side salad	£8.95

Any Time ...

Sandwiches

Our sandwiches are made fresh each day using only the best ingredients and are served in our own to	ea cakes
Ham with a mustard mayonnaise	£4.80
Ham and English Cheddar and pickle (good sloshing of Branston pickle)	£4.95
Hot Crispy Bacon and Brie (soft cheese) with Cranberry sauce	£7.95
Freshly Made Egg Mayonnaise With a hint of cracked black pepper	£4.70
Smoked Salmon, Cream Cheese and lettuce leaves	£7.95
Flavoured with cracked black pepper and a dash of lemon juice	
Humous and Peppers (vegetarian option)	£6.95
We make it ourselves using a secret recipe.	
Tuna Mayonnaise with Spring Onion	£4.80
Hot Seasoned Chicken	£6.50
Brie and Cranberry (vegetarian option)	£6.50
Prawns in our Marie Rose sauce and lettuce	£7.50
Cold sandwich and cup of soup of the day (excludes smoked salmon/prawns)	£7
Potato Crisps	£1.85
Sea Salt,	

Go on, Treat Yourself...

All our Sweet Treats are made by hand from fresh ingredients in our own bakery.

Apple or Rhubarb Pie Served with Cream, Ice Cream or Custard	£4.95
Almond Tart or Cornflake Tart Served with Cream, Ice Cream or Custard	£4.95
The Cake Decision	
Which one will you choose?	
Chocolate Eclair	£4.20
Vanilla Slice	£4.20
Sponge Drop with Fresh Cream	£4.20
Flapjack, Bun,	£2.20
Yorkshire Parkin	£3.20
Slice of our scrumptious Cake of the Day	From £3.80
Gluten Free Chocolate Torte Cake	£4.60
Gluten free Orange and lemon ground Almond cake	£4.70
Served with pouring cream, whipped cream or ice cream	
The famous Interlude Scone	
Interlude Scone (Fruit or Plain) with Jam and Cream	£4.20
Interlude Scone (Fruit or Plain) served with Jam and Butter	£3.85



Interlude Tea Room's house brand of coffee is a blend of Ethiopian Mocha with a rich, dark chocolaty flavour, combined with Honduran Arabicas and Indian Mysore to provide a smooth, mellow and creamy coffee..

Interlude Espresso. A strong small black coffee	£1.80	£1.95
Interlude Cappuccino. Classic Italian style coffee with foamed milk	£2.40	£2.70
Interlude Latte. More of a milky coffee, with a frothy top	£2.40	£2.70
Interlude Americano. Black espresso coffee topped up with hot water. Can be served with a dash of hot or cold milk.	£2.40	£2.60
Interlude Mocha. Coffee with hot chocolate and a frothy milk top	£2.60	£2.90
Variety of flavoured syrups can be added to your drink at an ex	tra 60p	
Cafetiere for one	£2.90	
Fairtrade coffee and Fairtrade Decaffeinated coffee available on request.		

Fairtrade coffee and Fairtrade Decaffeinated coffee available on request.

Teas...

Yorkshire Tea in the pot (per person)	£2.30
Served with milk or lemon	
Earl Grey	£2.40
Delicately scented with oil of bergamot	
Speciality Teas (per person)	£2.60
Darjeeling, Assam, Breakfast Tea, Green, Lemon Zest fruit infusion etc	

Fairtrade tea available on request.

More Hot Drinks...

Interlude Hot Chocolate.	£2.60	£2.90
Delicious chocolate mixed with hot and foamy milk		
Ovaltine or Horlicks	£2.80	£3.20
Made with hot and foamy milk		
Bovril or Marmite	£ 2.50	£2.80
Refreshinaly different		

Cold Drinks...

Orange Juice, Apple Juice	£2.40
Fruit Juice Spritzer of Apple, Orange Juice and sparkling water or lemonade	£3.20
Fresh Milk	£ 2.20
Interlude Banana Smoothie	£3.80
Carbonated Drinks	£2.70
Lemonade, Cola, Ginger Beer, Vimto, Dandelion & Burdock or Cream Soda	
Spring Still or Sparkling Water	£2

Interlude Cream Teas

Take home what you can't polish off!

You can always pre-order your Interlude Cream tea and bring your own Bubbly!

There is no corkage charge

The Interlude 'High' Cream Tea

For an authentic cream tea experience . . .

A pot of fine Yorkshire Tea or other beverage of your choice Start with a teacup of soup of the day or hot Bacon, Brie & Cranberry

Open finger sandwiches of ham, smoked salmon & cracked black pepper, tuna mayonnaise, cucumber & cream cheese and egg mayonnaise. (Humous and peppers, cranberry & brie, cheddar and pickle are our vegetarian options.)

> One of Sarah's handmade scones. served with jam and double cream or served with butter and jam

> > A fresh cream cake or other cake of your choice (please note 24 hours notice is required)

£20 per person

The Interlude 'Afternoon' Cream Tea

For the lighter appetite . . .

A pot of fine Yorkshire Tea or other beverage of your choice

Open finger sandwiches.
Choose two fillings of your choice from:
Ham, Tuna mayonnaise, Cheddar and Pickle, Humous and peppers
Cucumber & Cream Cheese, or Egg mayonnaise.
Sarah's handmade fruit scone or another cake of your choice
served with jam and cream or served with butter and jam

(please note this takes 10 minutes per person to prepare)

£11.50p per person

Lets talk about allergens

If you have special dietary requirements or have allergies please talk to a member of our team

1 Celeru

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

2 Gluten

Cereals containing gluten Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

3 Crustaceans

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads

4 Eggs

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

5 Fish

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Lupin 6

Yes, lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.

7 Milk

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

8 Molluscs

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce

9 Mustard

Liquid mustard, mustard powder and mustard seeds fall into this category.

This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

10 Nuts

Not to be mistaken with peanuts (which are actually a legume and grow underground), this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

11 Peanuts

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

12 Sesame seeds

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini.

They are sometimes toasted and used in salads

13 Soua

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

14 Sulphur dioxide (sometimes known as sulphites)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.

For more information, visit: food.gov.uk/allergy or nhs.uk/conditions/allergies

We're not just a Tea Room! We offer . . .

Exclusive Venue Hire

Private Functions during the day, evenings and on Sundays

Birthday Parties
Baby Showers
Bridal showers/Hen parties
Wedding parties
Wedding Anniversaries
Funeral Teas

Outside Catering

For Businesses
Working Lunches, Celebrations
In your own home
At a venue of your choice

Coffee Mornings

For clubs, groups and societies Meet up with your friends for a morning coffee

Tuesday Morning Special

Bring your hobby, craft or simply a newspaper.

Enjoy a drink of you choice and an Interlude Toasted Teacake for £4.50 Just pre-book your table.

Please speak to Sarah if you would like more information about any of these facilities