



Our Coffee

As you probably know, we go through a lot of coffee. Which is why it's important to us that we are purchasing from places doing the absolute most to build and maintain ethical practices, which is why we have partnered with Ethical Addictions, based in Staverton.

EA pride themselves on transparency, quality and contributing to society. Founded in 2006, they buy **directly** from farms and villages that have often slipped through the cracks when it comes to taking care of suppliers. Going even further than Fairtrade, they cut out all middle men, ensuring they are paying the best prices direct to producers, whilst passing that on to us to enable to keep your coffee affordable for you lovely people too.



Their roastery, based in Staverton is open to the public for businesses and individual coffee enthusiasts alike for tours, barista school & cupping sessions. You can also order click & collect beans online at www.eacoffee.co.uk

Composting? Ask us for our coffee grounds!



Spring/Summer Menu



*All of our cakes are made
by our in-house baker, Leah!
See on the counter for our ever-changing
selection of sweet treats!*



Breakfast/Brunch

Toasted tea cake	£4.50
Fruit tea cake served with butter & jam	£5.50
Cream tea or coffee served with jam clotted cream and a tea or a filter coffee	

Breakfast Sandwiches

with Hobbs' House Bakery sourdough

• Full House (bacon, sausage, egg)	£6.95
• Bacon	£5.50
• Sausage	
+ fried egg 50p	

Topped toast

with Hobbs' House Bakery sourdough

Eggs on toast	£6
Poached, fried or scrambled eggs on toasted sourdough	£9.50
• Avocado & poached eggs, feta, toasted seeds, za'atar	
• Smoked salmon & scrambled eggs	
• Mature cheddar & mustard Welsh Rarebit with mixed leaves	

Eggs Benedict

- | | |
|--|----|
| | £9 |
|--|----|
- Benedict - Honey roast ham, poached egg, hollandaise
 - Royale - smoked salmon, poached egg, hollandaise
 - Florentine - wilted spinach, poached egg, hollandaise

Please make a member of staff aware of any allergies/intolerances, or ask to see our allergen matrix.

Supper Club @ The Everyman

Pre-show dining

Cheltenham's best kept secret! We have a restaurant on the 2nd floor of the theatre. Open for most shows from 17:30, serving a two or three course a la carte menu, using seasonal ingredients from local suppliers

2 courses £25

3 courses £28



To book a table, contact box office or email
catering@everymantheatre.org.uk

Look for this logo in
the brochure next to
your favourite shows
to see when
Matcham's is open!

Hot Drinks

Coffee

Available hot or iced

Filter coffee	£2.50
Espresso	£2.10/£2.30
Americano	£2.80/£3.00
Cappuccino	£3.00/£3.50
Latte	£3.50
Flat white	£3.20
Mocha	£3.60
Hot chocolate	£3.00

Pot of Tea

£2.80

Birchall's teabags; sustainabili-tea is important to us!

English breakfast
Earl grey
Peppermint
Chamomile
Lemon & ginger
Rooibos
Wild berry
Green

Extras

Whipped cream & marshmallows	£0.40
Extra shot of coffee	£0.50
Flavoured syrup	£0.50
Vanilla, caramel, hazelnut	£0.50
Dairy milk alternative	£0.50
Soya or oat	

Bar Everyman

Beer, Ale & Cider

UPSTAGED Lager 4.1% made especially for us by Gloucester Brewery!

Madri 4.6%

Butcombe Original 4%

Inch's Cider 4.5%

Glos Brewery Session IPA 4.5%

Birra Morretti/ San Miguel (GF)

Abbott Ale 500ml

Koppaberg 500ml

Strawberry & Lime or Mixed Berries

Bulmers Cider

Birra Moretti 0%

Half/Pint

£3.00/£5.75

£3.30/£6.50

£2.90/£5.50

£2.90/£5.40

£3.30/£6.30

£5.00

£6.30

£6.50

£5.80

£3.80

Spirits

Tanqueray

Cotswold's Gin

Fox's Kiln Gin Rhubarb & Ginger

Fox's Kiln Vodka

Captain Morgan's white/dark rum

Jameson's Irish Whiskey

Jack Daniel's

Baileys 50ml

£3.90

£4.20

£4.50

£3.90

£3.60

£3.60

£3.60

£4.75

Soft Drinks/Mixers

Pepsi

Pepsi max/ Lemonade

Double Dutch Tonic/ Slimline tonic/Ginger Ale

Fentiman's soft & sparkling

Ginger Beer, Dandelion & Burdock, Elderflower, Rose Lemonade

Fresh Juice

Orange, apple, cranberry

£2.20/£3.80

£2.00/£3.60

£2.90

£3.90

£2.75

Wine List

White

Poetas Sauvignon Blanc, Chile
Seven Degrees Sauvignon Blanc, New Zealand
Apasserini Pinot Grigio, Italy
Santa Carolina Chardonnay, Chile

175ml/250ml/Bottle

£6.00/£8.60/£25.00
£8.75/£12.50/£37.00
£6.45/£9.20/£28.00
£7.10/£10.70/£30.00

Red

Poetas Merlot, Chile
Sierra Alta Malbec, Argentina
Epiphany Shiraz, South Africa

£6.20/£8.60/£25.00
£6.45/£9.40/£28.00
£6.00/£8.25/£24.00

Rose

Apaserinin Pinot Grigio, Italy

£6.10/£8.75/£28.00

Sparkling

Prosecco, Italy

200ml £9.50 / 750ml £32

Lunch/Light Bites

Soup of the day served with sourdough	£6.50
Quiche of the day served with mixed leaves	£6.50
Soup & a sandwich	£10
Everyman Ploughman's Honey roast ham, local cheese, house pickled red onion, Hobbs' House sourdough, piccalilli, celery, apple, mixed leaves	£10/£19

Sandwiches/Toasties £7.95

Sandwich/toastie served on Hobbs' House sourdough, dressed leaves	
Bacon, brie & tomato chutney	
Honey roasted ham, cheddar, beer mustard	
Smoked salmon, cucumber & cream cheese	
Fish fingers, tartare sauce	
Feta, hummus, spinach & pickled onion	
Chicken, basil pesto, tomato, mozzarella	£8.50
4oz Rump steak, caramelised onion, truffle & black pepper mayo	£10

Add fries £1.50

Main courses

Beer battered fish & chips, garden peas & tartare sauce	£14
Chicken Caesar salad, avocado, sourdough croutons & parmesan	£13.50
6oz rump steak, garlic butter, slow roasted tomato & fries	£18
Allotment salad - new potatoes, peas, courgette, cherry tomatoes, asparagus, radish & mint	£12
Pasta primavera - courgette, asparagus & cherry tomatoes in a light cream sauce	£14

Side dishes £3

Chips + cheese 50p	
Side salad with orange & thyme vinaigrette	
Seasonal vegetables	